



Family harvest

De Prado
desde 1831

Extra Virgin Olive Oil *Organic*

DE PRADO HARVEST

2013/2014




ES-ECO-001-AN
Agricultura UE



Certified organic
by SC CAE

Oil List Olive

HARVEST 2013/2014	<i>Extra Virgin Olive oil selected from our estates.</i>				
OLIVES QUANTITIES FOR 1LITER EVOO	6 Kg. 				
MAX. ACIDITY	0,3				
FORMAT	<i>Glass bottles and tins</i>				
CAPACITY	<i>Bottle (250, 500, 750 ml) / Tins (500, 3000 ml)</i>				
TASTING NOTES	<i>Smooth and balanced olive oil. With a fresh aroma, it feels velvety in the mouth where the taste of olive is combined with hints of nuts, tomato foliage and apple. Spiciness and bitterness last pleasantly in the end.</i>				
VARIETIES	<i>Picual, arbequina and hojiblanca.</i>				
DISTRIBUTION CHANNELS	<i>Organic supermarkets, non-organic groceries, non-organic supermarkets with a gourmet corner and foodservice.</i>				
EXTRA VIRGIN OLIVE OIL CONSUMER PROFILE	<i>Heavy and regular users, for an almost daily and weekly consumption. People concerned about health and knowing benefits of extra virgin olive oil.</i>				
GOES WELL WITH	<i>Soft or hard cheeses, smoked meats, salads and desserts</i>				
UNIT PER BOX	250ml	500ml	750ml	500ml	3.000ml
	12	12	6	12	4
BOXES PER EUROPEAN PALLET	250ml	500ml	750ml	500ml	3.000ml
	182	108	156	154	80

origem Portugal

