



Grove AND Vine®

EXTRA VIRGIN OLIVE OIL HARVEST 2023

A SINGLE-ESTATE EARLY HARVEST BLEND OF FRANTOIO AND ARBEQUINA 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: PLEASANT AROMA OF SWEET ALMOND WITH UNDERTONES OF FRESHLY CUT GRASS AND HERBS. SUPREMELY CLEAN 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 2023 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

