

# ROMAILA

TOLEDO



## OIL ROMAILA 202

**TYPE:** Extra virgin olive oil

**VARIETY:** 100% cornicabra. Organic oil.

**PRODUCTION:** 1.594 bottles

### HISTORY

**Finca Romaila** is located between Almonacid de Toledo and Nambroca, protected by the Montes de Toledo, at 713 m.h. with sandy loam soil. It has 250 hectares of olive groves of Cornicabra and Picual varieties, managed under the seal of the Organic Agriculture Council of the Community of Castilla la Mancha.

### DESCRIPTION

For the production of this oil, 20 hectares of the cornicabra variety are selected: great adaptability to the terrain, withstanding droughts and spring frosts. The harvest begins in November and arises from a first cold pressing, with very low yields, without filtering.

### TASTING

Golden in colour with a greenish rim. Very fruity on the nose with hints of tomato, green leaf, banana plant. On the palate it presents a character of medium bitterness like green almonds and spicy, which is counteracted by the sweetness that it reveals on entry into the mouth. Soft and velvety texture at the end.



**ROMAILA S.L.**

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