

PAZO
LA CUESTA
RIBAS DE SIL 1608



Brand Aceite de Oliva Virgen Extra Pazo de La Cuesta

Production area San Clodio, Ribas de Sil, Quiroga

Soils Sandy-loam soils

Varieties Brava, Mansa, Arbequina and Picual

Production process Extra virgin olive oil obtained through cold extraction, using exclusively mechanical processes, in order to preserve its organoleptic and nutritional properties to the fullest. It is produced from a carefully selected blend of varieties—Brava, Mansa, Arbequina, and Picual—grown on centuries-old dry-farmed olive trees, which lend character and authenticity to the fruit. The expert combination of these varieties results in a well-balanced, harmonious coupage of great complexity.

Tasting notes Intense golden green in color with bright highlights, characteristic of freshly pressed olive oil. Fresh, intense aromas reminiscent of freshly cut grass, green tomato, artichoke, and notes of green fruits such as apple and almond. On the palate, it shows a perfect balance between bitterness and pungency. The initial notes are smooth and fruity, followed by a pleasant, light bitterness, and finishing with a persistent and elegant peppery touch. Nuances of green walnuts, aromatic herbs, and a subtle hint of black pepper are perceived. A medium-bodied oil, enveloping and silky on the palate.

Production 395 glass bottles of 50 cl with a dispenser cap. Packed in cardboard boxes of 6 bottles each.