

# CastelineS

## France

2018



## NOIR D'OLIVE

### VIRGIN OLIVE OIL

### PDO VALLEE DES BAUX DE PROVENCE



#### ORIGIN

Domaine CastelaS revisits the age-old tradition of Provence to create Noir d'Olive. Produced from 4 varieties of olive native to our own groves, they are picked when fully ripe and stored in an oxygen free environment.

Then, starts the delicate task of light fermentation to recreate the taste of preserved black olives from our ancestors' stone-wheel mills.

Achieving this distinctive taste without the associated drawbacks is a real art!



Specification may change.

#### TASTING

A delightfully generous and mellow oil in the "fermented olive style", Noir d'Olive AOP Vallée des Baux de Provence has a distinct local character and very pleasant aromatic harmony. It offers flavours of prune, jam and sourdough bread, with black olive dominant.

An indulgent and gorgeously rounded olive oil.

#### SERVING SUGGESTIONS

Noir d'Olive is best used cold in garlic-seasoned salads, for making mayonnaise, and for drizzling on confits, mushrooms, and mashed potato.

#### FEATURES:

<b>Type of olive oil</b>	<ul style="list-style-type: none"> <li>Fermented Olives, Virgin, A.O.P. Vallée des Baux de Provence</li> </ul>
<b>Varietals</b>	<ul style="list-style-type: none"> <li>Salonenque, Aglandau, Grossane and Verdale</li> </ul>
<b>Harvest</b>	<ul style="list-style-type: none"> <li>Oct 9 - Nov 14, 2017</li> <li>Nets and rakes</li> </ul>
<b>Extraction process at CastelaS mill</b>	<ul style="list-style-type: none"> <li>Low impact hammer mill</li> <li>Cold extraction after storage without oxygen</li> <li>2 phases separation, no water added</li> <li>Filtration with diatomaes</li> </ul>
<b>Analyses</b>	<ul style="list-style-type: none"> <li>% acidity &lt; 0,8 – Jan 2018</li> </ul>
<b>Storage</b>	<ul style="list-style-type: none"> <li>Keep in a cool place out of direct sunlight</li> </ul>
<b>Best before date</b>	<ul style="list-style-type: none"> <li>24 months after harvest. December 2019</li> </ul>

#### CONDITIONING:

<b>Bottle 250ml</b>	Case of 12	Ref. 2018-05BL	EAN 3700786800289
<b>Bottle 500ml</b>	Case of 6	Ref. 2018-01BL	EAN 3700786800098
<b>Bottle 750ml</b>	Case of 6	Ref. 2018-02BL	EAN 3700786800562
<b>Metal can 250ml</b>	Case of 24	Ref. 2018-12BL	EAN 3700786800111
<b>Metal can 1L</b>	Case of 12	Ref. 2018-11BL	EAN 3700786800302

#### 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