

CASTELINES OLIVE OIL WITH BASIL AND MINT



CASTELAS

Provence, France

SENSORY PROFILE

This olive oil is obtained by simultaneously crushing olives and freshly picked basil and mint at the November harvest. The resulting oil exudes the seductive flavors of late summer. The nose reveals a strong aroma of basil, but in the mouth, the basil start is followed by the delicate freshness of mint. This oil is must for spring vegetables. It is best used on tomatoes, carpaccio, fresh pasta, raw vegetable salads, fish and strawberries!

Olive Varietals: Salonenque, Aglandau, Grossane, Verdale

TRADITION

The domaine CastelaS relies on its 40 hectares of olive trees and its own mill produce this olive oil from start to finish. CastelaS uses four varieties of olives typical to the region: Salonenque, Aglandau, Grossane and Verdale. CastelaS uses a low impact hammer mill and cold extraction with separation done in two phases without adding water.

RETAIL SIZE	250mL
ITEM NO	CA0700
UPC	3700786800210
CASE	6 bottles



REVISED 2/16/2017