



Olive Oil 100% Arbequina

100% Arbequina, Extra Virgin Olive Oil - 50cl bottle.

FEATURES:

Fragrant extra virgin olive oil made from the tiny arbequina olives that grow close to the vineyards.

Harvested ending November, just when the olives are changing colour from green to black and still rosy.

Mas Doix Oil has a balanced and complex profile. The fruitiness of ripe olive is clearly identifiable in nose and mouth with a great diversity of secondary aromas, above all apple and banana. The tomato and fennel are also very present aromas.

In the mouth it reminds of almonds, its sweetness stands out a little, as well as its astringency that does not interfere with its profile.

Balanced and harmonious oil with a clear touch of sweetness that is characteristic of the Arbequina variety.

Try our new 100% arbequina, extra virgin olive oil. A 50cl bottle of balanced and harmonious oil with a clear touch of sweetness.

ACIDITY: less than 0.2°.

