

PERELADA

DESDE 1923



Extra Virgin Olive Oil

Argudell are autochthonous olives from the Empordà.

Designation of Origin: Empordà.

Varietals: Argudell (90%), Picual (10%).

Elaboration:

Oil obtained from tree picked Argudell olives, a native variety from the Empordà. Its great quality is achieved thanks to the fast, cold oil extraction, where only mechanical methods are used.

Acidity: 0.6°.

Type of bottle: 50 cl and 25 cl. Dispensing closure, screw-on cap.

Tasting note:

Clear and bright greenish colour. Clean ripe fruits aroma. In the mouth it is vegetal, greasy and sweet, with a slightly spicy after-taste. Good tasting balance.

Recommendations:

Best used raw, to preserve its organoleptical characteristics and healthy elements. It is ideal to season salads, vegetables and legumes, but also for roasts and fried food.