



Viñaoliva's gourmet quality extra virgin olive oil is marketed under the 1º de Cortijero brand in a 500ml format and is made from a blend of local varieties – Manzanilla Carrasqueña (which is native to the province of Badajoz), Picual and Marteña.

The key to this oil's high quality is firstly the early harvest. This means that the olives are picked directly from the trees, thus obtaining deliciously fruity oil. Secondly, cutting-edge technology maintains all the oil's qualities via cold pressing.

1º de Cortijero's level of acidity is always below 0.4°. It has a lovely golden-green colour, while on the nose it offers us fresh and vibrant fruit. On the palate we find an excellent balance between fruit, spice and a touch of almonds.

**Nutritional values** per 100 g

**Energy** 3751 kJ/897 kcal

**Total fat of which** 99,7 g

**Saturated fat** 14,5 g

**Carbohydrates**

**of which** <0,1 g

**Sugar** <0,1 g

**Protein** <1 g

**Salt** <0,1 g