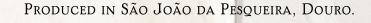


Invincible

EXTRA VIRGIN OLIVE OIL



Made from Cobrançosa and Verdeal varieties, known for their rich and distinctive profiles.

EXTRACTION IS DONE COLD AT 27°C, FOLLOWED BY A NATURAL DECANTING PERIOD OF TWO TO THREE MONTHS.

A WELL-BALANCED OLIVE OIL WITH MODERATE AROMATIC INTENSITY AND SUBTLE NOTES OF FRESHLY CUT GRASS. MILD AND INTEGRATED SPICINESS WITH A GENTLE, GRADUAL HEAT THAT BLENDS WITH HINTS OF DRIED FRUITS.

