

MERULA



MARQUES DE VALDUEZA

Extremadura, Spain

SENSORY PROFILE

Merula is the Latin word for “yellow-beaked black bird”—birds that flock to the 200 hectares of the Perales de Valdueza estate. Chefs and connoisseurs flock to Merula extra virgin olive oil for its buttery, mouth-melting feel and bright green notes of cut grass, bitter almond and dried fruit. From the same producer as our Marques de Valdueza oil, Merula is also an early harvest oil that lends a versatility in the kitchen. It is made using the same olive varieties as the MdV oil, but they are specifically harvested and carefully blended to create the unique Merula personality with delicious depth.

Olive Varietals: Morisca, Arbequina, Picual, and Hojiblanca

Oleic Acidity: 0.19%

TRADITION

The Alvarez de Toledo family has produced some of the world's finest olive oils for over 500 years, gracing the tables of Europe's nobility. Merula is the latest in this centuries' old tradition of respect for nature, attention to the environment and dedication to craft.

RECOMMENDED USES

A perfect oil for high heat or for finishing vegetables, meat, and even desserts.

RETAIL SIZE	500mL tin
ITEM NO	89000
UPC	740913000758
CASE	6 Tins
SHELF LIFE	730 Days
TI/HI:	37 x 8
PRODUCT DIMENSIONS	1.75" x 1.75" x 6"
CASE DIMENSIONS	8.5" x 6" x 7"

RETAIL SIZE	175ml tin
ITEM NO	89003
UPC	8437004401168
CASE	24 Tins

RETAIL SIZE	5L bag in box
ITEM NO	89150
CASE	1 box



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