

# Aresté Teixidó

OLI D'OLIVA VERGE EXTRA



## Aresté Teixidó Classic

### Harvest

From 25 October  
to 10 November 2017

### Origin

Lleida

### Capacities

250 ml, 500 ml y 750 ml

### Storage conditions

Store in a cool, dry place away  
from light and aggressive odors.



### Extra Virgin Olive Oil of the Arbequina variety.

It's an oil with a high fruity intensity, green and very aromatic with a reminiscent to almond, artichoke and tomato.

Slightly bitter and a bit spicy.

Ideal to consume in salads, vegetables and pastas, as well as meat and fish.

Perfect for any cold dishes.

It's an oil with high presence of polyphenols and natural antioxidants.

It's a glass container, elegant and dark to protect the oil from light. With an ideal supplier to use as an oiler.

## Physicochemical Characteristics

### Nutritional facts for 100 g

Energetic value	3700 kJ/ 900 kcal
Greases	100g
Of which saturated	16g
monounsaturated	75g
polyunsaturated	9,0g
Carbohydrates	0g
Of which sugars	0g
Proteins	0g
Salt	0g

### Chemical analysis

Oleic Acidity (%)	0,11 %
Peroxides Index (meq O <sub>2</sub> /Kg)	3,3
K 270	0,09
K 232	1,58
ΔK	< 0,01
Polyphenols (mg . cafeic/Kg)	428 mg/ kg

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