

Castillo de Canena Smoked Arbequina Olive Oil

Since 1780, the Castillo de Canena estate has been producing exceptional oils in the Guadalquivir Valley of Andalusia in the south of Spain. This exceptional smoked oil is produced by slowly infusing the high quality Castillo Arbequina oil with naturally-produced, cold smoke from a mix of oak, beech and birch wood, which impart their unique characteristics into the oil. Undertones of caramel, vanilla and toffee can be detected in the final oil. This unique oil is divine on its own, or pair it with your favorite recipes to create more complexly flavored dishes.



Product Details

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| Item | 330320 |
| Brand | Castillo de Canena |
| Sold By | EA |
| Pack Qty | 6 |
| Pack Size | 8.4 oz |
| Case GTIN/EAN/UPC | 18437005095219 |
| Unit UPC | 8437005095458 |
| Country of Origin | Spain |
| Shelf Life from Production | 2 years |
| Storage | Dry |
| Kosher | No |
| Gross Case Weight | 7.9 LB |
| Ingredients | Olive oil from arbequina olives, natural smoke. |

