



designation of origin  
**TERRA ALTA DOP**

varieties  
**ARBEQUINA AND EMPETRE**

# GINY DE BATEA

DESCRIPTION	Extra virgin olive oil, of higher category, obtained directly from olives by mechanical procedures.
ELABORATION	Olives collected manually at the end of November at about 376 metre high. A mechanical extraction is carried out under controlled temperature, subsequent filtering and storage in stainless steel tanks. To obtain one litre of oil, approximately 7 kg of olives are used.
TASTING NOTE	<p>Extra, soft and fruity extra virgin olive oil.</p> <p><b>COLOUR</b> Greenish yellow</p> <p><b>FLAVOUR</b> At the nose it has an aroma of green olives, freshly cut grass, apple, ripe banana and green nuts such as almond and walnut.</p> <p><b>TASTE</b> Sweet, fluid, taste of green almonds, apple, artichoke and banana peel. Very well balanced.</p>
PAIRING	As per its classification it matches perfectly with any dish, especially salads, desserts, fresh vegetables, sauces, fish, fresh cheese and cottage cheese.

Bottle of 500 ml		6 bottle per box	
CHEMICAL ANALYSIS		NUTRITIONAL VALUE for 100 g	
Acidity	0,20°	Energy value	3.700Kj / 90Kcal
Peroxide	6,10	Fats	100 g
K270	0,07	of which:	
Wax (mg/kg)	< 250 mg/kg	Saturated	15 g
		Monounsaturated	73 g
		Polyunsaturated	12 g

Contains insignificant amounts of carbohydrates sugars, proteins and salt

\*VNR Nutrient reference values



[www.cellerbatea.com](http://www.cellerbatea.com)