



Extra virgin olive oil CRETE - metal can 5 L

Extra virgin olive oil Crete. First cold pressing. Low acidity : 0,1-0,6. Pleasant smell and a light fruity taste.
Availability : - Unit - In cartons (4 cans per carton)



Manufacturer:Dimopoulos

Reference:Crete 5l

Price:36.00 €

Discounts:

Entre 2 bidons et 3 bidons - prix par bidon	2+	35.95 €
Entre 4 bidons (1 carton) et 7 bidons - prix par bidon	4+	35.90 €
A partir de 8 bidons (2 cartons) - prix par bidon	8+	35.85 €

Options:

Criteria associated:

Capacity : 5 L

Origin of products : Crete

Extra virgin olive oil CRETE metal can 5 L

This extra virgin olive oil is produced and bottled in CRETE and is based on the unique variety "Koroneiki".

It will appeal to all tastes.

Its low acidity (0,1-0,6) and green ensures a high quality product. EMELKO Extra Virgin Olive Oil is of low acidity with pleasant smell and a light fruity taste. These qualitative characteristics of Cretan olive oil are due to mild climate prevailing on the island, especially during autumn and winter. Harvesting and transportation of olives takes place very quickly.

Proposed in a metal container that contains the original four essential steps of the extra virgin olive oil production :

- 1 - large natural trees in full health (total absence of harmful chemicals)**
- 2- manual harvesting using traditional techniques at the appropriate time (december/january)**
- 3- pressing the same day as harvest not to lose the quality of harvested olives**
- 4- final product superior and premium quality**

Cholesterol free.