

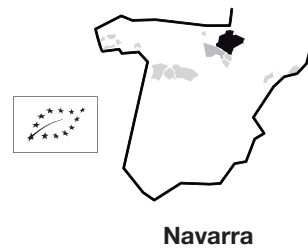
LE NATUREL

LE NATUREL EXTRA VIRGIN OLIVE OIL

Organic centenary olive trees and artisan elaboration for a unique oil.

ORIGIN

Le Naturel is an Extra Virgin Olive Oil made with the Arróniz olive variety, from one of the northernmost areas of the peninsula, the Yeri Valley in Navarra. A privileged region where our centenary olive trees coexist with the Garnacha vineyards under the influence of the Atlantic and Mediterranean climates, resulting in a slower ripening of the olive, which gives it great complexity.



NUTRITION FACTS TABLE PER 100 G:

Energy value	3700 Kj / 900 Kcal
Fats	100g
Saturated fatty acids	13,98g
Polyunsaturated fatty acids	7,03g
Monounsaturated fatty acids	78,99g
Carbohydrates	0g
Sugars	0g
Proteins	0g
Salt	0g



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TECHNICAL INFORMATION

Olive type: Arróniz.

Quality: Extra Virgin.

Olives: Centenary olive trees located in the old vineyard plots of Aroa Bodegas. They are located in three places in the Yerri Valley: Zurukoain, where the olive trees are over 200 years old, and Lacar and Mañeru, where they were planted around a century ago. The configuration of these olive groves is the traditional mixed cultivation with vineyards, in this case with goblet-trained Garnacha vines, also very old. The cultivation is organic.

Harvest: A manual harvest is carried out in 25 kg boxes. In 2020, it took place between November 27 and December 1, when the fruit was ripe enough to obtain a very pleasing oil on the palate.

Extraction: The leaves are separated using an air blower. Cold mechanical extraction is carried out (always below 27°C), without any additives and pressed only once. It is produced in a very respectful way, under the same philosophy as the wines, avoiding forcing the yields to achieve the highest quality. Extraction remains are used for composting.

Conservation: Kept in tanks, where sediment is decanted naturally until bottling. It is an unfiltered oil, as no filtration is carried out, so some slight sediment may appear, which in no case affects the quality of the oil.

TASTING NOTES

Intense green-ripe fruity oil, very complex. Notes of cut grass and tomato stand out, nuances of artichoke, ripe almond, stems and bark.

In the background, aromas of ripe banana and dried fruits are found.

It is well balanced with moderate bitterness and spiciness.

