

PEDRA DE MOLÍ

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 (Priorat). Manual collection. Selected olives.

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

Selling package: Tin cans of 250 ml, 500 ml, and 1000 ml., and glass bottle of 500 ml.

Tasting notes: Medium-high fruity olive oil, well balanced in mouth; in between spicy, sweet and bitter, low astringency. Secondary aromas if ripe type (banana, strawberry and apple) and green type (grass, unripe walnut and almond) with retro nasal notes of tomato and banana peel. Almond aftertaste and global sensation of an aromatic and complex oil. The good level of antioxidants ensures a long lifespan to this oil.



VINÍCOLA
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— EST. 1917 —