

OLEAZARA GOURMET PRODUCT CATALOG

Olive Experience

OZ
OLEAZARA

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Distribuido por:

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EXTRA VIRGIN OLIVE OIL MIDDLE - LAND OF ARAGÓN

Arbequina variety
500 m.l.

Envero Collection

Description:

- / RECENT HARVEST
- / 100% COLD EXTRACTION
- / FIRST PRESS
- / LOW ACIDITY

An average to high fruity aroma, smooth taste with a bitter and low medium spiciness, reminiscent of vegetables specially tomatoes, artichokes and grass with aromas of almonds.



/01

Code: AOVE ENV

EXTRA VIRGIN OLIVE OIL MIDDLE - LAND OF ARAGÓN

Empeltre variety
500 m.l.

Antigo Collection

Description:

- / RECENT HARVEST
- / 100% COLD EXTRACTION
- / FIRST PRESS
- / LOW ACIDITY
- / AWARD WINNING

An average to high fruity aroma, balanced and very smooth, with notes of apple and pears with a hint of nuts.

High content in polyunsaturated and alpha tocopherol (vitamin E and polyphenols)



AWARDED
TERRAOLIVO 2016
GOLD



/02

Code: AOVE ANT

KOSHER
EXTRA VIRGIN
OLIVE OIL
MIDDLE - LAND OF ARAGÓN

Arbequina variety
500 m.l.

Neshamá Collection

Description:

- / RECENT HARVEST
- / 100% COLD EXTRACTION
- / FIRST PRESS
- / LOW ACIDITY

An average to high fruity aroma, smooth taste with a bitter and low to medium spiceness, reminiscent of vegetables specially tomatoes, figs and grass with hint of almonds aroma.



EXTRA VIRGIN OLIVE OIL

MIDDLE - LAND OF ARAGÓN

Arbequina 80%
Arbosana 20%
blend

500 m.l.

Description:

- / VERY EARLY HARVEST
- / PREMIUM QUALITY
- / 100% COLD EXTRACTION
- / FIRST PRESS
- / LOW ACIDITY
- / AWARD WINNING

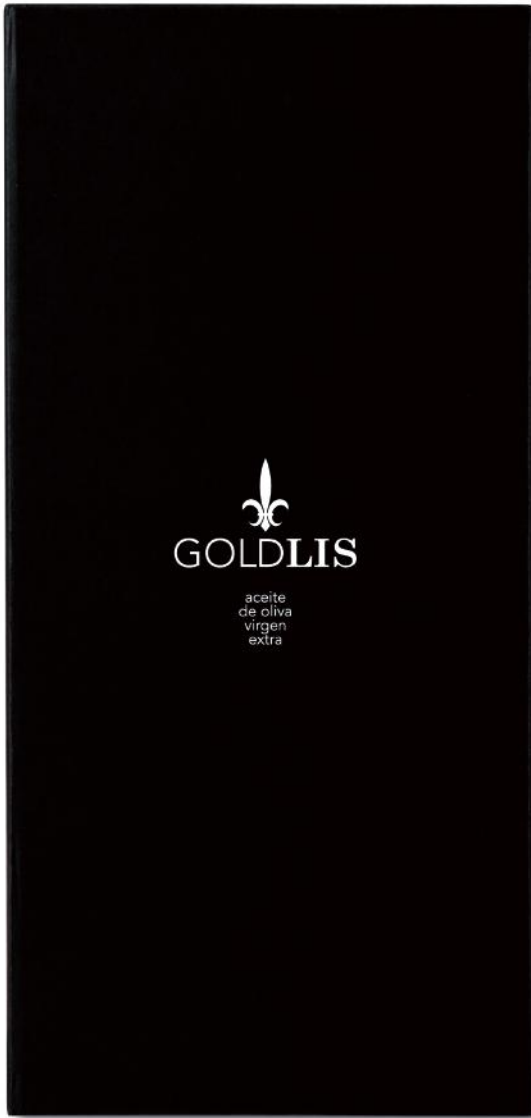
An average to very high fruitiness and vegetable aroma. Sweet, fruity and delicate taste, reminiscent of vegetables specially tomatoes and freshly cut grass with a hint of citric.

AWARDED with **Grand Prestige Gold Medal** in Terraolivo competition and **Olipremium gourmet** in Madrid.

/04

Code: AOVE GL2







EXTRA VIRGIN OLIVE OIL

MIDDLE - LAND OF ARAGÓN

Arbequina, Arbosana, Koroneiki, Sikitita blend

350 m.l.

Description:

- / VERY EARLY HARVEST
- / PREMIUM QUALITY
- / 100% COLD EXTRACTION
- / FIRST PRESS
- / LOW ACIDITY

Seasoned with 23 carat gold shavings.
Contains 4cg of edible gold.

Intense taste but well balanced with fruity, bitter and spicy notes of almond essence.





Lágrimas de Medina Albalida

ORO

Varietal: arbequina

Plante de color dorado-verde y sabor intenso y equilibrado afrutado, amargo y picante con esencias de almendras, aderezado con virutas de oro de 23 quilates, resultando un producto exquisito y elegante que hará las delicias del paladar más exigente.

Se recomienda su uso en crudo, para aliñar carnes, verduras, pescados y todo tipo de ensaladas y guisos.

* Agitar antes de abrir para visualizar el efecto oro.

** Conservar el abrigo de la luz y el calor.

Composición: Plante de oliva Virgen extra variedad arbequina, oro compatible de 23 K (E175), Plante 0,99%.

GOLD

Variety: arbequina

Green-gold coloured olive oil with intense taste and well balanced fruity, bitter and spicy notes with almond essence, seasoned with 23-carat gold shavings. This delicious and elegant foodstuff will delight those with a discerning palate.

It is recommended to be used uncooked for dressing meat, vegetables, fish and all kinds of salads and stews.

* Shake well before opening to see the gold effect.

** Keep away from sunlight and heat.

Composition: Extra Virgin olive oil, variety arbequina, edible 23-carat gold (E175), planting 0.99%.



EXTRA VIRGIN OLIVE OIL MIDDLE - LAND OF ARAGÓN

Arbequina, Arbosana,
Koroneiki, Sikitita
blend

350 m.l.

Description:

- / VERY EARLY HARVEST
- / PREMIUM QUALITY
- / 100% COLD EXTRACTION
- / FIRST PRESS
- / LOW ACIDITY

Seasoned with dry saffron
flower strands from Jiloca
valley (Aragón-Spain)

Intense taste but well
balanced with fruity, bitter
and spicy notes of almond
essence and saffron flower.



OLIVE PASTE "EMPELTRE" VARIETY

Net weight:
100 g

Description:

/ PRODUCT OF LOW ARAGÓN

/ NO PRESERVATIVES OR
ADDITIVES

/ SPECIAL AND INTENSE
FLAVOUR

Ingredients:

"Empeltre" variety black
olives and salt

Best-before date:

4 years from the packaging



/09

Code: P-100

OLIVE PASTE "CASPOLINA" VARIETY

Net weight:
100 g

Description:

/ PRODUCT OF LOW ARAGÓN

/ NO PRESERVATIVES OR
ADDITIVES

/ SPECIAL AND INTENSE
FLAVOUR

Ingredients:

"Caspolina" variety green
olives, extra virgin olive oil,
fennel and salt

Best-before date:

4 years from the packaging



/10

Code: P-V100

OLIVES "EMPELTRE" VARIETY

Net weight:
180 g

Description:

/ PRODUCT OF LOW ARAGÓN

/ NO PRESERVATIVES OR
ADDITIVES

/ SPECIAL AND INTENSE
FLAVOUR

Ingredients:

"Empeltre" variety black
olives and salt

Best-before date:

4 years from the packaging



OLIVES "CASPOLINA" VARIETY

Drained weight:
170 g

Description:

/ PRODUCT OF LOW ARAGÓN

/ NO PRESERVATIVES OR
ADDITIVES

/ SPECIAL AND INTENSE
FLAVOUR

Ingredients:

"Caspolina" variety green
olives and salt

Best-before date:

4 years from the packaging



DELUXE PACK

Olive Gourmet Experience

Content:

EXTRA VIRGIN OLIVE OIL LOW- LAND OF ARAGON

EMPELTRE VARIETY

500 ml

/ RECENT HARVEST

/ 100% COLD PRESS

/ FIRST PRESS

/ LOW ACIDITY

EXTRA VIRGIN OLIVE OIL LOW- LAND OF ARAGON. ORGANIC

ARBEQUINA VARIETY

500 ml

/ RECENT HARVEST

/ 100% COLD PRESS

/ FIRST PRESS

/ LOW ACIDITY

OLIVES "CASPE EXTRA" VARIETY

NET WEIGHT 250 g

/ HANDMADE PRODUCT OF ARAGÓN

/ NO PRESERVATIVES AND ADDITIVES

OLIVES "EMPELTRE" VARIETY

NET WEIGHT 220 g

/ HANDMADE PRODUCT OF ARAGÓN

/ NO PRESERVATIVES AND ADDITIVES

OLIVE PASTE "EMPELTRE" VARIETY

NET WEIGHT 100 g

/ HANDMADE PRODUCT OF ARAGÓN

/ NO PRESERVATIVES AND ADDITIVES

OLIVE PASTE "ARBEQUINA" VARIETY

NET WEIGHT 100 g

/ HANDMADE PRODUCT OF ARAGÓN

/ NO PRESERVATIVES AND ADDITIVES

/13

Code: AOVE_PDL



