

Designation of Origin

Oil of the Empordà

Varietals

Argudell 100 %
Traditional variety of the Empordà

Type of bottle

Oslo, cylindrical, white, 50 cl.

Production

6.000 bottles.

Elaboration

Elaboration from olives harvested at the peak of their ripeness, selected directly from the tree. The oil has been obtained from the first cold extraction by mechanical procedure.



“ El Molí de Perelada collects the essence of the Empordà. The result is a Mediterranean oil that reflects the aromas of its landscapes. ”

Tasting notes

Greenish color, clear and bright. The aroma is clean, of the olive itself and of green almonds with herbal nuances.

Taste of nature, reminiscent of early morning dew, with a slightly spicy finish that awakens the senses. Soft, opulent, and sweet in the mouth. It has a good taste balance.

Gastronomy

For the preservation of its organoleptic characteristics and of its beneficial components for the health, it is better to use it raw or to cook with it without reaching the boiling point.

