

VARIETY

CHANGLOT



ORIGIN

Valencia, Spain

GROWING REGION

Maipú, Mendoza

TIME OF HARVEST

End of March, April

AROMAS

Complex and delicate profile. Green apples, fresh herbs, plantains, fresh almonds, and depending on the time of harvest, mature notes such as berries.

TASTE

Almond and herbaceous notes stand out, with subtle bitterness and a characteristic late spiciness. A balanced oil, complex and persistent fruitiness.

We recommend it for fish, chicken and pork as well as soft cheeses, pastries, and sweet dishes.

AVAILABLE IN 250 ML (8.45 OZ) AND 500 ML (16.9 OZ) BOTTLES



FAMILIA
ZUCCARDI
aceites varietales