

Criolla 100% Extra Virgin Olive Oil

Description



Harvested in May of 2023. This is a new olive variety for The Olive Tap. Criolla 100% Extra Virgin Olive Oil is an excellent, robust, early-harvest, green olive oil that is very well balanced with strong fruitiness and medium bitterness. It is incredibly fresh tasting with very floral, herbal, and berry-like aromas.

This oil has a pleasant nuttiness of fresh almonds that compliments the solid green flavors of fresh-cut grass, mint,

and cinnamon. The Criolla finishes with an aftertaste of black pepper and chili pepper.

Uses & Highlights

- This is a very high polyphenol Extra Virgin Olive Oil at 688.
- Roasting vegetables, finishing soups, whole-grain salads, pasta, bread dipping, or finishing grilled fish.

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: Peru

[Order Form](#)

Date

04/01/2025