



**SUMMUM DOR** is an extra-virgin olive oil from the olive trees in the Alto Palancia (Castellón), at an altitude of 1476,38 ft.

**SUMMUM DOR** extra-virgin olive oil comes from three varieties of olives: borriolenca, serrana and farga.

***Characteristics:***

- Harvest system: vibrating unit with reversed umbrella
- Harvest period: the last two weeks of October and the first two weeks of November
- Extraction system: continuous system with two phases, with cold extraction at 77 F.
- Storage: stainless steel warehouses, always full
- Sourness: 0.015
- Colour: intense green
- Bouquet: in the nose it presents a green olive bouquet with an herbaceous touch and also with berry fruits, peach and green apple.
- Taste: in the nose it presents a sweet well-balanced taste slightly bitter and spice, with green persistent flavours.

It is classified with the complex balanced sweet oils

- Pairing: according to its classification, this oil pairs perfectly with any dish, specially salad, dessert and fish.

