



Family harvest

De Prado
desde 1831

**Organic Extra
Virgin Olive Oil**

EARLY HARVEST

2013/2014

LIMITED PRODUCTION



EU EKO 001-AN
Agricultura UE

oil List Olive

HARVEST 2013/2014	Olives selected from trees: "Homenio" estate - "Alvarrao" olive grove. LIMITED PRODUCTION: 50.000 bottles.
OLIVES QUANTITIES FOR 1LITER EVOO	9 Kg. 
MAX. ACIDITY	0,2
FORMAT	Glass bottle with ceramic effect and screenprinted
CAPACITY	250, 500 ml
TASTING NOTES	Elegant and perfumed olive oil. Of complex aroma and taste of fresh fruit, tomato foliage and green apple. Slightly spicy, it presents a pleasant bitter sensation at the end.
VARIETIES	Cobrançosa, cordovil and hojiblanca picked in early October.
DISTRIBUTION CHANNELS	Gourmet and organic stores
EXTRA VIRGIN OLIVE OIL CONSUMER PROFILE	1. Heavy users, for special meals and days. 2. De Prado as an original and nice present for both social & professional environments.
GOES WELL WITH	Tomato and fresh cheese, orange and nuts salad, a good piece of boiled or charnilled cod fish, seafood or simply with freshly made bread or toasts.
UNIT PER BOX	250ml 500ml 12 12
BOXES PER EUROPEAN PALLET	250ml 500ml 182 108

origem Portugal

