

Elais

Extra Virgin Olive Oil



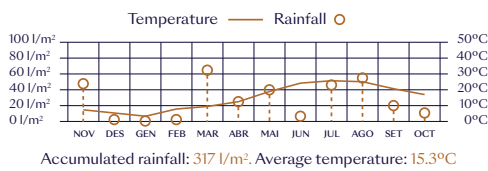
Harvest	October 30, 2022
Production	1,245 bottles
Varieties	Arbequina and Corbella
Elaboration	Harvesting of the olives at their optimum point of ripeness and acidity, for each variety. Cold pressing separating the varieties and making the coupleage once the clean oil is obtained. Superior category olive oil obtained directly from our olive trees exclusively by mechanical means.

Tasting notes
Fresh oil, spicy on the nose, elegant and subtle, bright golden colour and intense and persistent flavour, which makes it a tasty and flavourful product, perfect for eating raw in salads, toast and alone.

Analytical data

Total acidity	0.35°
Energetic value per 100 ml	824 Kcal
Proteins	0.0 g
Total carbohydrates	0.0 g
Salt	0.0 g
Total fat	91.5 g
Saturated fatty acids	15.5 g
Monounsaturated fatty acids	66.3 g
Polyunsaturated fatty acids	9.7 g

Climogram 2022



Winemaking data

Name of plot	Les Oliveres
Planting frame	3.4m x 1.2m
Soil texture	Loam soil, with low levels of organic material
Situation	Manresa
Altitude	340 meters
Orientation	South - West
Treatments	Following the parameters governing organic and regenerative agriculture.

