

PATAGONIA

GOURMET



ORGANICO

ACEITE DE OLIVA

VIRGEN EXTRA, LIBRE DE GLUTEN
Grand Blend



Type	Extra Virgin Olive Oil - Organic- Without Gluten
Varietals	Arbequina, Arauco, Frantoio and Farga.
Origin	Fiels of olive trees in Mendoza: from Rivadavia, rocky-sandy soil at 800 meters high and Maipú, stony soil at 900 meters high, in the Los Andes mountain.
Irrigation	Automatic drip with meltwater from the Los Andes mountain.
Tree work	Semi intensive, week removal work, fertilization and manual and mechanical harvest.
Harvest	Green olives in veraison (April / May 2024)
Process	Organic, made from natural raw materials, without using pesticides, artificial fertilizers or other chemical products. Biological, free of raw materials and genetically modified organisms.
Descriptors	Fruity and aromatic, somewhat spicy and bitter. Golden yellow. It tastes like bananas, green almonds and freshly cut herbs. Very healthy due to its high content of antioxidants.
Intensity	Soft medium
Manufacturing	Olive grinding within 6 hours of early harvest, kneading and cold centrifugation.
Storage	In stainless steel tanks in a shed at 18°C.
Food	Ideal to all types of foods, especially white meats, fish,
Suggestions	seafood, breads, pastas, rice, pizzas, sauces, cooked, vegetable and pastries.
Acidity	Less than 0.3%
Useful life	20 / 07 / 2026
Packaging	Glass bottles of 8,35 fl. oz and 16,9 fl. oz cardboard box of 12 bottles x 8,35 fl. oz and 6 bottles x 16,9 fl. oz