

Aubocassa Bodegas Roda - 50 cl.

Without any doubt, Aubocassa is one of the best Spanish olive oils. The olive orchard is located in Manacor, on the isle of Majorca. Only the Arbequina variety is used.



Vinification

The olives are centrifuged as soon as possible after the harvest. The precise process was specially developed by the bodega in order to obtain a fresher and smoother oil.



Storage potential

Up to 2 years after the harvest.



To serve

Close the bottle after use and keep in a dry place. To taste it, make it swirl in a wine glass.



Trial analysis

Bright green colour; explosion of vegetal and floral notes - tomato, celery, paprika and banana. Velvety on the palate, aromatic and smooth. A noble oil.

Description domain

Roda is one of the star estates in the Rioja; it embodies the renaissance of this famous wine region.



Assembly

Arbequina



Region:

La Rioja



Wine estate:

Bodegas Roda



Biological