

CASTELINES

EXTRA VIRGIN OLIVE OIL AOP



CLASSIC

CASTELAS

Provence, France

CURRENT HARVEST TASTING NOTES 2019

This year's harvest oil is wonderfully balanced with a rather intense fruitiness, firm structure and bold aromas. The palate finish is aromatic with Classic's green flavors: raw artichoke, green banana and even fresh mint that particularly characterizes this year's harvest. It's elegant freshness and floral savor will complement any delicate course without overpowering it.

PROFILE

This genuine Provençal oil comes from orchards near Les Baux belonging to Jean Benoit and Catherine Hugues. An AOP de la Vallée des Baux de Provence oil, it is early hand harvested and cold pressed.

Olive Varietals: Aglandau, Grossane, Salonenque, Verdale

Oleic Acidity: < 0.03%

TRADITION

The domaine CastelaS relies on its 40 hectares of olive trees and its own mill to produce this extra virgin olive oil from start to finish. CastelaS extra virgin olive oil AOC de la Vallée des Baux de Provence is the result of blending the four typical varieties of olives for the region: Salonenque, Aglandau, Grossane and Verdale. Cold extraction within 24 hours of harvest ensures a very low acidity level, preserves the subtle taste features of the CastelaS Provençal terroir.

2017-2018 Flos Olei, 93 points
2018 Gold New York International Olive Oil Competition
2018 Silver Medal Concours General Agricole
2016-2010 Flos Olei, 95 points
2016 Gold Medal, Concours General Agricole
2011 Gold, Concours National des Huiles d'Olive en Appellation d'Origine
2011 Silver & Bronze, Concours Général Agricole
Gold, Concours PACA

RETAIL SIZE	500mL
ITEM NO	CA0010
UPC	740913008716
CASE	6 bottles

RETAIL SIZE	3L box
ITEM NO	CA0300
UPC	0838356001088
CASE	4 boxes

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