

MOLÍ NOU

arbequina
PRIORAT



Category: Extra Virgin Olive Oil

Harvest: 2024

Varieties: Arbequina.

Origin: Olive trees from the Arbequina variety planted in plots in the villages of Gratallops, El Lloar, La Vilella Baixa and La Vilella Alta, in the Priorat region. Manual collection.

Elaboration: Obtained directly from olives by mechanical procedures. Cold extraction.

Sales format: 2L (8 units per box) and 5L (3 units per box) PET drums.

Chemical analysis:

- Degree of acidity: 0.15% oleic acid.
- Peroxide index: 5.2% meq O₂ / kg fat.
- K270: 0.08.
- Stability Rancimated at 120oC: 12.7.

Optimal consumption until: 2026



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