



# TORELLÓ

VITICULTORS

*On Can Martí estate we have planted 501 centenary olive trees - typically Mediterranean crops, along with the vineyard - that have remained in our property since time immemorial.*



OLIVE OIL

EXTRA VIRGIN 2025



It is an extra virgin olive oil, of superior category, obtained directly from mechanical processes, where no refining process has been carried out or any additives have been used. In addition, extra virgin olive oil is an oil with an unbeatable taste and smell, free of defects. Its maximum acidity is 0.8%.

VARIETIES

Arbequina, Sabatera, Picual, and Arbosana olives from our Can Martí estate. Arbequina is the most widely cultivated variety in Catalonia, Picual is one of the most common varieties on the Iberian Peninsula, and Sabatera and Arbosana are practically limited to the Penedès region.

PRESENTATION

50 cl.

TASTING NOTE

Marked citrus, pungent, white pepper, green fruit, ripe apple, balsamic herbs, spicy in the mouth.

*From our old olive trees.*