



## Extra Virgin Olive Oil

Prepared using natural production methods with cold-pressed olives of the following varieties: Arbequina, Farga, Frantoio and Arauco. Our olives are processed within 24 hours of harvest. Acidity below 0.5%.

**Product of Mendoza.**

### TASTING NOTES

**SIGHT** Yellow in color with bright see-through green nuance.  
**SMELL** Fruity and Grassy.  
**TASTE** Balanced, slightly Bitter and Pungent.

### AVAILABLE BOTTLE SIZES



	UNITS PER BOX	BOXES PER PALLET
500ml glass bottle	12	105
2L PET bottle	4	100

### NUTRICION FACTS

Serving size:  
1tbs (13ml)

(\* ) Percent daily values  
based on a 2,000-  
calorie diet

ALLERGENS: NO

GMO: NO

	Amount per serving	% DV (* )
Calories	106 (445 kj)	5%
Carbohydrate	0 g	0%
Protein	0 g	0%
Total fat	12 g	22%
Saturated fat	1.7 g	8%
Trans fat	0 g	
Dietary fiber	0 g	0%
Sodium	0 mg	0%

### STORAGE

Seal lid tightly. Store protected from heat and sunlight. Shelf life: 2 years under normal conditions of processing and storage. Bottle includes production date and expiration date.

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