

Aceite de Oliva Virgen Extra "ALIELA"

Extra Virgin Olive Oil "ALIELA"



Aceite obtenido de aceitunas cornicabras en su momento óptimo de maduración. Se caracteriza por tener un color entre amarillo claro y verde, así como frutado y aromático de amargo y picante medio, aunque dependen de la cosecha, pues cada año se nos presenta de una forma diferente.

Recomendamos su uso en crudo, donde se puede apreciar su aroma y sabor, así como en guisos, asados, etc., a los que proporciona un fantástico sabor.

La acidez es inferior a 0,4°.

FORMATOS: PET: 5L - 2L - 1L

Oil obtained from cornicabras olives at their optimum ripeness. It is characterized by having a color between light yellow and green, as well as being fruity and aromatic in a way that is bitter and relatively spicy, although it depends on the crop, since every year they come out differently.

We recommend its use unaccompanied, where you can appreciate its aroma and flavor, as well as in stews, roasts, etc., to which it brings a fantastic flavor.

The acidity is less than 0.4 °.

FORMATS : PET: 5L-2L-1L

**ACEITES
CONSUEGRA**