

# Tapiz Olive Oil



LOCATION: Maipú, Mendoza (foothills of the Argentine Andes)

AGE OF ESTATE OLIVE TREES: 80 years

PROCESS: Manuel harvest, natural first cold pressed, unrefined

CLASSIFICATION: Extra Virgin

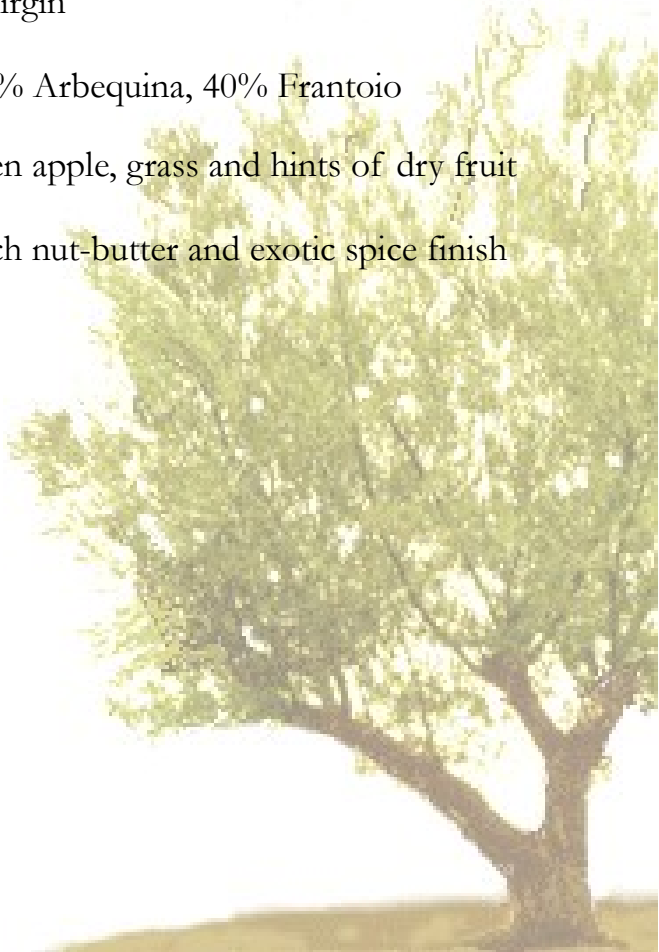
VARIETY: 30% Arauco, 30% Arbequina, 40% Frantoio

AROMAS: Banana skin, green apple, grass and hints of dry fruit

TASTE: Very fruity, with rich nut-butter and exotic spice finish

OLEIC ACID: 0.45

OIL MAKER: Marco Scanu



Learn more at [www.vinodelsol.com](http://www.vinodelsol.com)