

# CASTELINES L'AGLANDAU EVOO



## CASTELAS

*Provence, France*

### CURRENT HARVEST TASTING NOTES 2019

100% from L'Aglandau grapes, this oil is fresh with aromas of raw artichoke and green pepper. A peppery finish with a touch of bitterness.

### PROFILE

A vibrant personality exudes from this Provençal extra virgin olive oil. An elegant in color and feel. The oil is cold extracted within 6 hours of harvest. The two-phase separation requires no added water. It is a wonderful complement to Roquefort or fresh goat cheese, as well as tomato toast.

**Olive Varietals:** Aglandau

**Oleic Acidity:** <0.8%

### 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 a low impact hammer mill and cold extraction with separation done in two phases without adding water.

*2018 & 2017 Gold Award, NY Olive Oil Competition*

RETAIL SIZE

500mL

ITEM NO

CA001

CASE

6 bottles

REVISED 12/26/2019



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