

Olive Oil Virgen Extra



Our Family Estate has completed our agriculture structure with 75 Ha of Arbequina Olive trees grown in Monjardin Valley.

It is qualified as Extra Virgen Olive Oil and it is bottled in 500, 750 and 2 Ltrs formats

Monjardin Extra Virgen Olive Oil is made from 100 % Arbequina olives from our Estate in Monjardin in the North of Spain. Continental climate and harvested in December makes it very fresh. It is first press at low temperature. It is qualified as Extra Virgen with acidity levels less than 0.1 %.

TASTING NOTES

It is golden color with green notes. Very intense aromas of fresh vegetables like artichokes and green olives. On the palate, it starts with an intense arbequina flavor followed by a spicy touch that becomes very smooth since it is perfectly balanced



RECOMENDATIONS

Extraordinary Extra Virgen Olive Oil to start any meal with some appetizers like vegetables, smoked fishes, cured meats or just with some bread. Also, it can be used for salads, pastas and a diversity of grilled meats and vegetables.

HEALTH BENEFITS

Highly recommended in the Mediterranean diet, it has a high concentration of vitamin E and it is antiaging. It regulates cholesterol and blood pressure

Tlfn: +34.948537412 +34.607.407.799 Villamayor de Monjardin, 31242 Navarra, SPAIN

www.monjardin.es