



DE RUSTICA  
OLIVE ESTATE

## GOOD EXTRA VIRGIN OLIVE OIL IS...



### FRUIT Y

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.



### BIT TER

Fresh olives 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

This elegant well-balanced oil have a lovely fresh aroma of newly cut grass and lots of nuttiness on the palate.



### ESTATE MEDIUM

A well-balanced medium – style extra virgin olive oil, interesting on the nose with a fresh aroma of green olives.



### ESTATE INTENSE

An intense aroma, with apple and green banana on the nose, the oil has a gentle bitterness and tingling pungency to present a full rounded flavour.

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