



Grove AND Vine®

## EXTRA VIRGIN OLIVE OIL HARVEST 2020

A SINGLE-ESTATE EARLY HARVEST BLEND OF *FRANTOIO*, *KORONEIKI*, *ARBEQUINA* AND *ARBOSANA* OLIVES. CLEAN, HERBACEOUS AND STRUCTURED WITH A BALANCED PEPPERY FINISH. EXCELLENT FOR ALL CULINARY PREPARATIONS IN BACK OF HOUSE, YET VIBRANT ENOUGH FOR TABLESIDE SERVICE.

TASTING NOTES: VIBRANT AROMA OF FRESHLY CUT GRASS AND HERBS WITH UNDERTONES OF SWEET ALMOND. SUPREMELY CLEAN AND STRUCTURED MOUTH FEEL, BALANCED BITTERNESS AND A DELAYED ELONGATED PEPPERY FINISH. THE CAUSE OF THIS PEPPERY SENSATION - CONSIDERED AN ATTRIBUTE OF HIGH-QUALITY OLIVE OIL - IS OLEOCANTHAL, A NATURAL PHENOLIC COMPOUND THAT HAS BOTH ANTI-INFLAMMATORY AND ANTIOXIDANT PROPERTIES.

GROVE AND VINE CELEBRATES AND CHAMPIONS THE FINEST OLIVE OIL PRODUCERS IN THE WORLD. THIS 2020 BLEND WAS CRAFTED UNDER THE DIRECTION OF RENOWNED OLEOLOGIST, CO-FOUNDER NICHOLAS COLEMAN

*"After a decade traveling through five continents sourcing oil, I truly believe I've found the best oil at the best price anywhere in the world."*

NICHOLAS COLEMAN  
OLEOLOGIST

DAN AMATUZZI  
WINE GUY

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WITH GROVE AND VINE LLC

PRODUCT OF CHILE

