

Gourmet Real Olive Art - Exclusive pack Extra Virgin Olive Oil 3x5 litres



Coronadeolivo Selection. An excellent opportunity to taste and enjoy the best extra virgin olive oils (organic included) in one order. You will enter a world of aromas and flavors with this pack unrepeatable.

Rating: 5.0

Price:

Base price with tax: 91,95 €

Salesprice with discount: 89,95 €

Selling price (Taxes included)89,95 €

Discount: 2,00 €

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Manufacturer: [Coronadeolivo](#)

Description

Venta por teléfono



Pack includes:

* Picual premium extra virgin olive oil 1x5L

Prepared: Olive juice obtained from the first cold pressed. It is perfect for any dish, both raw and for cooking and frying. Very rich in natural antioxidants, vitamins and essential fatty acids.

Variety and origin : Picual - Alcalá la Real (Jaén)

Tasting notes : Its aromas, organoleptic characteristics and flavors define a delicate oil. It is fruity, from fresh olive, green, whose fragrance reminiscent of fresh olive fruit and green almond, with light hints of apple and connotations of another green fruits, bitter-almond flavor, slightly spicy and sweet at the end.

Awards and certificates of quality :

Quality certification of ISO 9001 AOVE

Quality certification of ISO 22000 AOVE

Other information: Acidity : 0.14 ° / peroxides Index: 2.9

Health Benefits : Reduces the level of bad cholesterol while maintaining good levels , reduces the risk of cardiovascular disease, regulates bowel movement and prevents aging of the tissues by its antioxidant action thanks to the high percentage of oleic acid in diabetic rebate blood glucose levels , high anti-inflammatory power and curative action against skin diseases .

* Castillo de Ahabar Sierra Mágina D.O 1x5L

Production: Olive juice obtained from the first cold pressed very low in acidity and peroxides. We recommend its use for both sauteed and fried and is also excellent to enjoy toasts and salads.

Variety and Origin: Picual - D.O Sierra Magina

Tasting Notes: Bright green color, with intense fruity of fresh olive and a big complex of herbal and fruit aromas, highlighting the green banana and green almond and less green tomato and apple green. This oil is fragrant, balanced and highly complex due to the many positive attributes that are appreciated.

Other information: Acidity 0.13° / index peroxides 8

Awards and Quality Certificates:

1st Prize Designation of Origin
Prize 'OWL' for 6 consecutive years
Second prize award 'ALCUZA'
Andalusia Quality Certification
Protected Denomination of Origin
Preparation process is certified by the UNE EN 45.011

Health Benefits: Extra Virgin Olive Oil together with its low acidity and peroxides make extra virgin attributes and qualities have very positive preventive health protection as heartburn, ulcers and gastritis, regulates bowel movements, reduces cholesterol, protects against skin diseases, cardiovascular and positively cooperates with the bone formation.

* Organic El Trujal Sierra Mágina D.O 1x5L

Olive Oil Production: Organic olive juice obtained from the first cold pressed, from organic olive cultivation, very low in acidity and peroxides. We recommend its use for both sauteed and fried and is also excellent to enjoy toasts and salads.

Variety and Origin: Picual - DO Sierra Magina. Andalusia Quality Certification and Protected Denomination of Origin. Certified Organic by the ASAC (Andalusian Committee for Organic Farming)

Tasting Notes: Green olive, with the typical appearance of turbid unfiltered oils. Is very fruity, with hints of fresh cut grass and fig lesser intensity, it is persistent and harmonious. Presents great character and personality, its bitterness is medium and also itching. The aftertaste feeling tastes of fresh lettuce leaves and chlorophyll with vague memories of bitterness.

Other information: Acidity 0.12° / index peroxides 4,5

Awards:

Silver Ecotrampa 2014
1st Prize Designation of Origin, Prize 'OWL' for 6 consecutive years,
2° prize award 'ALCUZA'

Health Benefits: Olive Organic growing together with its low acidity and peroxides make extra virgin attributes and qualities have very positive preventive health protection as heartburn, ulcers and gastritis, regulates bowel movements, reduces cholesterol, protects against skin diseases, cardiovascular and positively cooperates with the bone formation.



Reviews

Monday, 26 February 2018

manuela - alcorcen, no sabría con cual quedarme por lo buenos que están todos!!

a@b.co

Tuesday, 20 February 2018

mercedes - saint claud, en Francia el aceite de oliva es carísimo y nos decidimos por este lote con los mejores aceites, uno de ellos de mi tierra en Córdoba, la verdad que ha sido un acierto y el envío solo ha tardado 3 días y puerta a puerta, los aceites son magníficos

a@b.jp

Wednesday, 14 February 2018

rafael - ciudad real, solo puedo opinar del primer que hemos probado que es el de montaña bio y es una auténtica bomba de sabor con este amargo al final, excelente producto

a@b.ru

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