

Neus Especial Olijfolie Priorat Natur - 50 cl.

An outstanding oil meant for chefs and gourmets.



Vinification

Everything is "home-made" from the tending of the olive-trees to the bottling of the oil. The olives are hand harvested in October and cold-pressed on the very same day. As the oil is bottled without filtration, a deposit can appear in the bottle - but this is a token of the great quality of the oil. Neus Especial is only available for some months after the harvest.



Storage potential

18 months.



Trial analysis

Expressive and very fresh. Notes of green olives, granny smith apples, green tomatoes and nuts on the nose. Very delicate and refined on the palate, with a touch of sweetness but also spiciness at the end.

Description domain

Priorat Natur, S.L. is born out of a wish: the wish to pass on the traditions and way of life of the Priorat, its crops and delicacies. Everything started in 1996, during a family dinner. On the table were the olives, the home-made almonds and jams that are part of the region's heritage but that were in danger of disappearing with the competition of industrial products. People at Priorat Natur firmly believe in passing on this gastronomic heritage, from generation to generation, even amongst the younger generation.



Assembly

Arbequina (100%)



Region:

Catalunya



Wine estate:

Priorat Natur