

emi

Aceite de oliva virgen extra

Aceite de oliva de calidad superior, obtenido directamente de aceitunas y solo con procedimientos mecánicos.

La recolección se hace no estando la oliva demasiado madura para que la intensidad aromática y la frutuosidad del aceite aumente. El proceso de transformación se realiza sobre 24° para garantizar la permanencia de aromas.

La arbequina es una variedad de aceituna que ofrece aceites delicados y elegantes. Por su suavidad, es ideal para utilizar en crudo, como aliño, y muy adecuado como aceite de cocina.

Extra virgin olive oil

The oil is extracted using the 'Cold Press' extraction method which means that the oil is obtained via mechanical processes only.

The entire process is carried out at below 24°C which guarantees that the aromas and properties of the fruit are preserved in the final product; a process that not only safeguards the oil's natural aromas but also its internationally recognised health benefits.

Due to its exceptional mildness, our Extra Virgin Olive Oil is ideal with salads and is especially good for frying owing to its high smoke point and stability when heated at high temperatures, making it suitable for re-use several times over for frying.



Jumilla. Spain



Arbequina 100%



250 y 500 ml.



1/2, 2 y 5 L



Viña Elena
BODEGAS

