



Cortijero is our extra virgin olive oil, made from a blend of Manzanilla, Picual and Marteña olives.

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.

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

Awards:

· Mezquita Gold Medal