



First harvest in 2006.

HACIENDA IBER

Extra Virgin Olive Oil Medium Fruity Selection It is a “coupage” of different consignments of “Arbequina” and “Arbosana” which allows to gather in a single oil all desirable traits for a product with a commercial profile adapted to the daily needs of a great range of consumers. Available in elegant dark glass bottles, with net contents of 250 ml, 500 ml and 750 ml and also in tin cans with 250 ml, 2 l and 5 l.

MIDDLE FRUITY SELECTION

Production region: Aragón

Production area: Mequinenza

Topographic height: 120 m above sea level

Varieties: “Arbequina” and “Arbosana”

Harvesting season: October 15th to November 10th

Extraction system: Continuous, dual phase

Aspect: Clean through filtration

Density: Medium fluidity

Colour: Golden yellow with green glare

Aroma: Medium fruity, fresh and clean, complex, with vegetable notes and fresh aroma.

Taste: Strong, equilibrated. Delicate and elegant, characterized by bitter and peppery notes. Long and complex aftertaste, rich in vegetable and spicy notes.

Pairing: All kind of daily foods: salads, fresh vegetables, meat and fish. Ideal for sauces and mayonnaises.

Analysis carried out in the food testing laboratories of the Ministry of Agriculture of the regional government of Aragón (Laboratorio Agroalimentario - Departamento de Agricultura y Alimentación – Diputación General de Aragón) in December, 2006.

Acidity: 0.20 % (oleic acid).

Peroxide index: 4.30 meq O₂/kg