



DE RUSTICA
OLIVE ESTATE

GOOD EXTRA VIRGIN OLIVE OIL IS...



FRUITY

Look for pleasant fruit flavors characteristic of fresh ripe or green olives.

Ripe fruit yields oils that are milder, aromatic, buttery, and floral, while green fruit yields oils that are grassy, herbaceous, bitter, and pungent. Fruitiness also varies with the variety of olive.



BITTER

Fresh olive oil will have a mostly pleasant acrid flavor sensation on the tongue.



PUNGENT

A peppery sensation in the mouth and throat is a sign of abundant nutrients in good, fresh extra virgin olive oil.

TASTING NOTES



ESTATE DELICATE

The nose is gently fruity with greener olive notes perceived, the mouth feel is very good with soft almond nuances on the palate. The nuttiness is followed by a gentle hint of pepper.



ESTATE MEDIUM

A lively, green olive fruity aroma, followed by good fruit on the palate, hints of bitter almonds, very nice mouth feel, and ending off with a very pleasant pepper top note, the aftertaste of which lingers on and on.



ESTATE INTENSE

An intense aroma, which reminds one of green olive fruit together with a hint of dry grass, lots of fruit on the palate, rich mouth feel and the oil is balanced by the finishing piquancy (pepper).

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