

ACEITE DE OLIVIA

EXTRA VIRGIN OLIVE



DESCRIPTION

At MAAL, we love to cook, and cooking without olive oil is like making wine without grapes. We use it so much and enjoy it so much that we decided to create our own blend. Thus was born our OLIVE OIL, an Extra Virgin blend where the intense character of the Arauco variety, with its spiciness and a touch of bitterness, blends perfectly with the smoothness and herbal aroma contributed by the Nevadillo variety.

GEOGRAPHY

LOCATION: Maipu ALTITUDE: 759 msnm

SOIL TYPE: It features a flat terrain with a plain relief, sloping

from southwest to northeast.

OLIVES

YEAR PLANTED: 1920 TYPE: Traditional IRRIGATION: furrow

HARVEST

TYPE: Manual YEAR: 2022

ELABORATION

CYCLE TYPE: Continuous by decanter BLEND: 20% Nevadillo and 80% Arauco