



Extra Virgin Olive Oil

Blend 2011: Frantoio 35%, Arbequina 35% Arbusana 10%, Coratina 10%, Leccino 10%.

Origin:

Chile has ideal climatic and geographical conditions for the production of extra virgin olive oil. The Casablanca Valley is one of the valleys that boast a perfect combination of conditions for preparing it. Ízaro is the result of the output from the first olive orchard to be planted in the Casablanca Valley and specifically in the sector of Lo Ovalle. There are 60 hectares of different varieties which were planted in the autumn of 2007, using a semi-intensive scheme designed for semi-mechanised harvesting. The slope of the ground was respected in deciding the direction of the planting, so allowing for the movement of the water in winter and access for the machinery.

Izaro, Casablanca Valley



Process:

In order to prepare this olive oil, in the extra virgin category, the olives were harvested by hand between June and July 2011. They were transported on that same day to the crushing mill, where Italian technology capable of processing by small lots, was used. The above made it possible to control and adjust the variables that ensure a correct process, enabling high-quality extra virgin oil to be obtained. A system of cold extraction was used, which allows maximum aromas and flavours to be achieved. For conservation, it was stored in tanks with inert gas.

Tasting notes:

This is a very pleasant oil with a harmonious, rounded personality. It is characterized by intense green aromas, sensations of a fresh new oil, with notes of green apples, artichokes and fresh herbs. It offers a green fruitiness, of medium intensity, with a pleasant, spicy tang that remains in the mouth, enhancing and adding complexity to a variety of dishes, from a simple salad to tidbits of the highest gastronomical level.

Presentation:

Bottles of 500cc and 250cc.

Maximum Acidity: 0,2%

NUTRITIONAL INFORMATION		
Portion: 1 tablespoonful (15ml)		
Porciones per bottle: 34 aprox.		
	100 g	1 portion
Total Fats (g)	90.41	27.12
Monounsaturated Fats (g)	68.20	20.46
Saturated Fats (g)	12.30	3.69
Polyunsaturated Fats (g)	6.00	1.80
Fatty Acids Trans (g)	0	0
Cholesterol (mg)	0	0
Total Calories (kcal)	852	257
Carbohydrates (g)	9.48	2.84
Proteins (g)	0	0
Sodium (mg)	0	0

