

MO 200 ML

100% MANZANILLA CACEREÑA

ORGANIC
EXTRA VIRGIN
OLIVE OIL





THE LUXURY
OF NATURE

OLIVE VARIETY

100% Organic Manzanilla
Cacereña.

OLIVE GROWING

Dry-land crops of organic olive
trees plots, grown at 450 to 600
metres above the sea level.

HARVEST

By hand and mechanical, using
manual vibrator when possible.
Harvest takes place during the
second half of October.

ELABORATION

Produced through cold extraction
within less than 6 hours since the
olives are harvested. Afterwards it
is kept in stainless steel tanks with
controlled temperature (15.5 °C)
and it is inerted with nitrogen gas.
Made in compliance with Spanish
and European regulations.
IFS Norms.

PRODUCTION

Limited production of 3,000
bottles, each of 200 ml capacity.

ORGANIC PRODUCER

ES-ECO-021-EX.

SENSORIAL PROFILE

HARVEST 2017/2018

In the nose, medium fruity flavours
of green and ripe olive, freshly cut
grass, olive leaf, green wood, fruit
salad, ripe apple, banana and other
ripe fruits.

In the mouth it is sweet at first,
somewhat more bitter than spicy.
Olive leaf. Fresh and almond-like
taste. Balanced.

Acidity: 0,1.

Oleic acid: 79%.

NUTRITIONAL INFORMATION

PER 100 g

Energy Value	3754 kJ/898 kcal
Fat	99,50 g
– Saturated	15,50 g
Carbohydrates	0 g
– Sugar	0 g
Proteins	0 g
Salt	0 g

STORAGE

Keep in a place away from light
and heat.

CONSUMPTION

Preferential consumption within
15 months since its bottling date,
which is informed on the bottle,
together with harvest.

PACKAGING

CASE

EAN-13 Code: 8424056000647.

Type of packaging: Bottle with case.

Net content: 200 ml.

Gross weight: 525 g.

– Diameter: 69 mm.

– Height: 190 mm.

PACK

EAN-14 Code: 18424056000644.

Cases per pack: 4.

Gross weight: 2.300 kg.

Dimensions:

– Width: 150 mm.

– Length: 150 mm.

– Height: 200 mm.

JACOLIVA, SL

[Olive growers since 1868]

Avenida de la Paz, 3-5

10813 Pozuelo de Zarzón, Cáceres

Telephone +34 901 101 328

mo@luxurymo.com

luxurymo.com