

GASTRONOMY

We are a restless family, wine wasn't going to be our only passion



JAVIER OCHOA OLIVE OIL

NATURE is wise and gives us the opportunity to work our vineyard under the perfect balance with our olive trees. Thanks to this, we craft an exceptional olive oil, intended to please the most exigent palates. A gourmet product of low production, with the Ochoa guarantee.

Olive variety:

Arbequina (mainly) and koroneiki.

Total fat by 100ml:

93 gr (13gr are saturate)

Elaboration

At our vineyards in Traibuenas we have 27 Hectares of olive trees with Arbequina and Koroneiki varieties, from where we elaborate an extra virgin oil of superior quality. The olive trees are cultivated under organic farming and are part of a sustainable and balanced environment. The olives are harvested early, looking after freshness and liveliness. The extraction is carried out under cold pressing and very delicate way, to protect and obtain the primary aromas of the fruit.

Tasting Notes

It is a fresh and delicate olive oil, very elegant and smooth on the palate, with a marked floral and herbaceous aroma and flavour.

What to pair with

It is a delight with tomato toast for breakfast. Awesome to dress your salads, your cheese and serrano ham tapas, grilled vegetables and legumes.

Available in 6-bottle cases (50cl each) and 2-liter tins of oil.

BODEGAS OCHOA

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