



# Petralia



## Extra Virgin Olive Oil / Chile

### Origin

The olives used to make our Petralia Extra Virgin Olive Oil come from our olive groves located in Sagrada Familia in Curicó Valley, planted between 1948 and 1950. Being the oldest estate in the country dedicated to the extraction of Extra Virgin Olive Oil. Extracted from olive groves of the Racimo variety, native in Chile, it comprises approximately 30% of our plantations. Petralia is internationally recognized as one of the best Olive Oils in the world, being a four-time winner of the world's most important award for extra virgin olive oil, Sol D'Oro in Verona, Italy. Also has got the best score in the most prestigious oil guide, 98 points at Flos Olei seven years in a row.

### Characteristics

- **Type of olive oil:** Extra Virgin.
- **Harvest period:** April 15 to 30.
- **Harvest method:** Traditional manual and mechanical.
- **Extraction method:** Cold extraction with continuous Perialisi system.
- **Maximum acidity:** 0.2%

### Tasting Notes

- **Fruitiness:** Medium.
- **Color:** Green at the time of extraction, evolving into an intense gold.
- **Taste:** This fresh and fruity young oil offers notes of fresh-cut grass, green, tomato, and banana. Over time it maintains its herbal, bitter and slightly spicy notes.
- **Aroma:** Herbaceous.

### Serving Suggestions

Petralia allows you to enjoy the good life, in a happy and healthy way, raising any culinary preparation.

- Delicious on salads and raw or cooked fresh spring vegetables.
- Excellent with grilled fish.
- Ideal for baking; it makes exceptionally soft and flexible dough.
- Its soft light taste enhances the flavor of fried potatoes, fish and meats.

### Benefits

Rich in antioxidants and with a high content of monounsaturated fatty acids, being beneficial for the heart and liver as it regulates cholesterol, fights diabetes and protects our brain against cognitive decline.

### Presentation

Dark glass bottles of 250 ml and 500 ml.  
Store bottle tightly closed in a cool place, away from direct light and heat.