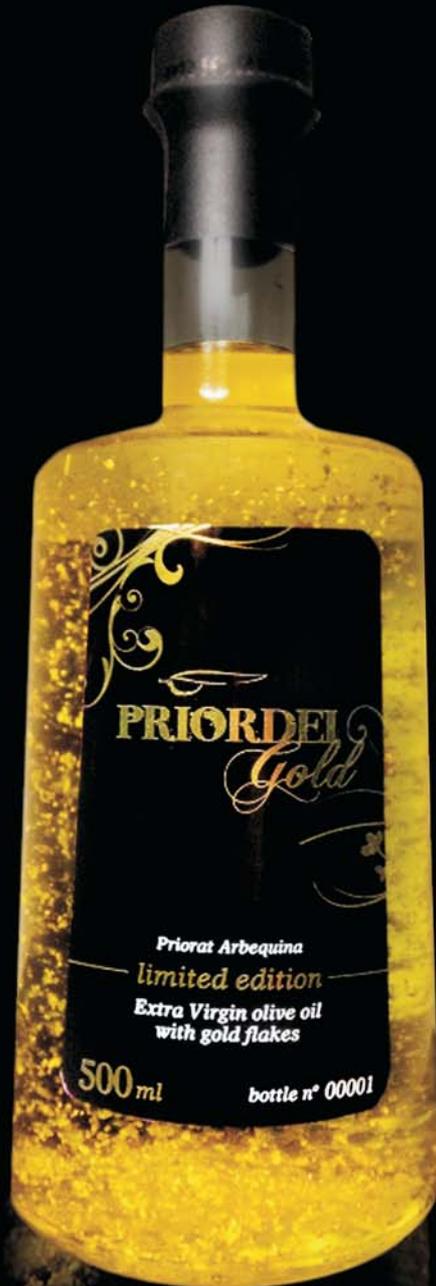


**PRIORDEI**  
*Gold*

Priorat Arbequina  
*limited edition*  
Extra Virgin olive oil  
with gold flakes  
the territory strenght



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 0,2° • Incredible green fruity profile

**PRIORDEI**

# PRIORDEI Gold

Priorat Arbequina  
*limited edition*  
Extra Virgin olive oil  
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**PRIORDEI** Gold 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 GOLD**

**PRIORDEI  
Gold**

is a limited edition of the first 10.000 bottles of every harvest. Each bottle is numbered. The number stands for the tree and farm where olives were hand picked selected.

Enjoy every year of this unique, exclusive and limited arbequina state extra Virgin Olive Oil with edible gold flakes, for demanding palates.

Recommended as a finishing oil, in cold and hot dishes, such as salads, pasta, vegetables, carpaccios, baked fish, grilled meat, or just with bread.

*Edible gold 22 carats*

**Health Norms by UE:**

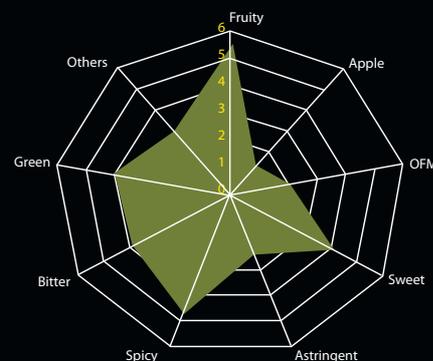
(R.D.1111/1991)  
(R.D.3177/1983)  
(R.D.2001/1995)

**Health Register UE:**

CPR-Inspection Nº 569 3327-2/1  
(date-04.06.2009)

*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)



*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.

*Technical Data*

Product	ML	Units / Case	Cases / Pallet	Cases / Container 20' Palletized
Priordei Gold - Limited edition	500 ml	6	168	1680
De Luxe Case	500 ml	3	90	900

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AGRO FOODS & COMMERCE, SL

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