



## OLIVE OIL BASIL & MINT

### ORIGIN

An olive oil obtained by simultaneously crushing olives with fresh basil and mint. Castelas olive oil with basil and a touch of mint is produced at our mill by crushing olives with the leaves of the fresh-picked herbs at harvest time in November. The resulting oil exudes the seductive flavors of summer.



Specification may change.

### TASTING

The nose will reveal the strong aromas of the basil. When in the mouth, first comes the basil followed very delicately by the freshness of the mint.

### SERVING SUGGESTIONS

This is a must for spring vegetables. Best used on tomatoes, carpaccio, fresh pasta, finely-sliced zucchini, raw vegetable salads, fish, and strawberries of course. Let your taste for pleasure guide you...

#### FEATURES:

<b>Origin</b>	• Product of France
<b>Type of olive oil</b>	• An olive oil made by simultaneously crushing olives with fresh basil and mint
<b>Ingredients</b>	• Olive oil (97,25%), fresh basil (2,5%), fresh mint (0,25%)
<b>Extraction process at CastelaS mill</b>	• Fresh leaves of basil and mint are grinded with olives • Low impact hammer mill • Cold extraction • 2 phases separation, no water added
<b>Storage</b>	• Keep in a cool place out of direct sunlight
<b>Best before date</b>	• 36 months after extraction. June 2020

#### CONDITIONING:

<b>Bottle 250ml</b>	Case of 12	Ref. 2018-05BAS	EAN 3700786800210
<b>Metal can 250ml</b>	Case of 12	Ref. 2018-12BAS	EAN 3700786800135

#### AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 15g - Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g