

OILS, VINEGARS & SOPHISTICATED SEASONINGS 2006

	ESTATE BOTTLED EXTRA VIRGIN OLIVE OIL
PAIN	

MARQUES de VALDUEZA (2004)

Made from the first pressing of olives grown on the Marques' family estate near Merida in the west of Spain where vines and olives have been cultivated since Roman times. The Marquis aims to produce nothing less than top quality oil, to make a handsome financial success of his investment and maybe to challenge the supremacy of Italian olive oil makers. All the production factors are rigorously controlled on the 200 hectares devoted to olive trees. Harvesting, extraction, storage and packaging is also carried out on the estate to the highest standards. The oil is a blend of the different varieties on the estate: mainly Arbequina, Picual and Hojiblanca, resulting in an oil with excellent fragrance, fresh fruity flavour, stability, balance and total harmony.

"It is not imitation Tuscan, it is distinctive and stylish in its own right, exhibiting some of the grassiness associated with Tuscan oil, yet retaining the rounder, sweeter, tropical fruit qualities that distinguish the best Spanish offerings. It is a uniquely sophisticated new generation Spanish olive oil."

Philippa Davenport

£12.95 (50cl)

MERULA (2005)

When Philippa Davenport wrote the abovementioned article in the Financial Times, she finished her piece by saying that she expected that they would come out with other products before long. Here is the second oil from the estate. More versatile than the elegant Marques de Valdueza, it can be used equally well for cooking, and in flavoured vinaigrettes as well as for finishing dishes. Aromas of citrus balanced by a gentle nuttiness and a light peppery finish. Superbly designed tin.

£9.95 (50cl tin)

Ceci Paolo Limited

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