

## Description



A long time staff and customer favorite. The Olive Tap's Arbequina is Estate Grown in a small Northern California Valley by an Award Winning Producer. This extra virgin olive oil is a superb example of mild intensity, fruity and well balanced Arbequina. Featuring an aroma and flavor notes of fresh cut grass, a hint of ripe fruit, and balanced pepperiness for a very pleasant finish.

## Uses & Highlights

- It is an ideal everyday oil to use for sautéing and baking, in salad dressings and marinades, and for dipping and drizzling.

- For delicious vinaigrette, pair with any of our Balsamic Vinegars.

## Pricing

100 ml. \$10.00 | 375 ml. \$20.95 | 750 ml. \$39.90

## Perfect Pairings

Pairs with any [Balsamic Vinegar of Modena and any Wine Vinegar](#)

See More [“Perfect Pairings”](#)

**Use by Date:** 12 Months from Purchase Date

**Source:** California

[Order Form](#)

**Date**

11/21/2024