



Pagos de Navalta



ACEITES DE OLIVA
DE ESPAÑA

Notas de Cata

MARCA/BRAND:

PAGOS DE NAVALTA, cosecha familiar desde 1875 | PAGOS DE NAVALTA, olive family Estates since 1875

EMPRESA ELABORADORA/PRODUCER:

UNIFAMILIARES IBECA SL

ZONA DE PRODUCCIÓN/ PRODUCTION ZONE:

TOLEDO – ESPAÑA | TOLEDO - SPAIN

VARIEDADES DE ACEITUNA/ OLIVE VARIETIES:

VARIEDAD CORNICABRA | Picual variety

FILTRADO/ FILTERED:

Sin filtrado. Aceite de Oliva Virgen Extra | No filtered. Extra Virgin Olive Oil

NOTAS DE CATA/ TASTING NOTES:

Castellano

Este aceite de olive virgen extra variedad Cornicabra, procede de olivos centenarios. Tiene un aroma y perfume intenso y fresco. En su complejidad adquiere notas de hierba fresco, almendra amarga y tomate maduro; se aprecian alcachofas. Su consume en ayunas permite disfrutar de su perfume embriagador así como de un sabor inigualable que nos invita a descubrir flores silvestres de la dehesa como el tomillo salsero y la melosidad de la jara.

Un AOVE para el instante perfecto; es el alma gemela para acompañar una tabla de quesos maduros, ibéricos, arroces caldosos, y carnes rojas como el solomillo y lomo 100% vacuno, la carrillera ibérica y la careta de cerdo ibérico.

English

This extra virgin olive oil from the Cornicabra variety comes from centenary olive trees. It has an intense and fresh aroma and perfume. In its complexity, it acquires notes of fresh grass, bitter almond, and ripe tomato; artichokes are also appreciated. Consuming it on an empty stomach allows you to enjoy its loving perfume as well as its unmatched flavor that invites us to discover wildflowers from the dehesa such as wild thyme and the sweetness of the rockrose.

An AOVE for the perfect moment; it is the soulmate to accompany a platter of aged cheeses, Iberian products, soupy rice dishes, and red meats such as 100% beef tenderloin and loin, Iberian cheek, and Iberian pork jowl.