



## CHARACTERISTICS

Pago de Espejo is enclosed within a single plot, which allows for optimal control of the whole olive harvesting process.

Our olive oil is produced under strict conditions in order to preserve all its properties.

Harvested in early November and finely manufactured, our olive oil is the fruit of a meticulous harvesting and extraction process, where it is milled within hours after its harvesting, decanted through a natural process and finally filtered to preserve its unrivalled properties.

Prioritising quality over quantity, we give great importance to every olfactory and taste sensation offered by olive oil.

## TASTING NOTES

Its nose features an intense fruity scent of green olive, with much elevated notes of fresh grass, olive leaves, green almonds and hints of tomato.

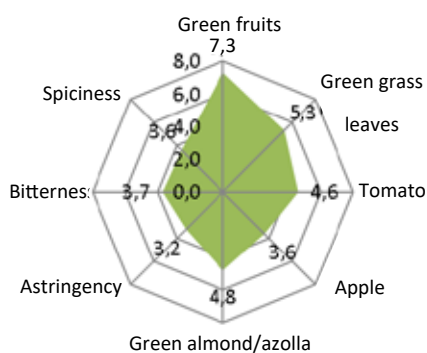
On the palate, it is impossible to miss the fresh scent of grass and green fruits, with a sweet entry and a slightly spicy twist at the end, typical

## PRESENTATION

Box with 6 bottles of 500 mL

Box with 3 bottles of 500 mL

## SENSORY PROFILE



Attribute	Median
Green fruits	7,3
Green grass/leaves	5,3
Tomato	4,6
Apple	3,6
Green almond/azolla	4,8
Astringency	3,2
Bitterness	3,7
Spiciness	3,6