

OLIVE OIL

FONTFLEURIE EXTRA VIRGIN OLIVE OIL



**CUADRAT VALLEY
FINCA AGRICOLA**

Les Garrigues, Spain



SENSORY PROFILE

Fontfleurie extra virgin olive oil opens with a smooth and delicate bouquet of green aromas. On the palate, it is silky and refined, with medium intensity and layered notes of green almond, leaf tomato, and green grass, balanced by fruity hints of green apple and avocado. The finish is pleasant and elegant, making this Les Garrigues PDO oil a wonderfully versatile companion in the kitchen – perfectly suited for finishing and sizzling.

Olive Varietals: Arbequina

Oleic Acidity: 0.14%

TRADITION

Cuadrat Valley is a family-run olive oil estate in Les Garrigues, Catalonia, born from a story of resilience and return. Eighty years after the Spanish Civil War forced the Cuadrat family from their ancestral olive groves, granddaughter Evelyne and her family reclaimed the dream — building a 90-hectare sustainable grove and mill where they produce a premium extra virgin olive oil with the coveted Les Garrigues Protected Designation of Origin, the first PDO established for an Extra Virgin Olive Oil in Spain in 1975.

CERTIFIED PDO

ITEM NO	CVF005
RETAIL SIZE	500 mL
CASE	6 bottles
WEIGHT	12 lb

ITEM NO	CVF500
RETAIL SIZE	5 L
CASE	2 bag in a box
WEIGHT	22 lb



REVISED 4/29/2026

+1 207.828.2000

contact@rogerscollection.us

www.rogerscollection.us