

OLEORIGEN

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FICHA TÉCNICA

Arbequina

Our Standard Line, embodies all the strength and intensity of our olive groves and the expertise and effort we have achieved over the years.

MORPHOLOGY

Extra Virgin Olive Oil made from 100% Arberquina variety. A small olive noted for its bright green colour, sweet and nutty flavour and for being very aromatic and fruity.

HOW TO ENJOY

A perfect oil to enjoy raw, as a salad dressing, in creams, cold soups, or gazpacho... Due to its fruity aroma, it is ideal for lighter recipes and dishes with a milder taste, such as cooked vegetables, grilled white fish or chicken rice. It is also perfect for use in desserts.

“Olive oil is a source of health. The Spirit of the olive, bottled”



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