



FINE FOODS FROM SPAIN
BRISTOL

OOCA010
OORE006
OORE005



ALLERGENS CODE

NONE

EVOO PICUAL OLIVE OIL

aceite picual

O-Med Picual is made 100% of Picual Olives and produced in the family own mill, strictly from their own family groves. The harvest take place at the beginning of October. And it will be processed immediately, the very 1st day of harvest.

Its aroma is categorized as medium fruitiness with tomato plant, green almond and hints of aromatic herbs. The palate gives a persistent taste of artichoke, and green walnut. The oil is balanced with a long peppery finish. Providing outstanding complexity and layers of flavour to your dish.

We suggest to pair the intense aroma with any tomato dish, sauce or soup. Also, you can match the robustness with bitter green salads containing arugula or radicchio. Or you can use it to finish grilled meats or octopus.

Recently awarded “Best Spanish Olive Oil 2017”

Origin: Ácula, Granada, Andalucía(Spain)

Packaging: 250 ml tin. 24 u.p.c
500ml white bottle, painted glass. 9 u.p.c
1 l tin 12 u.p.c

Acidity: 0.1

Ingredients: Picual

Storage conditions: Store in a cool, dark place away from heat and light. Cap when not in use.

Shelf life: 24 months

Smoking point: (190°C/ 374°F)