



OLIVE OIL  
EXTRA VIRGEN  
0,2 % ACIDEZ



Tocca, cultivated in the heart of the Maule Valley Slightly toward the coast, stands for a gourmet experience even for the most demanding palates, thanks to its delicate blend of varieties, of spanish and Italian origin.

NOTAS DE CATA

Of greenish yellow color, its aromas relate the presence of gree tomatoes, artichokes, and delicate fruity reminiscences. In mouth, it delievers the softness of arbequina with a hint of the characteristic bitterness of picual and a soft sharpness, wich marks great olive ails.

ORIGEN

Las Tizas Estate, Maule Valley, Chile. A privileged geographic location, within a vallet of marked thermic oscillations between day and night, and four highly defined seasons, bring forth the character of our fruits. The whole estate counts with technified irrigation and fertigation systems.

MEZCLA

Perfect blend of Arbequina, Picual, Frantoio, Leccino and Carotina, which provide a mild character and the required sharpness.

HARVEST

Mainly manual but also technified harvesting in order to ensure optional maturity of the fruit before it gets picked.

BOTTLING

The first bottling is made during winter of each year.

EXPORT PACKAGE

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|-------------|-------------|
| 12 x 250 cc | 6 x 1000 cc |
| 12 x 500 cc | 4 x 5000 cc |