

Neus Olijfolie Priorat Natur - 50 cl.



Vinification

The entire process is done in-house, from tending olive trees to bottling. Harvested manually in October, the olives are cold-pressed on the same day as picking. The olive oil is then kept in sealed cuves at 15° to preserve the pure aromas. The olive oil is bottled on demand without filtering. A small deposit may form as a result, but this only shows the great quality of this olive oil.



Storage potential

18 months.



To serve

Wonderful product for foodies and cooks.



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