

Terra Personas



ACEITE DE OLIVA VIRGIN EXTRA

Olive Orchard: Our olive groves are from 10 to over 100 year old, 100 % Arbequinia olives. The olive grove is located in the municipality of the Priorat, in the village of El Molar in Catalonia - Spain, at an altitude of \pm 200 meters. The Finca Terra Personas consists of terraces of poor mineral and calcareous clay soils.

Climate : Rainfall around 500 mm, an average annual temperature of 15.2 degrees, with a maximum of + 42 degrees and a minimum of - 5.0 degrees.

Harvest: Early harvest was mid-November, the olives are hand picked and collected in crates. The average yield per tree is 16 kg at 18% oil.

Processing Method: After arriving at the olive mill, the olives are weighed, washed and crushed. This paste is heated up to max. 27 degrees to extract the oil from the paste. The olive oil is separated from the knitting by decanting and centrifugation. Then the oil is stored in a tank at 15 degrees. Before bottling, the oil is lightly filtered. There are no additives used the oil is 100% "juice" from the Arbequina.

Tasting note:

Colour: Golden yellow, green fragrance.

Taste: fresh olives fruits, tomato, artichokes, basil, banana, almonds and walnuts. The oil has sweet characteristics, soft, elegant and round.

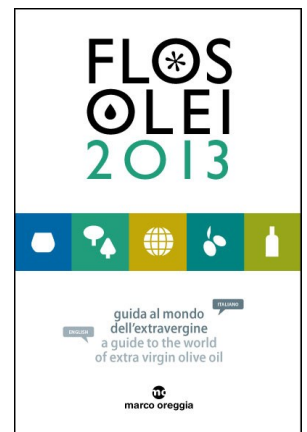
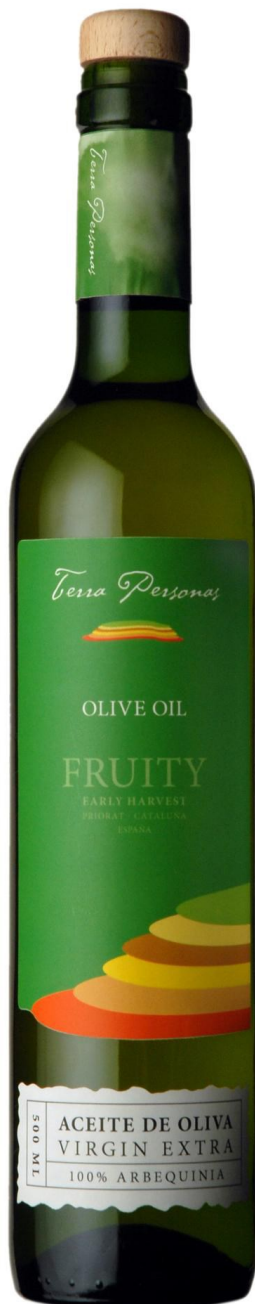
On the end a small peppers of her youth. No boring bitters.

Presentation:

Available in green bottle of 500 ml, 6 bottles / box.
Square transparent bottle 250 ml, 12 bottles / box.
Pet bottles of 5 liters, 3 bottles /box.

Analysis requirements DOP Siurana:

The oil meets the requirements.
max 0.3% Acidity / Peroxide index max. 15



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