

Castelins

France



L'AGLANDAU

HUILE D'OLIVE DE FRANCE EXTRA-VIRGIN OLIVE OIL



ORIGIN

The Aglandau olive variety is the common factor in Provençal olive oils. Here it unveils its vibrant personality.

TASTING

The 2015 vintage is a genuine fruit juice made from 100 % cultivar aglandau. It is an elegant green fruity oil with a cut grass note followed by mint and row artichoke. The finish is a fine balance between bitter and pepper.

SERVING SUGGESTIONS

This olive oil is ideal with a roquette salad, on a fresh goat cheese or on a tomato toast. No need to add pepper!

Specification may change.

FEATURES:

Type of olive oil	• Fruité Vert, Extra virgin, Huile d'Olive de France
Varietals	• Aglandau 100 %
Harvest	• Oct 13 - Oct 18, 2014 • Nets and rakes
Extraction process at CastelaS mill	• Low impact hammer mill • Cold extraction within 6 hours of harvest • 2 phases separation, no water added • Filtration with diatomaes
Analyses	• % acidity < 0,8 Nov 2014
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 24 months after harvest. December 2016

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2015-05AGL	EAN 3700786800500
Bottle 500ml	Case of 6	Ref. 2015-AGL	EAN 3700786800203
Bag in Box 3L	Case of 4	Ref. 2015-3AG	EAN 3700786800180