

MAS DE L'OLIVIER

HUILE D'OLIVE DE FRANCE EXTRA-VIRGIN OLIVE OIL

ORIGIN

This is the production of our young trees planted in 2008 in the arid soil of la Crau. This oil has a youthful character and is a blend of 4 cultivars; Salonenque, Petit Ribier, Frantoio and Pendolino.



Specification may change.

TASTING

The 2015 vintage develops a fresh nose. The palate is intense with the freshness of green pepper, a note of wild mint and also its typical roundness. It has a slight bitter edge and a peppery prickle on the back of the tongue.

SERVING SUGGESTIONS

Its vegetal character is at its best when used with green salads and will stand heat to cook at la plancha, with a wok or a cocotte. It is the olive oil for cooking.

FEATURES:

Type of olive oil	• Fruité Vert, Extra virgin, Huile d'Olive de France
Varietals	• Salonenque, Petit Ribier, Frantoio et Pendolino
Harvest	• Oct 9 - Nov 14, 2014
Extraction process at CastelaS mill	• Low impact hammer mill • Cold extraction within 6 hours of harvest • 2 phases separation, no water added • Filtration with diatomaes
Analyses	• % acidity < 0,8 Nov 2014
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 24 months after harvest. December 2016

CONDITIONING:

Bottle 250ml	Case of 12	Réf. 2015-05 MAS	EAN 3700786800517
Bottle 500ml	Case of 6	Réf. 2015-MAS	EAN 3700786800241
Bag in Box 3L	Case of 4	Réf. 2015-3MAS	EAN 3700786800197