

FINCA LA BOQUERA



BASQUETRONOMY

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NAFARROA & RIOJA ALAVESA EXTRA VIRGIN OLIVE OIL

Finca La Boquera is a company located in Cadreita, in the Rivera de Navarra, dedicated to the cultivation of olive trees of the Arbequina variety and the sale of Extra Virgin Olive Oil of the highest quality.

Our Extra Virgin Olive Oil is of the highest quality, it is obtained directly from olives in perfect condition and through mechanical cold extraction procedures, thus obtaining an oil free of defects, with an impeccable taste and smell.

Its qualities are a high level of fruitiness, slight bitterness and a slight touch of itching in the mouth, which gives us a complex, balanced Extra Virgin Olive Oil with great personality and harmony.

It is perfect for dressing salads, cooked vegetables, also grilled or on toasted bread and especially for white fish. In the kitchen, it supports high temperatures, preserving its nutritional properties.

OLIVE OIL

FINCA LA BOQUERA



BASQUETRONOMY

NAFARROA EXTRA VIRGIN OLIVE OIL

Green-yellowish oil, dense and full-bodied.
Aroma of freshly cut grass, green fruits (green banana, green apple...), tomato plant.
Its slightly bitter and spicy flavor, very pleasant on the palate.

- 1/4 L Crystal bottle
- 1/2 L Crystal bottle
- 1 L Plastic bottle
- 5 L Plastic carafe

NUTRITIONAL INFORMATION

ENERGETIC VALUE	900 KCAL
FATS	100 gr
CARBON HYDRATES	0 gr

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