

REGUENGOS REGUENGOS REGUENGOS

Monsaraz

Extra Virgin Olive Oil

HARVEST

2015

REGION

Alentejo - Portugal

VARIETIES

Galega: Minimum 60% - Cobrançosa: Maximum 40% - Other Varieties: Maximum 5%

DURABILITY

18 months

COLOUR

Golden yellow

STORAGE CONDITIONS

Keep away from light and heat

GASTRONOMY

This is an excellent olive oil to be used with salads and grilled fish.

BOTTLING:

Bottle: 500 ml

NUTRITIONAL INFORMATION

(Vol. p/ dose: 1 Csp (15 ml). Servings p/ Packing: 33g)

Amount per serving: Calories 120
Energy value 120: % recommended daily dose
Total Fat 14g: 21%
Saturated 2g: 9%
Polyunsaturates 1.5g
Monounsaturated 10g
Trans Fat 0g
Cholesterol 0mg
Sodium 0mg
Total Carbohydrates 0g
Protein 0g

CODES

EAN-13: 5601377001604

ITF-14: 15601377001601

Certifications



TASTING NOTES: Helena Marcão



This is a delicate olive oil of superior quality with a smooth, fresh almond aroma, a special characteristic of the "Galega" variety in an optimum state of maturation.

PALLETISATION SPECIFICATIONS

Bottle: 500 ml
Bottles per box: 6
Box weight: 5,08 kg
Box measures (HxWxL): 225 x 245 x 170 mm
Boxes per pallet: 80
Rows per pallet: 5
Boxes per Row: 16
Pallet weight: 410,40 kg
Pallet height: 126 cm