



ISUL Organic Extra Virgin Olive Oil

From ISUL, a family-run company dedicated to organic farming, comes this organic extra virgin olive oil (OEVOO), the result of work carried out on their estate, El Cascajo, located between Mount Yerga and the Ebro River, in Alfaro (La Rioja). This unique setting, with its shallow, calcareous soil, provides ideal conditions for producing a high-quality, balanced, and authentic oil.

This OEVOO brings together all the health benefits, organoleptic qualities, and culinary properties characteristic of great olive oils. The olives are milled immediately after harvest, the process is carried out cold, and the oil is stored under optimal conditions to preserve its quality.

Composition

100% unfiltered organic extra virgin olive oil, preserving the full intensity of its flavor and aroma. Natural sediment (tiny particles of olive and vegetable water) may appear at the bottom of the container.

Presentation

5-liter metal tin, practical for regular use or professional settings.

Usage and storage recommendations

- Consume within a reasonable time after opening.
- Store in a cool, dark place away from strong odors.
- It may solidify in cold conditions; once returned to room temperature, it regains its natural state without losing any of its qualities.

ISUL produces this oil with respect for the environment, tradition, and health, offering a high-end organic product with a well-established reputation in the sector.