

# Gourmet Living Introduces Extra Virgin Olive Oil from Spain

*Enjoy an EVOO from Penedes, Spain cold-extracted from the Arbequina olive. Experience the joy of an authentic Mediterranean olive oil.*

GREENWICH, CT, UNITED STATES, October 29, 2017

/EINPresswire.com/ -- Gourmet Living is proud to announce the launch of a 2016 [extra virgin olive oil from Penedes, Spain](#). This superb Mediterranean olive oil consists entirely of oil that has been cold-extracted from the Arbequina olive harvested near the coast of northern Spain.

For a short time only, buyers can purchase this authentic [Spanish EVOO on Amazon.com](#) for \$20.50 or nearly 20% off its normal retail price of \$25.50 for a 500 ml bottle. Free shipping on all orders.

Harvested late last year in northern Spain and bottled by the grower for Gourmet Living, this extra virgin olive oil is currently sold on Amazon and the Gourmet Living website.

Says co-owner Sheila May, "this is a great way to sample an authentic extra virgin olive oil from Spain at a greatly discounted price. Our olive oil has that distinct peppery aftertaste favored by Europeans. Frankly, I love its distinct aroma and taste on my salads and for dipping bread."

This Spanish EVOO is generally used to flavor salads, pasta and fresh and roasted vegetables. A well-balanced and tasty olive oil complements the flavors without overpowering other natural food ingredients.

This flavorful Spanish extra virgin olive oil ("EVOO") was harvested in late 2016 and will easily last through March, 2019 if unopened. Once olive oil is opened and exposed to the elements, it should be consumed within 6 months and, most certainly, within one year.

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I prefer the bold flavors of a mature olive oil. This Arbequina from Spain is a great olive oil to share with friends who appreciate the authentic taste of a great EVOO.”

*Sheila May*

While ripe olive tend to produce a higher yield of oil, its aroma and quality tends to suffer when compared to “younger” olives that have not matured on the tree. In general, 100 kilos of olives, produces 12 kilos of olive oil.

The olives are crushed at a temperature below 27°C (81°F), a process which lasts about 40 minutes. The oils used for Gourmet Living's blend are cold-extracted in a very modern

olive oil mill. For [frequently asked questions about olive oil](#) visit the Gourmet Living website.



During this special promotion, one may purchase Gourmet Living's Spanish extra virgin olive oil for \$20.50 or 20% off of its normal retail price of \$25.50. This special promotion ends on November 5 so act now. On the Gourmet Living website, enter code 20Spain at checkout for your 20% discount.

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2016 Olives being Harvested

This press release can be viewed online at: <http://www.einpresswire.com>

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