



Los Alamos is an Extra Virgin Olive Oil obtained by cold extraction method right after its harvesting.

It has fruity aromas with delicate to medium intensity, with a touch of herbs and fresh grass. Its flavor has a nice combination of bitterness and spiciness. It is composed by a selection of the best olives of Arbequina and Arbosana varieties.

This blend allows to reach a superb extra virgin olive oil, with great balance and outstanding fruit character.

TECHNICAL NOTES

Available Formats

250mL, 500mL, 1Lt, 2Lts & 5Lts.

Technical Sheet

	Oleic Acid	0,20%
	Peroxides (Meq O2/kg)	3,25
Extraction Method	K232	1,61
100% Cold Extraction	K270	0,11
	Delta K	0,01

Loading Information

	250mL	500mL	1L	5Lts
Bottles per case	12	12	6	2
Cases per pallet	231	126	180	90
Pallets per 20' container	10	10	10	10
Cases per 20' container	27.720	15.120	10.800	1.800
Liters per 20' container	6.930	7.560	10.800	9.000