

OLIVE OIL

# ORGANIC EXTRA VIRGIN OLIVE OIL - MIX



**STANCIJA SAN ANTONIO**  
*Istria, Croatia*



**CERTIFIED ORGANIC & PDO**



## SENSORY PROFILE

This is San Antonio's flagship blend, a combination of all the native Croatian olive varieties they organically grow and hand-harvest from their sun-soaked Istrian groves. The proportion of each variety changes every season, as each yield and taste varies from year to year - and they meticulously adjust the blend to achieve consistency. The Mix has a medium level intensity with a good amount of spice, but not too bitter. Very smooth and harmonious with a fresh green grass aroma, and tasting notes of green olives and fruits. This can be drizzled on top of any dish, or even eaten with chocolate.

**Olive Varietals:** Karbonaca, Leccino, Buža, Istarska Bjelica, Pendolino, Picholine, Rosinjola, Leccio di Corno

**Oleic Acidity:** 0.15%

## 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.

**2023, Gold, New York International Olive Oil Competition**  
**2022, Gold, London International Olive Oil Competition**  
**2023, Top 100, EVOOLEUM MADRID**

ITEM NO	SA250M
RETAIL SIZE	250 mL
UPC	740913003704
CASE	6 bottles
WEIGHT	7 lb



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