



Sierra de Vizcántar

Sierra de Vizcántar is an Extra Virgin Olive Oil which belongs to Priego de Córdoba area and is obtained from picuda, hojiblanca and picual varieties. The maximum acidity is **0.5 °**.

Its sensory quality is characterized by a particular taste: sweet and slightly bitter, fruity, fresh aroma and intense fruit, soft and lightweight.

It is an olive oil which can be served or consumed crude or cooked or fried.

* In crude this Extra Virgin Olive Oil is irreplaceable. Ideal for all kind of salads and sauces, which has best taste with Sierra de Vizcántar olive oil, adding some lemon, parsley and / or garlic. Dressing is ideal for all types of dishes, meats, fish, boiled, roasted or grilled smoked, marinated and so on ...

* For frying, **Sierra de Vizcántar** is unbeatable, thanks to its physical attributes which are not altered by heating. The olive oil stability is maintained even if it is submitted to high temperatures while frying, which is opposite to seeds or refined oils effect. Olive oil is not only know by the presence of antioxidants, but also for its richness in oleic acid, which make it suitable for this type of cooking process, thanks to its high resistance against oxidation which protect our body an organism against any further damage.



Chemical analysis	
Maximum acidity	0.5°
Maximum peroxide rate	20 m.e.q. O
K270	=< 0.20
K232	=< 2.5
DK	=< 0.01
Wax	=< 250 mg/kg.
Impurities	=<0.1 %
Humidity	=< 0.1 %
Oleic Acid	

BOX	PET 1L.	PET 2L.	PET 5L
Items	15	6	3
Measures	40.6x24.7x28.8	34.5x23.5x29.7	48.1x16.4x36.3
Gross Weight	14.63	11.77	14.12
Net Weight	13.74	11	13.74
Liters	15	1212	1515
PALLET	120x80x159	120x80x164	120x80x163
Box per layer	15x9	5x10	114x11
Box Total	45	50	4444
Items	675	300	132
Gross Weight	673	604	636
Net Weight	618	550	605
Liters	675	600	660

PRICE LIST *Please contact us