

CASTELINES OLIVE OIL WITH THYME AND ROSEMARY



CASTELAS

Provence, France

SENSORY PROFILE

This olive oil is obtained by simultaneously crushing olives and with fresh thyme and rosemary creating a seductive Mediterranean scent, making it ideal for meats. Branches of wild thyme and rosemary, freshly picked by hand in the area scrubland, are added during oil extraction to impart a fragrance typical of sun-soaked Provence hillsides.

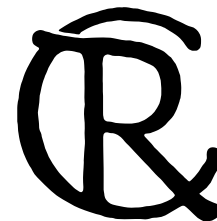
Use with all meats, for marinades, at the end of cooking or drizzled on sizzling-hot cuts—also, terrific with lamb or goat's cheese.

Olive Varietals: Salonenque, Aglandau, Grossane, Verdale

TRADITION

The domaine CastelaS relies on its 40 hectares of olive trees and its own mill produce this olive oil from start to finish. CastelaS uses four varieties of olives typical to the region: Salonenque, Aglandau, Grossane and Verdale. CastelaS uses a low impact hammer mill and cold extraction with separation done in two phases without adding water.

RETAIL SIZE	250mL
ITEM NO	CA0800
UPC	3700786800258
CASE	6 bottles



**ROGERS
COLLECTION**

REVISED 2/16/2017