

Description



This robust-intensity Hojiblanca has a complex, leafy, herbaceous aroma and balanced flavors typical of early-harvested Hojiblanca. The taste is predominantly herbal and leafy nettle with green tea, mint, and black pepper notes. The finish is delightful and lingering. This oil tastes fresh, and its fruitiness, bitterness, and pungency balance is perfect. Polyphenol count of 457.

Uses & Highlights

- A flavorful all-purpose olive oil for lovers of a robust, fruity olive taste.
- Drizzle this oil over tomatoes, fresh basil and fresh mozzarella with a few drops of our 4 Leaf Quality, Riserva

- or Fig Balsamic Vinegars of Modena for a great Caprese Salad.
- Mix it with our Cranberry Agretti for a delicious vinaigrette.

Pricing

100 ml. \$10.00 | 375 ml. \$22.95 | 750 ml. \$43.90

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: Spain

[Order Form](#)

Date

11/23/2024