

Olive Oils

Olive Oil Arbequina "El Silencio"

From the estate of Los Desterrados in Lleida, where Arbequina olive trees are grown, hundreds of years in age, strictly following traditional methods and only using oil from the first cold.

Format:

25 cl.

50 cl.

Organoleptic Properties

The organoleptic properties of Eterno oil are reflected in the star. It's yellow in appearance, clear with green tints. The nose is complex and delicate, quite intense aromatically with rich notes of artichoke and vegetables, walnut and unripe almonds, as well as notes of basil and green tomatoes. On the palate it's very well-balanced, pungent and bitter but not excessively so. Artichoke and ripe tomato dominate, with notes of banana and unripe almonds. On the palate it's very smooth, with strong sweet and pungent notes and moderate bitterness.

Matching Food & Olive Oil

Ideal with strongly flavoured dishes, it contributes harmony, creaminess and roundness. Ideal for more mature cheeses, such as sheep's cheese and blue, also with red and white meats and also stews. Excellent for making sauces.

