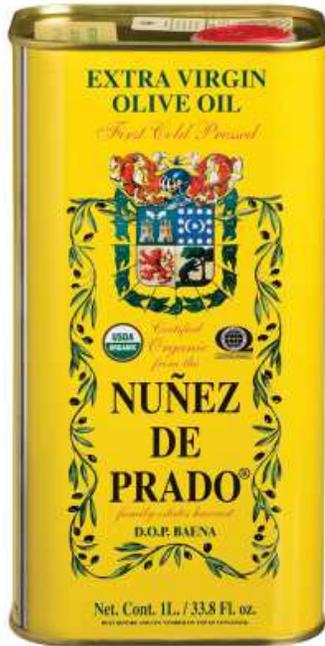


NUÑEZ DE PRADO

EXTRA VIRGIN OLIVE OIL



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. Tantalizing nuances of green olives, oranges, lemons, grasses, almonds, and apples are accentuated by a smooth, sweet finish.

Olive Varietals: blend of 14 varieties, principally Picuda, Picual, & Hojiblanca

Oleic Acidity: 0.1%

TRADITION

The Nuñez 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.

CERTIFIED ORGANIC



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

RETAIL SIZE	5L
ITEM NO	80320
UPC	740913000024



ROGERS
COLLECTION