

Mas Donís Olive oil – Extra virgin

Protected Designation of Origin: Siurana

Varieties:

- 90% arbequina
- 10% morrut, farga and rojal

Olive trees: from 200 to 250 years old.

Harvest: From november to december. Using manual tools or semi mechanical tools.

Elaboration:

The same day of the picking the olives are taken to the mill, where the leaves and other scraps are separated, the olives are washed and grinded using a hammer mill. After it macerated for 1,5h in a low temperature and the solid part and the liquid is separated. The liquid is put into a centrifuge to separate off the water. The olive oil is then stored in stainless steel tanks. Before bottling, a soft filtering is done.

Production: Approximately 5000 bottles (50cl.)

Analytcs:

- Acidity: 0.2% P/P Oleic acid.

Tasting note:

Medium-high intensity, green and fruity. On flavor we can find the typical aromas of arbequina variety, freshly cut grass, tomato, almonds and green walnuts. In taste it's pleasantly, quite spicy, and sweet, with slight bitterness and astringency. It's well balanced.

