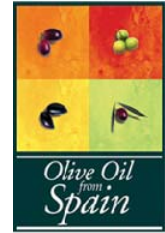


Vin Iberian Olive Oil

Bodegas Tritium

Not only do they produce one of the great wines of Rioja but olive oil is the family's other passion. The main variety harvested is Arbequina, with which they make superb extra virgin olive oil. Tritium starts the harvest at the end of October, when the olives begin to change color. Selecting the sections by maturity and directly picking the fruit from the tree. Thus, the fruit goes directly from the olive tree to the oil mill. This only works because the olive plant and plantations are adjacent. In the oil mill, the olive is ground under 6 hours from its harvesting so as not to lose the apex of its quality. This way, we retain the natural quality of the olive, conserving the flavor, aroma and all the properties of the fruit. This only works because the olive plant and plantations are adjacent.



EXTRA VIRGIN OLIVE OIL – BLACK LABEL

Made with 100% Arbequina olives gathered near Cenicero during the month of October. It is an extra virgin olive oil with an earthy color, cloudy and green with golden tonality. In nose, aromas of green tropical fruit, in texture sweet and fine.

EXTRA VIRGIN OLIVE OIL - WHITE LABEL

Made with mature Arbequina olives gathered during the month of December. It is processed within 6 hours of the harvest. They pick when the olives have changed color to a rich red. The result, olive oil with an aroma of mature fruits, touches of green grass, fluid and sweet, a slight hint of pepper at the end of the palate.



NOTES