

Olive Oils

GOYA® Único Extra Virgin Olive Oil

This premium edition extra virgin olive oil is the culmination of an exhaustive and rigorous inspection from tree to table. Its origin draws from the careful selection of the Hojiblanca and Picuda olive varieties from Andalusia (Spain).

At the end of October, a time when their taste and aroma are more intense, the olives which have been previously selected are hand-picked. Prepared using the first cold press of the olives, a few short hours after being harvested in order to preserve each and every one of their magnificent organoleptic properties, one of the best extra virgin olive oils is born, GOYA® Único Extra Virgin Olive Oil.

Opening a bottle of our GOYA® Único Extra Virgin Olive Oil becomes a sensory experience that transports us to a walk in the countryside, during which we can immerse ourselves in its intense aroma of fresh herbs, fruit trees and tomato gardens.

With an intense fruity green aroma, its reminiscences of almonds, tomatoes and apples stand out. In order to produce one

quart (liter) of our Único Extra Virgin Olive Oil you usually need about 22 lbs (10 kg) of olives, versus the 11 lbs (5 kg) needed to obtain an extra virgin olive oil.

GOYA® Único Extra Virgin Olive Oil is bottled with nitrogen to avoid coming in contact with oxygen in the air. It should be kept in a cool, dry place. This oil maintains all of its properties until its best-before date.



GOYA®
SPAIN

Containers: Available in glass bottles
Country of origin: Spain



Tasting and food pairings

The hint of freshly cut grass is an indisputably distinctive characteristic for personalizing salads, appetizers, toasted bread, etc. It provides smoked foods, fresh vegetables or *crudités* with a touch of originality. Its use raw on grilled meats or fish before serving gives them an exceptional touch.



FISH



VEGETABLES



SAUCES AND DRESSINGS



MEAT



Suggestions



Dressings: **GOYA® Único Extra Virgin Olive Oil** transforms into the perfect dressing on toast with acorn-fed Iberian Ham (the undisputed star of Spanish cuisine). Using it will intensify its flavor creating an unforgettable and healthy taste experience for your palate.



Wedge clams: Wedge clams are highly-valued mollusks, both for the texture of their meat and for their quality and taste. Wedge clams can be prepared several ways: steamed, with garlic, "marinera" style... In each of them, **GOYA® Único Extra Virgin Olive Oil** accentuates all of the strength and flavor of the sea.

Did you know...?

Goya Spain products are award-winning and recognized worldwide.

GOYA®

SPAIN

*If it's **GOYA** ...it has to be good!®*