



Divai Selection



Region:	Alentejo
Category:	Extra Virgin Olive Oil
Varieties:	Arbequina, Cobrançosa and Picual.
Tasting Notes:	The Olives of the variety Cobrançosa convey freshness. The Arbequina olive gives to this olive oil sweetness and delicate aromas. The olives were selected for their perfect health status and maturity. Obtained in a mill with modern technology, with perfect storage conditions and strict quality control results in a smooth, fruity olive oil, fresh, slightly bitter and spicy.
Use and harmonization:	This Olive Oil is the perfect choice to use in cooked dishes of delicate taste like white fish and seafood, salads, pastas and sweets.
Conservation:	It should be kept away from light in a cool place.



ANALYTICAL DATA

100% Lipid Product	Acidity (% Ac.oleic free) $\leq 0,3\%$
Peroxide (mg O ₂ /kg) ≤ 10	Caloric Values 100ml – 821 Kcal
K268 $\leq 0,22$	Waxes mg/kg ≤ 150
K232 $\leq 2,50$	Delta - K $\leq 0,01$ - Lipids 91,2g

LOGISTIC DETAILS



Box
1 Box x 6 Bottles 500ml
175 x 260 x 205mm
5.45Kg



0,5