

BODEGAS RODA, MAJORCA, SPAIN

MENTZENDORFF
wine shippers since
1858

L'AMO AUBOCASSA

Bodegas  **RODA**
RIOJA

DETAILS OF PRODUCTION

Olives are harvested in November and December from groves in Plá de Mallorca - Finca Aubocassa, Manacor. Majorca. Spain. The soil comprises slabs of chalky rock in a sheet of intercalated clay. It is covered a 80% with stone. These soils are perfect for the cultivation of Mediterranean woody plants, making it ideal for olive groves to thrive. The olives are then milled on the same day as picking using a cold pressing system, which reaches a maximum temperature of 27°C max. This extra virgin olive oil is a multivariety of Arbequina and Picual Mallorquin.

TASTING NOTES

A yellow-green hue with a strong smell of green olive leaves. The palate is soft and slender. Wonderful flavours of fresh cut grass, herbs and tomato.

VINTAGE

NV

STYLE

Extra Virgin Olive Oil

BLEND OF OLIVES

Arbequina & Picual

