



AGRÍCOLA SANT JOSEP

## Massís del Port 1898 Verd 250 ml

This olive oil comes mainly from ancient olive trees of the Empeltre variety. “Verd” means green in Catalan and it refers to the early harvest of olives, before they are completely ripened. With this selected and intense olive oil we celebrate those days in 1898 when the mountains of *Els Ports*, in Terra Alta region, southern Catalonia, fascinated one of the most universal painters of the 20<sup>th</sup> century, Pablo Ruiz Picasso. By choosing this olive oil, you help us to preserve our ancient olives trees and the cultural heritage of this area.

### Product information, harvest 2019:

Category: Extra Virgin Olive Oil

Olives: 60 % Empeltre, 40 % Arbequina

Production Area: Terra Alta, Southern Catalonia

PDO: DO “Oli de Terra Alta”

Harvest and extraction date:

- Empeltre: 8th and 11<sup>th</sup> November
- Arbequina: 9th and 12<sup>th</sup> November

Oil / Olives (kg/kg): Empeltre = 17.8%, Arbequina = 19.3%

Maximum acidity (expressed in oleic acid): 0.1%

Bottling date: December 2019

Production: 2,500 bottles x 250 ml

Stopper: DOP type, dispenser and non-refillable

**Style & tasting notes (Nov 2019):** 90% fruity green of medium intensity. Well balanced and sweet. Its aroma offers notes of freshly cut grass, fennel, tomato, artichoke and green almonds with hints of banana and red berries. | **Gastronomy:** the balanced and smoothness profile of this oil makes it ideal to consume raw or as a condiment of a great variety of dishes. | **Storage and serving suggestions:** olive oil should be kept at about 20° C. Best before date is mentioned on the label.

