

PRIORDEI

infused extra virgin olive oil

Priorat Arbequina
the territory strenght



white truffle | rosemary | chilli | basil | garlic

lemon | funghi porcini | oregano | black truffle

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.

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The range of **PRIORDEI** Extra Virgin Olive Oils is made using the traditional soaking methods. Every year we select a late harvest extra virgin olive oil from the Priorat, which has lost its bitter, and we store it in 10.000 litres stainless and steel tanks. Three weeks before bottling we soak the oil and the natural ingredients to assure freshness, aroma and flavour.

basil

Priordei basil infused Extra Virgin Olive Oil is made with natural, dry and dehydrated basil from the Mediterranean fields. We recommend its use with baked fish, omelettes, pesto sauce and tomato salads.

rosemary

Priordei rosemary Extra Virgin Olive Oil is made with natural, dry and dehydrated rosemary from the Priorat. It is a perfect combination used with meats as a finishing oil.

garlic

Priordei garlic Extra Virgin Olive Oil is made with natural, dry and dehydrated slices of white garlic from Spain. Full of aroma, this oil is the one to be used with toasted bread, rice and pasta.

chilli

Priordei chilli Extra Virgin Olive Oil is made with natural, dry and dehydrated chilli peppers from Catalonia. Just a little bit on the pizzas and pasta is enough to give that spicy flavour.

white truffle

Priordei white truffle Extra Virgin Olive Oil is made with natural, dry and dehydrated white truffle from the north west of Italy. Spectacular flavour especially recommended for eggs, soups, pasta and rice.

oregano

Priordei oregano Extra Virgin Olive Oil is made with natural, dry and dehydrated oregano from Priorat. It is a great seasoning for pasta, meat, grilled fish, tomato salads and any other Mediterranean delicacies.

black truffle

Priordei black truffle Extra Virgin Olive Oil is made with natural, dry and dehydrated black truffle from Spain. It is excellent match for sirloin steaks, carpaccio, chicken salads, roost beef, cheese, boiled fish and sauces.

Funghi Porcini

Priordei funghi porcini Extra Virgin Olive Oil is made with natural, dry and dehydrated funghi porcini from the Pyrenees. It is recommended with any meats and fishes, soups, pasta, risottos. Let your imagination go.

Lemon

Priordei lemon Extra Virgin Olive Oil is made with natural, dry and dehydrated lemon from Mediterranean coast. It is a perfect combination with grilled fish, white meat, vegetables, "paella", seafood, advocado, salads and many other delicious dishes.

Technical Data

Product	ML	Units / Case	Cases / Pallet	Cases / Container 20' Palletized
Priordei Extra Virgin Olive Oil - Condiment	250 ml	12	133	1330



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

AGRO FOODS & COMMERCE, SL

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