



Org De Rac Organic Extra Virgin Olive Oil

Cultivars: *Frantoio, Mission & Leccino*



Style: Medium Intensity

Appearance:

Brilliant golden-green colour with excellent clarity.

Aroma:

Intensely aromatic with fresh green olive, artichoke and green tomato notes, complemented by subtle hints of fresh walnuts.

Palate:

Well-balanced and complex, offering vibrant green olive flavours followed by a gentle bitterness and lingering spice on the finish. The oil displays excellent harmony between fruitiness, bitterness and pungency - hallmarks of a quality extra virgin olive oil.

Finish:

Smooth, elegant and persistent, with a mild peppery spice that lingers pleasantly on the palate.

Food pairing:

Fresh bread and ciabatta, green salads, grilled vegetables, pasta dishes, seafood, roasted meats and mediterranean cuisine.

Nutritional Information per 100ml

Energy: 3400 kJ • Total Fat: 92.0g • Mono Unsaturated Fatty Acids: 67.3 g • Saturated Fatty Acids: 12.7 g