



Les Sorts. Extra Virgin Olive Oil – Celler Masroig



Les Sorts Extra Virgin Olive Oil

Intense aroma, green grassy in colour. The refreshing aspects of this oil offers hints of the countryside: particularly wild fennel, artichokes and green almonds. There is also some tomato and apple to a lesser extent. This olive oil is smooth and beautifully balanced between sweet and peppery. It is not at all astringent.

Awards:

- Gold Medal Award in Prodexpo Russia 2019
- Gold Medal Award (Packaging Design/ Contemporary) in Los Angeles International Extra Virgin Olive Oil Competition 2019
- Bronze Medal Award in Los Angeles International Extra Virgin Olive Oil Competition 2019
- Gold Medal Award (Packaging Design/ Contemporary) in Los Angeles International Extra Virgin Olive Oil Competition 2018
- Gold Medal Award (Packaging Design/ Contemporary) in Los Angeles International Extra Virgin Olive Oil Competition 2017
- Bronze Medal Award in Los Angeles International Extra Virgin Olive Oil Competition 2017
- Silver Medal Award in Los Angeles International Extra Virgin Olive Oil Competition 2016
- Silver Medal Románico Esencia Awards 2014
- Gold Medal Great Taste Awards 2011
- Gold Medal in Los Angeles International Extra Virgin Olive Oil Competition 2012

Product sheet:

Vintage: 2023 / 2024

Region: DOP Siurana (Catalonia, Spain)

Olive Variety: 100% Arbequina

Extraction Methods: The olive oil is extracted using only mechanical means at low (cold pressing) temperatures. This makes the olive oils a lot fruitier, giving them a differentiating factor and reflecting the land and climate of Priorat County.

Maximum Acidity: 0.1% - 0.15%

Volumes:

- 250 and 500 ml glass bottle
- 2 and 5 Liter Recyclable PET plastic bottle