


PRIORDEI
Grand Coupago selection

Single Varieties Selection
the territory strenght



*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.*

PRIORDEI



Single Varieties Selection
the territory strenght

Single Varieties Selection

The range of **PRIORDEI** Single Varieties Selection is made every year selecting best olive oils by our tasting panel team. The result are extraordinaries coupages that preserve the full essence, freshness and delicacy of each variety from Spain.

Grand Coupage **organic** Extra Virgin Olive Oil

Priordei Grand Coupage Organic is perfectly balanced, with fresh aromas and sweet taste. It is recommended for all types of food and dishes.

Grand Coupage **picual** Extra Virgin Olive Oil

Priordei Grand Coupage Picual is perfectly balanced, with intense aroma and a spicy finish. It is recommended for frying, grilling and roasting.

Grand Coupage **arbequina** Extra Virgin Olive Oil

Priordei Grand Coupage Picual is perfectly balanced, extremely fruity and aromatic. It is recommended for salads, vegetables and baked fish.

Grand Coupage **hojiblanca** Extra Virgin Olive Oil

Priordei Grand Coupage Picual is perfectly balanced, very fresh and fruity. It is recommended for pasta and rice.

Grand Coupage **olive oil**

Delicated and balanced, with a mild flavor. It is recommended for cooking and grilling.

Technical Data

Product	ML	Units / Case	Cases / Pallet	Cases / Container 20' Palletized
Priordei <i>Grand Coupage</i> organic Extra Virgin Olive Oil	500 ml	12	102	2142
Priordei <i>Grand Coupage</i> picual Extra Virgin Olive Oil	500 ml	12	102	2142
Priordei <i>Grand Coupage</i> arbequina Extra Virgin Olive Oil	500 ml	12	102	2142
Priordei <i>Grand Coupage</i> hojiblanca Extra Virgin Olive Oil	500 ml	12	102	2142
Priordei <i>Grand Coupage</i> olive oil Extra Virgin Olive Oil	500 ml	12	102	2142



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

Priorat Micro Climate • The "terroir" • 100% Hand picked Arbequina • Oil processed in 12 hours
Real cold extraction <27° • Low yield <18% • Maximum Acidity 0,5° • Incredible green fruity profile

AGRO FOODS & COMMERCE, SL

PRODUCTION PLANT:
C/ Afores s/n pol. 7 par. 6
43371 Margalef de Montsant
(Priorat - Tarragona - Spain)

OFFICE:
C/Vallcalent, 1-3r A
25006 Lleida (Spain)
Tel. +34 973 941 848

info@priordei.com
www.priordei.com