

Traditional Gold Selection Extra Virgin Olive Oil 3x5 litres



Extra Virgin Olive Oil. Like any good Extra Virgin we get this oil from the first cold extraction. The result is a balanced oil, aromatic and smooth with a fresh and sweet fruity aroma. The passing in the mouth is soft and fresh with bitterness and sharpness very elegant medium intensity. We pack in plastic bottles to offer the best relation quality / price and practically upon request what always ensures a fresh oil. It is ideal for use in raw and for cooking.

Rating: 5.0

Price:

Base price with tax: 52,95 €

Salesprice with discount: 50,95 €

Selling price (Taxes included)50,95 €

Discount: 2,00 €

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Manufacturer: [Coronadeolivo](#)

Description

Aceite de Oliva Virgen Extra

Venta por teléfono



Prepared: Olives juice obtained from the first cold pressed . It is ideal for use in raw and for cooking.

Variety and origin : Picual - Campillo de Arenas (Jaén)

Tasting notes :Fruity with medium intensity of ripe olives. The nose with notes of apple, banana and nuts. The palate is sweet, with a light touch of hot and bitterness typical of a good olive juice.

Awards and certificates of quality :

Quality certification of ISO 9001 AOVE

Quality certification of ISO 22000 AOVE

Other information: Acidity : 0.17 ° / 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 .



Reviews

Sunday, 12 July 2020

jaimé - Almería, Nosotros solemos consumir mayoritariamente aceite de oliva, me llamó la atención este aceite y realicé la compra online. Después de recibirlo y una vez probado he de decir que me ha impresionado. Está realmente bueno. Es un aceite de oliva extra procedente de aceitunas cultivadas en Jaén. Se obtiene directamente de aceitunas por procedimientos mecánicos en frío. Sobre el pan está riquísimo pero también se puede utilizar para guisar. Un acierto seguro y un aceite delicioso.

uiop@uiop.es

Tuesday, 07 July 2020

Isabel - Lugo, De lo mejor en aceite que he probado. Totalmente recomendable relación calidad precio, no más aceite del super, que diferencia!!!

qwe@qwe.lm

Sunday, 14 June 2020

rafi - navalcarnero, comprada la oferta, recibida y catada!! delicioso!!!

qwwe@qwwe.pl

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