

# DON CARLO

## EXTRA VIRGIN OLIVE OIL

**MORGENSTER**

*Stellenbosch, South Africa*



*Certified: Kosher by Beth Din Kashrut, Union of Orthodox Synagogues of South Africa*

**2023, Flos Olei, 99 points**

**2022, Gold Medal, South Africa Olive Awards**

**2022, ABSA Top Ten Olive Oils (South Africa)**

RETAIL SIZE	500mL
ITEM NO	MG600
UPC	6009601800136
CASE	6 bottles

### SENSORY PROFILE

This is Morgenster's single variety extra virgin olive oil, pressed from a relatively new Italian cultivar Don Carlo, a hybrid of the popular Frantoio variety. It was originally cross-pollinated in Perugia, Italy by a professor whose grandfather's name was Carlo and lovingly referred to as Don Carlo, as he was head of the household. This cultivar was introduced to South Africa for the first time at the Morgenster estate (they have the sole right to propagate these trees in South Africa). It is one of the best producing and resilient olive varieties on their estate. This single variety oil is intensely fruity, but surprisingly harmonious, smooth, and balanced. Grassy with lots of green notes, and a peppery finish. Great for drizzling on top of robust dishes.

**Olive Varietal:** Don Carlo

**Oleic Acidity:** 0.8%

### TRADITION

As South Africa's most renowned award-winning olive oil producer, Morgenster seeks to ensure that the philosophy of quality is a given at every stage of production. Cold extracted, entirely natural, the olive oil contains no additives or preservatives and is neither filtered nor refined. Using the most up-to-date expertise and technology, Italian olive cultivars form the basis of Morgenster's extra virgin olive oils.



REVISED 11/14/2022