

EXTRA VIRGIN OLIVE OIL



MARQUES DE VALDUEZA

Extremadura, Spain

SENSORY PROFILE

In Southwestern Spain, the region of Extremadura is renowned for its rare Morisca olive, which grows exclusively here. Marques de Valdeuza blends the Morisca with Arbequina, Picual, and Hojiblanca, all estate grown and pressed on the 200 hectare Alvarez de Toledo family estate. The resulting olive oil is distinctly fresh and fruity, with hints of almond, pepper, and an unforgettable sunny fragrance. This is made from the first harvest.

Olive Varietals: Morisca, Arbequina, Picual, Hojiblanca

Oleic Acidity: 0.17%

TRADITION

For over 500 years, the Alvarez de Toledo family has been producing some of the world's finest olive oils on the Perales de Valdeuza estate. Located on the site of a former Roman province, the land actually has an unbroken tradition of olive oil production dating back more than two thousand years. Under the direction of olive oil expert Cristino Lobillo Rios, the optimum maturity and amounts of each variety of olive used for the final blend are calculated and designed for optimal fragrance, fresh fruity flavor, stability, balance, and total harmony.

2023, 2020, 2019 & 2018 Gold Medal, NYIOOC
2019, Gold Medal for EVOO from Conventional Production,
Ministry of Environment and Agriculture Extremadura
2018 & 2017 Flos Olei 93 points
2018 Best Premium EVOO Packaging Design EVOOLEUM
2016 Flos Olei 92 points
CINVE Gold medal 2015 & Silver Medal 2015
2013 Silver Award NY Olive Oil Competition
2012-13 Gold Medal International Wine and Spirits Contest
"Best Fruity Extra Virgin Olive Oil," Spain (2011)

RETAIL SIZE	500mL
ITEM NO	R88005
UPC	740913000710
CASE	12 bottles

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