



## MAS DE L'OLIVIER

HUILE D'OLIVE DE FRANCE EXTRA-VIRGIN OLIVE OIL



### ORIGIN

This is the production of our young trees planted in 2008 in the arid soil of la Crau. This oil has a youthful character and is a blend of 4 cultivars; Leccio, Petit Ribier, Frantoio and Pendolino.

### TASTING

An olive oil of the "ripe fruity type", Mas de l'Olivier will hit the spot with its rounded and harmonious flavours. The dominant almond notes reflect an attractively intense fruitiness and the terrific freshness of the olives. Its core vegetal taste is laced with hints of apple and fresh hazelnut.

### SERVING SUGGESTIONS

Its vegetal character is at its best when used with green salads and will stand heat to cook at la plancha, with a wok or a cocotte. It is the olive oil for cooking.

Specification may change.

#### FEATURES:

<b>Type of olive oil</b>	• Ripe Fruity, Extra virgin, Huile d'Olive de France
<b>Varietals</b>	• Leccio, Petit Ribier, Frantoio et Pendolino
<b>Harvest</b>	• Oct 26 - Nov 1, 2017
<b>Extraction process at CastelaS mill</b>	• Low impact hammer mill • Cold extraction within 6 hours of harvest • 2 phases separation, no water added • Filtration with diatomaes
<b>Analyses</b>	• % acidity < 0,3 - Jan 2018
<b>Storage</b>	• Keep in a cool place out of direct sunlight
<b>Best before date</b>	• 24 months after harvest. December 2019

#### CONDITIONING:

<b>Bottle 250ml</b>	Case of 12	Réf. 2018-05 MAS	EAN 3700786800517
<b>Bottle 500ml</b>	Case of 6	Réf. 2018-MAS	EAN 3700786800241
<b>Bag in Box 3L</b>	Case of 4	Réf. 2018-3MAS	EAN 3700786800197

#### 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