# ALTANZA EXTRA VIRGIN OLIVE OIL

***VARIETY***
100% Arbequina

***WINEMAKING***
Meticulously farmed under certified organic principles, our olive groves reflect a deep respect for the land. Combined with custom night-harvesting at low temperatures, this natural approach preserves fragile aromas and guarantees an oil of uncompromised purity. Crafted in the heart of La Rioja, our 100% Arbequina olives are freshly cold-pressed into a velvety, harmonious extra virgin olive oil—the rawest expression of our terroir.

***TASTING NOTES***
Brilliant golden-green color. Expressive and fresh on the nose, offering vibrant notes of green olives, freshly cut grass, and a subtle hint of sweet almond. Full-bodied and smooth on the palate, it delivers a delicate fruitiness without acidity, rounded out by the characteristic, gentle bitterness and peppery finish of an early harvest that lingers gracefully.

***FOOD PAIRING***
Elevate any dish. This versatile extra virgin olive oil enhances every flavor, making it the ideal finishing touch for fresh salads, steamed vegetables, bruschetta, roast meats, grilled steak, soups, or artisan pasta.

ALTANZA

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