

Description



The Designation of Origin (PDO) Estepa is one of the most prestigious and demanding certifications of all Spanish Olive Oils. Produced in Andalucía, where the famous dry Mediterranean climate and perfect soil are ideal for the cultivation of olive trees. This premium Hojiblanca, Arbequina blend is a past Gold Medal Winner at The Best Olive Oils in the World competition in New York.

Uses & Highlights

- The Olive Tap's Spanish Gold is an all purpose, premium Extra Virgin Olive Oil that can be used in any recipe.
- Ideal as a salad, appetizer and finishing oil.

- It can tolerate higher cooking temperatures due to its high Polyphenol count.
- It has a smooth and well balanced flavor profile that will enhance all of your Mediterranean and contemporary style sauces and main dishes.

Pricing

100 ml. \$10.00 | 375 ml. \$21.95 | 750 ml. \$41.90

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