

ACEITE DE OLIVA
VIRGEN EXTRA
LOLI CASADO

VARIETY ARRONIZ

Area : Rioja - Rioja Alavesa

Variety : Arróniz 100%

Type of oil : Extra Virgin

Bottle capacity : 375 ml

Type of soil : Clay-limestone

Quantity available : 1 800 BT



Oil production

- Olive trees that coexist with the wines.
- Left bank of the Ebro river.
- Manual harvest.
- Cold extraction for 12 hours.



Tasting

Nose : Tomato, fresh herb.

Mouth : Light spiciness and bitterness, very fruity.

Food pairings : Olive oil can complement you salads, toast or accompany a tomata burrata.



Olive trees

Arroniz is the native and exclusive olive variety.

The olive tree has ancestrally coexisted with the vine in our fields, and this oil has been part of our culture and food.

We maintain centenary olive trees with other younger ones on the banks, terraces or borders of our vineyards.

Harvested at the beginning of November, when the color of the skin begins to change, we obtain this intense and aromatic oil by cold extraction.

BODEGAS LOLI CASADO
RIOJA ALAVESA

<https://bodegaslolicasado.com/>

Avda. La Póveda, n46 | 01306 Lapuebla de Labarca | Álava | España
loli@bodegaslolicasado.com | +34 678 04 14 84