

ESTATE BOTTLED

Extra Virgin Olive Oil

- Located in the Colchagua Valley in Chile, the perfect micro-climate for producing high quality olive oil.
- Sustainable production - Once olives are pressed, the remaining pulp and skin create composts that are reapplied as organic fertilizers. Pits are crushed and used to generate energy for the plantation.
- Harvest, extraction & bottling occur on the same day.

PREMIUM EXTRA VIRGIN OLIVE

A perfect blend of Arbequina, Leccino and Frantoio olives. At the nose the oil shows a good upfront fruity character with overtones of fresh cut grass and artichoke. Intensity goes from light to medium expressing at the mouth a note of bitterness followed by a slightly more intense peppery sensation that fades while the delicate bitter note lasts longer at the finish. **#63090 6/16.9 oz.**

LIMITED EXTRA VIRGIN OLIVE

A unique blend that is created each year with our best olive varieties in limited quantity. Typically this blend combines fruity Arbequina, slightly bitter Picual and more spicy Coratina to create a fresh slightly floral oil with aromas of green tomatoes and a hint of almond. This oil will have a strong flavor and a peppery finish. **#63091 6/16.9 oz.**



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