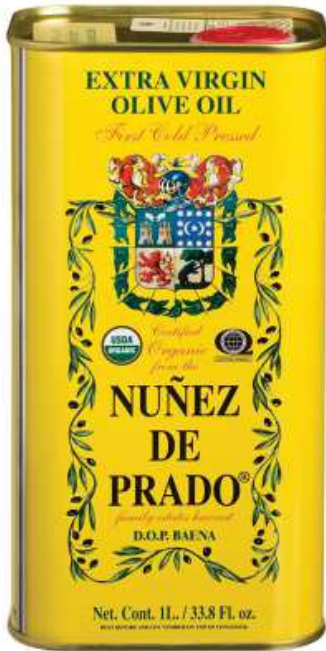


# NUÑEZ DE PRADO



**CERTIFIED ORGANIC**

RETAIL SIZE	1L
ITEM NO	80320
UPC	8-432511000057
CASE	12 tins

RETAIL SIZE	5L
ITEM NO	80320
UPC	740913000024

REVISED 2/6/2017

## NUÑEZ DE PRADO

*Andalusia, Spain*

### SENSORY PROFILE

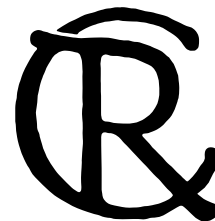
World renowned, 100% organic, and one of Spain's most famous olive oils, seven generations of the Nuñez de Prado family have been grinding olive oil in the sun-kissed hills of Baena, Spain. Fourteen varieties of olives are handpicked and crushed in the family's granite stone wheels, similar to those used by the Romans 20 centuries ago. The process begins in the orchards where the olives which have not been treated with any fertilizers or pesticides are hand-picked and pass through a rigorous selection at the family's mill. The olives are crushed under granite stones, an ancient process. Only the oil that flows through the screens by gravity is bottled in its unfiltered form. This oil has an extraordinary low acidity of 0.1%, 10 times lower than required to be labeled "Extra Virgin". Tantalizing nuances of green olives, oranges, lemons, grasses, almonds, and apples are accentuated by a smooth, sweet finish.

### Olive Varietals:

**Oleic Acidity:** 0.1%

### TRADITION

The Nunez de Prado family started to make oil back in 1795. The family owns four estates, which span 700ha and 100,000 drip-irrigated olive trees. The family Nuñez de Prado has dedicated themselves for seven generations to the production of exquisite olive oil.



**ROGERS  
COLLECTION**