

Extra Virgin
Olive Oil
Variety Manzanilla



Olive variety

The "Manzanilla de Sevilla" variety has an ovoid and asymmetrical shape. Its colour reaches a wine red when ripe. The pulp has the ideal size; it is firm and has an excellent quality. It can be easily detached from the stone.

Geographical area of production

Mainly produced in the provinces of Seville, Huelva and the region of Extremadura.

Harvesting method

Morona olives have high resistance to detachment, so harvesting is done by hand.

Collection period

In between October and January.

Extraction system

The extra virgin olive oil is obtained from the fruit of the olive only by mechanical procedures. The procedure does not involve any alteration of the oil. This means that washing, decantation, centrifugation, and filtration are the only treatments used.

Color

The oil has an accentuated green yellow colour and a shiny appearance.

Aroma and tasting

It is an oil with a balance between spicy, bitter and sweet. It is very aromatic and it has a green fruity aroma, in which you can glimpse notes of apple, fruit salad, tomato and ripe banana.

Oleic acidity

Acidity (% oleic acidity) $\leq 0,8$.

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GARROCHO
ACEITE DE OLIVA VIRGEN EXTRA
Manzanilla

Technical data sheet

Ingredients: 100% extra virgin olive oil. It does not contain any food additives.

Preferred consumption: within 2 years from the date of packaging and/or dispatch.

Storage: Store in a cool, dry place away from light.

Nutritional information per 100 g:

Energy Value:	3700KJ / 900Kcal
Fat	100g
Of wich:	
Saturated	14g
Monounsaturated	77g
Polyunsaturated	9g
Trans	≤ 0,1g
Carbohydrates	0g
Of wich:	
Sugars	0g
Proteins	0g
Salt	0g
Cholesterol	0g

