

100% ARBEQUINA

EXTRA VIRGIN OLIVE OIL

1L



PRODUCT OF SPAIN

100% ARBEQUINA

TECHNICAL AND LOGISTICAL SHEET

Extra Virgin Olive Oil: 100% natural olive juice obtained by grinding of Arbequina variety olives. It does not contain any type of food additive.

Our gourmet quality 100% Arbequina olive oil is characterized by its harmony, smoothness and sweet end. It has a delicate bitter and piquant hint in its aftertaste.

In the nose, this olive oil is fruity and fresh with almond aromas. Other fruits like apple are noticed as well.

Our selected Arbequina's soft density provides a warm palate sensation.

It is ideal for preparing sauces, salads and all sorts of fish. Perfect in baking.

NUTRITIONAL AVERAGE VALUES (100 g)	
Calories	951 Kcal
Total fat, from wich:	98,6 g
Saturated	13,4 g
Monounsaturated	77,2 g
Polyunsaturated	7,8 g
Total Carbohydrates	0 g
Sugar	0 g
Salt	0 g
Proteins	0 g

Keep in a fresh and dry place, away from light. In compliance with Spanish legislation and EU regulations.

Preferential consumption before one year and a half.

- Lot number: 30/06/2019
- Identifying Number of the DOP Rioja:
 - Producer: R-00011-P
 - Manufacturer: R-00014-E
 - Seller: R-00010-C

PACKAGING					
	Units/Box	Boxes/Layer	Layers/Europallet	Total Boxes	Total Cans
CAN	10	13	6	78	780
CAN			BOX		
Weight: 1 kg			Weight: 11 kg		
Size: 100x70x190 mm			Size: 340x230x220 mm		

ALMAZARA HEJUL
Alberto Villanueva, 25
26144 Galilea, La Rioja
(Spain)

Telephone +34 941 480 029
Mobile +34 650 491 300
export@aceitehejul.com
www.aceitehejul.com