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EXTRA VIRGIN OLIVE OIL

“CAN COMPANYYÓ”



Type of oil:

Origin: Own harvest from our farm located in Llagostera.

Variety: 100% Arbequina olives.

Classification: Extra Virgin Olive Oil.



Production:

Recollection: From the end of October until the end of November.

Recollection System: Manual and Mechanic.

Crushing: On the same day as the recollection.

Crushing System: First extraction in cold.



Chemical analysis:

Acidity: < 0,3.

Peroxides: < 20 meq O₂ / Kg.

K₂₃₂: < 2,5.

K₂₇₀: < 0,2.

Delta-K: < 0,1.



Senses analysis:

Colour: Green.

Smell: Fresh Fruity. Aromas with almond, tomato and fresh vegetables.

Taste: Soft spicy, bitter light and intense sweetness.



Extra Virgin Olive Oil Can Companyó

Cold pressed once to produce a truly authentic extra virgin olive oil, our Arbequina olives are carefully cultivated and harvested at Can Companyó in Girona (Catalonia), Spain.

The olives are collected at optimum ripeness, while still on the tree, enabling immediate extraction and thereby ensuring quality. The result of our highly regarded CAN COMPANYYÓ extra virgin olive oil - light, balanced, mild, fruity and aromatic.



Box of:

Number: 4 Units.

Type of bottle: 2,5 l.

Material of the bottle: Tin.

Colour of the bottle: Opacity.

Shape: Rectangular.

Cap: Non-drip.