



Azête

It has a fresh aroma of intense fruity and slightly spicy.

ESPECIFICATION

Extra Virgin

OLIVICULTURE

Artur Estevão

SOIL

Clayey

SERVICE

The use of Virgin Olive Oil does not require any preparation or treatment. It is consumed in raw in salads and starters or cooked with food that spices. The aromatic and nutritional characteristics of Virgin Olive Oil recommend it in any diet, including children, the elderly and the population at risk.



Cobrançosa



Continuous centrifuge cold.
Unfiltered.

Acidity - 0,2 (máx.)

Index of Peroxides - (meq. O₂ Kg⁻¹) - 20 (máx.)

Absorbance (K 232) - 2,50 (máx.)

Absorbance (K 270) - 0,22 (máx.)