

ORGANIC EXTRA VIRGIN OLIVE OIL - ISTARSKA BJELICA



STANCIJA SAN ANTONIO
Istria, Croatia

SENSORY PROFILE

This distinctive single-varietal olive oil from San Antonio is intense, rich, spicy, and quite bitter with almond and tomato aromas. It is made using only the Istarska Bjelica olive, a variety indigenous to the Croatian coast and grown since Roman times. In some farming families, "bjelica" is synonymous with "oljka" (olive). Rustic, hardy, vigorous, and resistant to disease, this tree produces light green medium-sized fruits that ripen into purple. The Bjelica is known for its bitter and spicy taste, going well with most Croatian dishes – including fish (like tuna), meat, creamy soups, and mushrooms.

Olive Varietal: Istarska Bjelica

Oleic Acidity: 0.21%

TRADITION

Established in 2008 as a husband-and-wife operation, San Antonio ecologically grows and mills native Croatian olives from over 7,000 trees in their groves, which are sprinkled with Roman ruins. Their priority is sustainability and quality; the San Antonio olive oil production is full-cycle and zero-waste. They produce an award-winning line of indigenous single varietal olive oils, as well as a blend.

CERTIFIED ORGANIC & PDO



2023, 2020, 2013, Gold, NY International Olive Oil Competition
2023, EVOO of the Year, Croatia, EVOO World Ranking
2022, Top 10, EVOOLEUM MADRID

ITEM NO	SA250I
RETAIL SIZE	250 mL
UPC	740913003711
CASE	6 bottles
WEIGHT	7 lb



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