

CASTELINES OLIVE OIL WITH GARLIC



CASTELAS

Provence, France

SENSORY PROFILE

This olive oil is obtained by simultaneously crushing olives and fresh Piolenc garlic. Piolenc is a village in the Vaucluse where 2,000 tons of garlic is produced every year. They celebrate the vegetable during an annual August festival. In Provence, garlic is part of every meal. You will be surprised by the crispness and delicacy of the aromas. For use at every meal: on green salads, roast meats, and baked vegetables.

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	CA0900
UPC	3700786800531
CASE	6 bottles

REVISED 01/16/2020

