MAIN VA

EXTRA VIRGIN OLIVE OIL CLASSIC



TECHNICAL INFORMATION

Location Vimieiro/Arraiolos - Alto Alentejo

Soils Shale and Granite

Varieties Cobrançosa, Cordovil, Arbequina,

Frantoio

Harvest Nov. - Dec. 2022 / Semi-manual

Capacity 500 ml e 3L

High quality extra virgin olive oil, characterized by a very low acidity, 0.2%, delicate and fruity made with ripe and green olives. Notes of green olive leaves and green almond. It can be used directly in dressing for salads, cooking or combining with other foods.

Ideal for any diet, including the Mediterranean diet, recognized by the World Health Organization as the most balanced.

Specifically, the Bag-in-Tube packaging (3Litros), protects the oil from factors that alter its quality, such as light, oxygen and humidity, in addition to helping to maintain all its nutritional and organoleptic properties.

This package contains 60% less plastic than the bottle usually sold.