

OLEORIGEN

ACEITE
OLIVA
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EXTRA

FICHA TÉCNICA



Hojiblanca

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 using Hojiblanca olives, a variety known for being plump and fleshy, with a fresh aroma, delicate bitterness, and a touch of characteristic heat.

HOW TO ENJOY

To be used on toast, in salads, and for decorating and preparing dishes. Its variety of hues make it ideal for use in Carpaccio, both meat and fish. Thanks to its wide variety of characteristics, it is suitable for baking bread, cakes and pastries. It is the perfect go-to ingredient for all your signature dishes.

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



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www.oleorigen.com