

  
**PRIORDEI**

*extra virgin olive oil*

*Priorat Arbequina*



*Some of the best wines come from the ancestral land of the Priorat in Spain.  
But also some of the best Olive Oils  
Priordei is the best example.*

Priorat Micro Climate • The "terroir" • 100% Hand picked Arbequina • Oil processed in 12 hours  
Real cold extraction <27° • Low yield <18% • Maximum Acidity 0,2° • Incredible green fruity profile

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**PRIORDEI** EARLY HARVEST is the leading brand of the company AGRO FOODS and COMMERCE, S.L. founded by two leading Spanish Cooperatives, OLIERS that is very well-established in the region of Priorat (Margalef-Tarragona, Spain) and DCOOP, the biggest extra virgin olive oil producer in the world, which is located in southern Spain and produces around 200.000.000 kg. per year.

**PRIORDEI** is made in Margalef del Montsant, in the region of the Priorat, Tarragona (Spain). Its orography, extremely abrupt, is a paradisiacal place of extraordinary and exceptional beauty that deserves to be visited. The "Terroir" and the micro climate conditions of the Mountain range of the Montsant, with very cold winters and hot summers, makes **PRIORDEI** an exceptional and unique extra virgin olive oil.

**PRIORDEI** is the result of the most controlled process of production of the Arbequina variety and of the olive oil. We begin the harvest, which is made by hand, at the end of October / beginning of November, between the minimal and ideal point of ripeness, don't allowing an excessive ripeness of the olive. We stop gathering olives after two weeks. This assures a low yield and that matured olives, will not be part of this exceptional olive oil that is **PRIORDEI**. The pressing of the olives to extract the olive oil is made under a really first cold extraction, with continuous control of the temperature below 27°, and by using only mechanical means within the 12 hours after harvesting the olives. All this is translated in the extra virgin olive oil **PRIORDEI** unique and exclusive, with a maximum acidity of 0,2°.

## The Product: 500 ml PRIORDEI EARLY HARVEST

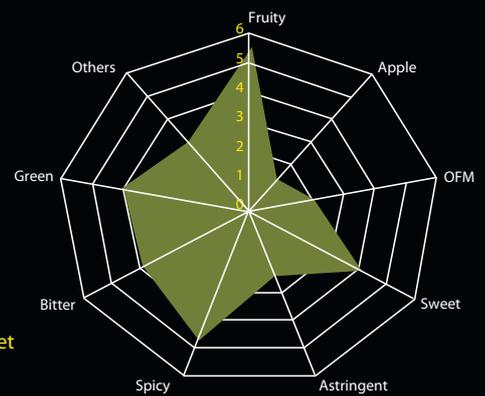
**PRIORDEI** it is just, the result of a well done job, that looks for the excellence of the product, thinking in the consumer, that every day, appreciates the difference between a conventional and industrial EVO, and a hand made one. **PRIORDEI** is an olive oil for demanding palates.

Nowadays, its annual production is limited to 250.000 kilos. We should only find **PRIORDEI** is specialty food shops, wine stores, AAA supermarkets and high end Restaurants and Hotels. We have developed a marketing programme which fits every single market.

**PRIORDEI** Early Harvest it is specially recommended as a finishing oil, either for cold or cooked dishes. Salads, soups, carpaccios, bread, vegetables, baked or grilled fish and meat, are some of the dishes where **PRIORDEI** improves the taste of the food with an incomparable fruity aroma.

## Chemical Parameters and Organoleptic Profile

ACIDITY	<0,2° (maximum permitted 0,8°)
PEROXIDS	<15 meq O <sub>2</sub> /kg (maximum permitted 20 meq O <sub>2</sub> /kg)
WAXES	<100 mg/kg (maximum permitted 150 mg/kg)
K 270	<0'15 (maximum permitted 0,2)
K232	<2 (maximum permitted 2,5)



## Technical Data

Product	Acidity	Volume	Bottle	Units/Case	Case weight	Case x palet
Priordei	0,2°	250 ml	Dark glass	12	5 Kg	133
		500 ml	Dark glass	6	6 Kg	168

## Tasting

**PRIORDEI** has a complex profile, very fruity. Presence of green olives, makes it, intense in nose and mouth. It has lots of secondary vegetable aromas, such as freshly cut grass, kiwi, green walnuts, almonds, green tomatoes and artichoke.

Its taste is very balanced, with a pleasant and low acidity, almond undertone, spicy and sweet at the same time, with some astringency at the end that identifies this exclusive olive oil.



Why **PRIORDEI** it is considered one of the best Extra Virgin Olive Oils in the world?

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Real cold extraction <27° • Low yield <18% • Maximum Acidity 0,2° • Incredible green fruity profile

AGRO FOODS & COMMERCE, SL

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