

TERRAS DEL REI

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Virgin Olive Oil

HARVEST

2015

REGION

Alentejo - Portugal

VARIETIES

Galega: Minimum 60% - Azeiteira, Blanqueta, Carrasqueira e Bical: Maximum 40% - Other Varieties: Maximum 5%

DURABILITY

18 months

COLOUR

Golden yellow

STORAGE CONDITIONS

Keep away from light and heat

GASTRONOMY

This olive oil is perfect to cook or to use in salads.

BOTTLING:

Carboy: 5L

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: 5601377710186

ITF-14: 25601377710180

Certifications



TASTING NOTES: Helena Marcão



Terras d'el Rei Virgin Olive oil presents a harmonious balance between aroma and the fruity taste of the olives, with a sweet and a bit spicy taste.

PALLETISATION SPECIFICATIONS

Bottle: 5L

Bottles per box: 4

Box weight: 18,88 kg

Box measures (HxWxL): 345 x 325 x 325 mm

Boxes per pallet: 24

Rows per pallet: 4

Boxes per Row: 6

Pallet weight: 432 kg

Pallet height: 155 cm