

Extra virgin olive oil Baronia de Cabacés from organic agriculture

Arbequina extra virgin olive oil, of the highest quality, obtained directly from Cabacés olives and only by mechanical procedures.

Conservation

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

More information

For more information visit the page of characteristics of the extra virgin olive oil Baronia de Cabacés from ecological agriculture:

[Baronia de Cabacés from organic agriculture](#)