



ARBEQUINO AMONTILLADO SHERRY CASK OIL

VARIETY | FORMAT

100% arbequina | 25 cl Bottle.

BROTHERHOOD OF VINE AND OLIVE GROVE

Castillo de Canena and Lustau present the **first extra virgin olive oil finished in sherry cask**. An oil of the **arbequina variety** from an early harvest and of the highest quality, finished in a **single Lustau barrel** that previously aged **Lustau very old amontillado**. The result is a young and ductile arbequino extra virgin oil, impregnated with the complex aromas that characterize **old amontillados**. A pleasure for the senses with **fragrances** and **nuances of sherry** never seen before in an olive oil.

TASTING NOTES

Surprising nose, very evocative, with **hints of toasted nuts, noble woods, ripe fruit, mushrooms**, and a delicate reminiscence of sherry. In the mouth it is friendly and elegant, sweet on the palate, complex and with a wide range of different nuances. Notes of toasted hazelnuts stand out, combined with hints of **ripe avocado**. Finally, memories of **sherry cask wood** appear clearly, a sensation of **amontillado** with a nuance of umami.

HOW TO ENJOY IT

Store in a cool place, away from light and heat. Perfect for **seasoning a large number of dishes** and **raw ingredients**. From the simplest to the most radical.

	Calories	Saturated	Monounsaturated	Polyunsaturated	Sugars	Proteins	Sodium
Acidity	3700 kJ/ 900 kcal	fat 20 g	fat 66 g	fat 14 g	0 g	0 g	0g

Nutrition Facts - per 100 g: