

Castelins

France

2018



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

Made entirely from olives of the Aglandau variety, this oil has an intensely green fruity style and is classified as a "green fruity type". Diverse vegetal flavours dominate: raw artichoke, freshly-cut grass, rocket, green peppercorns, and unripe banana. With its faintly bitter edge and fairly peppery kick, L'Aglandau is definitely not short on character.

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	• Green Fruity, Extra virgin, Huile d'Olive de France
Varietals	• Aglandau 100 %
Harvest	• Nov 15, 2017 • 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 diatomae
Analyses	• % acidity < 0,3 - Jan 2018
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 24 months after harvest. December 2019

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2018-05AGL	EAN 3700786800500
Bottle 500ml	Case of 6	Ref. 2018-AGL	EAN 3700786800203
Bag in Box 3L	Case of 4	Ref. 2018-3AG	EAN 3700786800180

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 17g - Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g