



**Entrañable Premium** is elaborated with selected olives from Arbequina, Picual, Cornicabra, Manzanilla y Cuquillo varieties. This Extra Virgin Olive Oil combines the essence of those varieties in a Premium quality oil. Each variety confers a peculiar flavour, very pleasant with great aromatic intensity.

### TASTING NOTES

Fruity flavours of ripped olives, light apple tones, bitter and spicy. Very light and well balanced.

### INFORMATION

Type of olives	Arbequina, Picual, Cornicabra, Manzanilla y Cuquillo
Quality	Virgen Extra
Harvest Period	From November till January
Harvest Method	Manual & Mechanical
Extraction Method	Cold Centrifuge
Storage	Dark glass
Storage Suggestions	Keep bottle in a cool place, away from heat and light