

TRITIUM TH

Extra Visgin Hise Pit

Made with mature olive gathered during the month of December.

Extra virgin oil made with mainly olives of the arbequina variety. It is processed within 6 hours of the harvest.

We pick when the olives have changed colour to a golden red. They give a hinting of a mix of smoothness and fruit.

Emphasizing banana and kiwi fruit.

The result, olive oil with and aroma to mature fruits, touches of green grass, fluid and sweet, a slight hint of peppar at the end to the palate.

BODEGAS Y VIÑEDOS TRITIUM S.L.

Dr. Estanislao del Campo 28, bajo \cdot 26350 Cenicero \cdot La Rioja

t. (+34) 941 583 231 - (+34) 941 454 720

WWW.TRITIUM.ES