



OLEUM VIRIDE

Organic Extra Virgin Olive Oil

Origin: Andalucia, Spain

Ingredients: XV olive oil from Manzanilla de Zahara and Lechin olive varieties. No preservatives or artificial flavors.

Acidity Level: 0.2 - 0.5%

Organic: YES - certified USDA

Rooted Foods: YES



www.matizespana.com
A Culinary Collective Company
www.culinarycollective.com

Did you know?

Oleum Viride oil is produced on the Haza las Lajas estate located in the Sierra de Grazalema Natural Park, a pristine environment in the province of Cadiz, the most southwestern province of Spain. This natural park, which has been declared a Biosphere Reserve by Unesco, stands 500 meters above sea level on steeply sloping lands, and enjoys a unique climate, having the highest rainfall in all of Spain.

It is produced from olive groves situated in the natural park and cultivated by small family producers. The extreme climate of the region causes the trees to produce low volumes of olives, which translates into an extremely high quality concentrated oil.

This unfiltered oil is has a smooth fruity flavor with notes of pepper.

The beautifully quirky painting on the front was done by the well known Cuban artist Jorge Camacho who fell in love with Andalusia and has made it his home.

Resources Available

- downloadable shelf talkers
- sell sheets
- Andalusian promo funds
- Sample allowance

Pack Info

OV101 500ml bottle
UPC: 8 32924 00950 6
Case size: 6

Recyclable: yes



Rooted Foods are authentic, native foods created by small, community-based producers. They represent a community, a region, and a way of life. By purchasing Rooted Foods, you directly strengthen the economic, social and environmental fabric of that community. To learn more, visit www.rootedfoods.org