

Extra virgin olive oil "Fusió d'Aromes" of organic farming

Extra virgin olive oil, of the highest quality, obtained directly from Cabacés olives and only through mechanical procedures. Blend of arbequina, rojal and negreta varieties.

Conservation

The level of natural antioxidants is sufficient to ensure a long-term shelf life. Over time, the aromas will evolve into mature sensations. It is recommended to keep in a cool, dry place, avoiding exposure to light and strong odors.

More information

For more information visit the "Fusió d'Aromes" Extra Virgin Olive Oil Features page:

[Fusió d'Aromes](#)