

# GaucheGourmet Est. 1992 AMDG



## Castillo de Canena

### Smoked Arbequina Extra Virgin Olive Oil

**Origin:** Andalucia, Spain

**Ingredients:** XV olive oil from Arbequina olives, natural smoke. No preservatives or artificial flavors.

**Acidity Level:** 0.12%

**Organic:** No

**Allergen Information:** produced free of gluten, nuts, dairy, soy and genetically modified ingredients.

### Did you know?

Since 1780, the Castillo de Canena estate has been producing exceptional oils in the Guadalquivir Valley of Andalusia in the south of Spain. This exceptional smoked oil is produced by slowly infusing the high quality Castillo arbequina oil with naturally produced smoke from a mix of oak, beech and birch wood, which impart their unique characteristics into the oil. The equipment required to smoke the oil was designed and built specifically for this task, allowing a rich and dense cooled smoke to infuse into the oil over a 6 hour period.

Undertones of caramel, vanilla and toffee can be detected in the final oil. This unique oil is divine on its own, or pair it with your favorite recipes to create more complexly flavored dishes.

*Castillo de Canena selected as one of the three best Extra Virgin oils in the world - Los Angeles International Extra Virgin Olive Oil 2010 Special Award of the Jury*

### Resources

- downloadable shelf talkers
- sell sheets
- Sample & demo allowance
- Mini-bottle samples

### Pack Info

CC260	Smoked Oil
UPC:	8 437005 095458
Case Size:	12 x 8.4 fl oz bottle

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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