

# FLOR DE ACEITE

## NUÑEZ DE PRADO

*Andalusia, Spain*



**CERTIFIED ORGANIC**

RETAIL SIZE	500mL
ITEM NO	80341
UPC	8432511000026
CASE	12 bottles

REVISED 2/16/2017

### SENSORY PROFILE

This oil is 100% organic and is a blend of fourteen varieties, principally Picuda, Picual and Hojiblanca. It is gathered after the olives are crushed, but before they are pressed between mats. Only the oil that flows by force of gravity is bottled in its unfiltered form. This oil has an extraordinary low oleic acidity of 0.1%, ten times lower than required to be labeled "extra virgin". It is called Flor de Aceite (flower of the oil) because many of the savory senses of smell and taste are concentrated within. Its exceptional flavor is marked by hints of green apples, almond and burnt orange with a smooth and peppery finish.

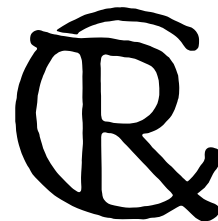
The process begins in the orchards where the olives, which have not been treated with any fertilizers or pesticides, are hand-picked and pass through a rigorous selection at the family's mill. The olives are crushed under granite stones, an ancient process.

**Olive Varietals:** Frantoio, Leccino, and Moraiolo

**Oleic Acidity:** 0.1%

### TRADITION

The Nuñez de Prado family started to make oil back in 1795. The family owns four estates, which span 700 hectares 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.



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