



## RESERVA DE LA FAMILIA EXTRA VIRGIN OLIVE OIL

### PREMIUM EXTRA VIRGIN OLIVE OIL

Since the creation of Aceites Albert, its founder, Francisco Albert Montañá, has selected the best oil from each harvest to create a family reserve. Thus, each year, the oil considered excellent is set aside and bottled with great care in 500 ml bottles, the production of which is exclusive and limited.

### PRODUCT

Premium Extra Virgin Olive Oil specially selected for the Reserva de la Familia.

### DEVELOPMENT

First cold pressed of olive oil at its optimum time of maturity.

### VARIETY

Serrana de Espadán.

### AVAILABILITY

500 ml.



## SERVING SUGGESTIONS

It is understood as a rhythmic dance between the primary product, which is this exceptional extra virgin olive oil, and the rest of the raw materials that make up the dish.

We can say that the Reserva de la familia is ideal for white meats, fish, creams and rice dishes.

## TASTING NOTES

This is an extra virgin olive oil with an intense fruitiness with herbaceous and fruity notes. Its expressiveness allows us to easily see descriptors that remind us of formato plants, freshly cut grass or oregano. If we are patient in its different layers, we will discover green apple and even almond aroma.



"Una manera de hacer Europa"

TEL (+34) 96 149 08 18  
FAX (+34) 96 149 49 61  
www.aceitesalbert.com  
aceites@aceitesalbert.com

ACEITES ALBERT, S.A.  
C/ Joaquín Muñoz Peirats, 21-23  
Polígono Industrial El Moli  
46134 Foyos (Valencia) Spain.  
CIF A-46427712

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Certification

