

## Priorat Natur Olijfolie (1L) Priorat Natur - 100 cl.



### Vinification

The entire process is done in-house, from tending olive trees to bottling. Manual harvesting takes place in October and the olives are cold-pressed on the same day as picking.



### Trial analysis

Very fresh and expressive olive oil. Green olive notes, green apple, green tomato and walnuts a very fine and delicate flavour, almost a sweet touch ending with a spicy twist.

### 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