

PATAGONIA GOURMET



OLIVE OIL EXTRA VIRGIN Grand Blend

Geographic Identification Mendoza



Type	Extra Virgin Olive Oil - Grand Blend - Without Gluten
Varietals	Arauco, Arbequina and Coratina
Origin	Fields of olive trees in Mendoza: from Lavalle, sandy soil at 700 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	Biological, free of raw materials and genetically modified organisms
Descriptors	Spicy and bitter, strong flavor. Golden yellow with intense green reflections. Fruity, with vegetable aromas, tomato leaf, tastes like a freshly just herbs.
Intensity	Strong
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 accompany red meats and grilled poultry, cheeses
Suggestions	hams, sausages, breads, and raw salads.
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