

## Real Olive Art - Exclusive pack Extra Virgin Olive Oil 3x5 litres



Coronadeolivo Selection. An excellent opportunity to taste and enjoy the best extra virgin olive oils (organic included) in one order. You will enter a world of aromas and flavors with this pack unrepeatable.

Rating: 5.0

**Price:**

Base price with tax: 86,95 €

Salesprice with discount: 84,95 €

Selling price (Taxes included)84,95 €

Discount: 2,00 €

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Manufacturer: [Coronadeolivo](#)

### Description

Pack included:

Oro de Bailén 'Gran Selección' 1x5L

**Olive Oil Production:** Olive juice is obtained from the first cold pressed. The palate is very aromatic, persistent, sweet entry, almond, medium bitter intensity and a bit more spicy. Excellent to enjoy in toast and salads.

**Variety and Origin:** Picual - Jaén

**Tasting Notes:** Its aromas, organoleptic characteristics and flavors define a delicate oil. It is fruity, from fresh olive, green, whose fragrance reminiscent of fresh olive fruit and green almond, with light hints of apple and connotations of another green fruits, bitter-almond flavor, slightly spicy and sweet at the end.

**Awards and Quality Certificates:**

AEMO Best mill in Spain 2013

Product Certification by standard AOVE 34000

Certified Quality Andalusia

**Others:** Acidity 0.14° Peroxides: 4.5

**Health Benefits:** Reduces the level of bad cholesterol while maintaining good levels, reduces the risk of cardiovascular disease, regulates bowel movement and prevents aging of the tissues by its antioxidant action thanks to the high percentage of oleic acid.

Picual Traditiional Selection Extra virgin olive oil 1x5L

**Prepared:** Olives juice obtained from the first cold pressed . It is ideal for use in raw and for cooking.

**Variety and origin :** Picual - Alcalá la Real ( Jaén)

**Tasting notes :**Fruity with medium intensity of ripe olives. The nose with notes of apple, banana and nuts. The palate is sweet, with a light touch of hot and bitterness typical of a good olive juice.

**Awards and certificates of quality :**

Quality certification of ISO 9001 AOVE

Quality certification of ISO 22000 AOVE

**Other information:** Acidity : 0.17 ° / peroxides Index: 2.9

**Health Benefits :** Reduces the level of bad cholesterol while maintaining good levels , reduces the risk of cardiovascular disease, regulates bowel movement and prevents aging of the tissues by its antioxidant action thanks to the high percentage of oleic acid in diabetic rebate blood glucose levels , high anti-inflammatory power and curative action against skin diseases .

Organic 'El Trujal de Sierra Mágina' 1X5L

**Olive Oil Production:** Organic olive juice obtained from the first cold pressed, from organic olive cultivation, very low in acidity and peroxides. We recommend its use for both sauteed and fried and is also excellent to enjoy toasts and salads.

**Variety and Origin:** Picual - DO Sierra Magina. Andalusia Quality Certification and Protected Denomination of Origin. Certified Organic by the ASAC (Andalusian Committee for Organic Farming)

**Tasting Notes:** Green olive, with the typical appearance of turbid unfiltered oils. Is very fruity, with hints of fresh cut grass and fig lesser intensity, it is persistent and harmonious. Presents great character and personality, its bitterness is medium and also itching. The aftertaste feeling tastes of fresh lettuce leaves and chlorophyll with vague memories of bitterness.

**Other information:** Acidity 0.12° / index peroxides 4,5

**Awards:**

Silver Ecotrampa 2014

1st Prize Designation of Origin, Prize 'OWL' for 6 consecutive years,

2º prize award 'ALCUZA'

**Health Benefits:** Olive Organic growing together with its low acidity and peroxides make extra virgin attributes and qualities have very positive preventive health protection as heartburn, ulcers and gastritis, regulates bowel movements, reduces cholesterol, protects against skin diseases, cardiovascular and positively cooperates with the bone formation.



## Reviews

Wednesday, 11 July 2018

victor - jaca, Totalmente como se describe el pack, a mi me vale tanto para cocinar como para tomar en los panes y ensaladas. Recomendando totalmente su compra.

as@as.it

Sunday, 17 June 2018

juan murcia, Bien muy contento. Mas cantidad a un precio excepcional para esta calidad. te cambia la vida en la cocina y en tu salud. Buena compra calidad precio y envío ultra rápido . 5 estrellas

a@x.it

Monday, 09 April 2018

manolo - lucena, Buenisimo, aceite fresco y recién envasado. Me ha encantado!!! Y lo mejor,Natural y sano.Lo volveré a comprar seguro.

a@a.qw

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