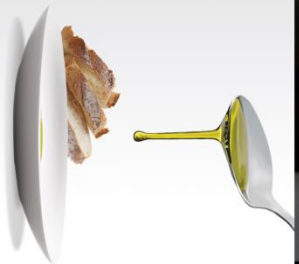


*Aceite de Oliva Virgen Extra*

PIÑONERA

**CALVESTRA**  
esencia



**CALVESTRA**  
esencia

*Aceite de Oliva Virgen Extra*

PIÑONERA  
PRODUCTO MEDITERRANEO  
VALENCIA SPAIN

## OLIVE GROVE

Finca Calvestra, in Requena. (Valencia)  
Traditional olive groves of mountain,  
more than 900 m, with high slope and  
rainfed. Poor soil, Dolomitic  
limestone with franco-sandy texture.

## OLIVE GROWING

Traditional with minimal intervention.  
Little dense plantations in organic farming.

## 2013 CONDITIONS VINTAGE

Cold and dry winter.  
Cold spring and rainy summer.

## GATHERING

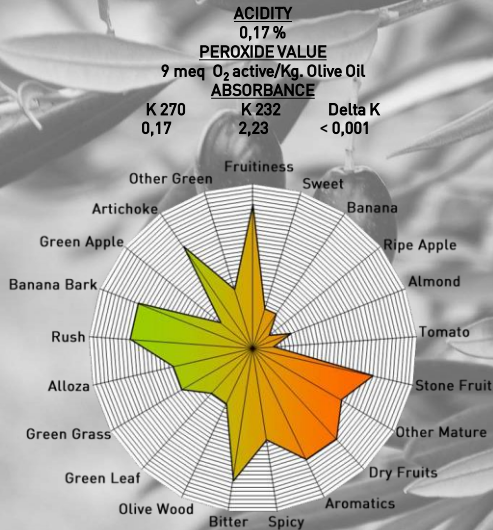
In the middle of November 2013.  
Hand-picking in boxes.  
Time of collecting in function of the index  
ripeness.

## VARIETIES

Piñonera, indigenous of Requena.

## GRAFTING

Olive Processing immediately to the collection.  
Brief kneaded in cold, extraction of low yield.  
(9%)



## TASTING NOTES

Extra virgin olive oil, intense green  
fruitiness with vegetable notes and  
notable balsamic with velvety notes  
of ripe tropical fruit.  
Bitter oil, medium spicy and with  
marked astringency, a fresh palate,  
light, enveloping and very long.  
Fresh and vegetal aftertaste, with  
sweet final sensations.  
Forceful structure, balanced by the  
level of fruitiness and its well defined  
complexity.  
The combination of the intense  
green notes with mature nuances  
of the balsamic sensations with the  
astringency, bitter and spicy generates  
a pleasant and exotic experience.

**MUSTIGUILLO**  
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