

GOOD PHATS

Spanish Extra Virgin Olive Oil

USE FOR: GENTLE COOKING, EVERYDAY GLUGGING

TASTING NOTES: FRUITY OLIVE, BALANCED, SMOOTH

PROCESS: COLD-PRESSED

ORIGIN: ANDALUCÍA, SPAIN

VARIETY: HOJIBANCA, PICUAL & ARBEQUINA

HEAT: LOW-MEDIUM / FINISHING OIL

SMOKE POINT: 210°C

Spanish Extra Virgin Olive Oil

Our Spanish Extra Virgin Olive Oil is perfect for everyday cooking. Grown in the warm climate of Andalucía in Southern Spain, these olives give this cold-pressed oil a perfectly fruity taste, with warm and rounded flavours. Whether you drizzle, plug, or douse, it's a real PHAT crowd-pleaser and the ideal choice for bringing a taste of the Mediterranean to your kitchen.

This PHAT is ideal for marinating, dressing, dipping, and gentle cooking. The fruity olive notes in our Spanish Extra Virgin Olive Oil make it perfect for a bolognese, drowning your shakshuka, or blending into your favourite dip. A PHAT that will enhance all your family favourites.

Perfect For

Ragù, shakshuka, Mediterranean stews, frying eggs, hummus, dips, marinades, chimichurri, salsa verde, harissa, bolognese, salad dressings.