

PICUAL
FAMILY SELECTION
250/500 ML



PRODUCT

100% extra virgin olive oil of superior quality from the early harvest of Picual variety olives, from tres cultivated by methods following standards of organic farming, and cold extracted only through mechanical procedures.

TASTING NOTES

This oil has an intense and fruity characteristic taste without acidic sensations, with light bitter and spicy characteristic of an early harvest, and notes of fresh grass and green fruits, which persists on the palate and offers a distinctive experience. Intense yellow to greenish.

PRESENTATION

White enameled glass bottle 250/500ml not translucent. Box of 6 units.

PAIRING

It is considered particularly suitable for raw vegetables salads, boiled or grilled vegetables, toasted bread, seafood, carpaccio, vinaigrettes, basis for pates, meats, pasta, sauces and emulsions, marinades giving reply to a good vinegar, cheeses, pastries, chocolate, fruits and honey. For its richness of natural antioxidants and polyphenols it is particularly suitable for raw or cooked canned food.

BEST BEFORE

Best in consume within the 24 months period starting from the lot production date indicated on the label of the bottle neck.

mOntSagRE

Tradition
In Gourmet
Experiences

PICUAL
FAMILY SELECTION
250/500 ML

NUTRITIONAL TABLE (Quantity per 100g)

CALORIES	884 kcal / 3699 kj
Protein	0 g
Carbohydrates	0 g
Sugars	0 g
Total fat	100 g
Saturated fat	13.8 mg
Monounsaturated fat	72.9 g
Polyunsaturated fat	10.3 g
Cholesterol	0 g
Dietary fiber	0 g
Sodium	2 mg
Potassium	1 mg

CHEMICAL ANALISYS

Acity	0,10% oleic acid
Peroxide index	5,00 meq O ₂ /k fat
Absortion LUV	
K232	1,67
K270	0,15
Delta K	less than 0,001

ORGANOLEPTIC TEST BY OFFICIAL TASTING PANEL OF CATALONIA

ORGANOLEPTIC ANALISYS (SENSORY) / HARVEST 2017

ATTRIBUTES	
Olive fruity	6,6 ± 0,1
Apple	0,0 ± 0,5
Other ripe fruits	0,0 ± 0,0
Green/herbs	4,8 ± 0,5
Bitter	5,8 ± 0,2
Spicy	5,9 ± 0,4
Sweet	3,8 ± 0,3
Astringent	3,7 ± 0,5
Other attributes:	
Almond, nut, artichoke, tomato, flowers	
DEFECTS	
Bruised/sediments	0,0 ± 0,0
Fungi/humidity	0,0 ± 0,0
Sour/Winey/Vinegar	0,0 ± 0,0
Mictrv	nn + nn

PACKING SPECIFICATIONS

Bottle: 250ml
Weight: ± 0,505Kg
Diameter: ± 51,5mm
Height: ± 237mm

Box: 6 botellas 250ml
Weight: ± 3,225Kg
Dimensions: ± 110x165x250mm

Euro-Palet: 245 boxes
Weight: ±815,25Kg
Dimensions: ± 800x1200x1400mm

Bottle: 500ml
Weight: ± 0,960Kg
Diameter: ± 65,0mm
Height: ± 306mm

Box: 6 botellas 500ml
Weight: ± 6,065 Kg
Dimensions: ± 140x205x315mm

Euro-Pallet: 125 boxes
Weight: ± 783,12Kg
Dimensions: ± 800x1200x1725 mm

ALANTERRES, S.L.U.
Avinguda dels Ports, 46
43596 Horta de Sant Joan
Tarragona, España
Telephone +34 977 435 675
info@montsagre.com
www.montsagre.com

mOntsagre

Tradition
In Gourmet
Experiences

PICUAL FAMILY SELECTION 250/500 ML

AWARDS



2020 Gold Medal



2020 Premium Award



2020 Gold Medal



2020 The Best Oil Award



2020 First and Third Award



GOLD MEDAL

2019 Gold Medal



2019 Gold Medal



2019 Gold Medal



2019 The Best Oil Award



2018 Best in Class



2018 Gold Medal



2017 Gold Medal

mOntsagre

Tradition
In Gourmet
Experiences