



# AYAMA OLIO 2018

Being of Italian origin, olive oil is second nature to us. Our extra virgin olive oil is a pure expression of Italian and South African cultivars combined in order to produce olive oil boasting of fresh herbaceous flavours, and low acidity. Care is taken before picking, making sure that a third of the olives are green, a third black, and a third changing colour, to ensure a balance of flavours and quality. We then press directly after picking, ensuring low acidity and the retainment of flavours.

## PRODUCT DESCRIPTION:

Extra Virgin Olive Oil pressed from fresh olives, 9 HA planted in 2007. MISSION, FRANTOIO, LECCINO and CORATINA. We do harvest small quantities Only by hand and press them the same day. Freshness and integrity to be granted at all times.

## APPEARANCE:

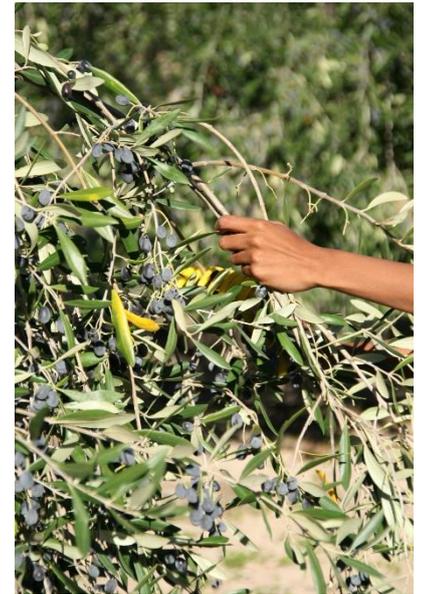
We do NOT filter our olive oils to preserve all the flavours and quality as when pressed. We leave them to settle naturally therefore, they can range from clear to cloudy and from greenish to golden yellow in colour. If you find little brownish sediments at the bottom, it is a natural sediment from olives, it makes no harm to anyone.

## SERVING SUGGESTIONS:

Drizzle over salads, serve with crusty bread and use to finish pasta and soup. Also use for sautéing, frying, deep frying and roasting.

## STORAGE INSTRUCTIONS:

Store well, sealed in a cool, dark place. Do not refrigerate. Clouding may occur at low temperatures.



## 2017\_2018 SEASON – A DIFFICULT, HAPPY ONE.

Farming is never an easy job, Nature is challenging life at all times. As most of you know, South Africa did experience 3 long years of draught badly effecting all agricultural activities and production. In February we almost had no hope in a decent production of olive oil as the olives were looking “thirsty and exhausted” as most of the living creatures around us. Attilio hold on harvesting against any rational thinking and everybody was already middle way from finishing. AND... IN APRIL SOME rain did come adding here and there new life to our olive trees. In May, they were giving us an exceptionally good olive oil. In a good quantity too.

# AYAMA FRANTOIO 2018

## TASTE:

Fresh herbaceous flavours with a slight bitterness and a pungent finish. A medium to intense oil. Marked fragrances of artichoke, green olive, wildflowers. Voluminous in the mouth, balanced between pungent and bitter.

## SERVING SUGGESTIONS:

Splash it onto salads, drizzle it over raw fish, salmon and shellfish

## TOTAL FREE ACIDITY (%):

0.22

## PEROXIDE VALUE (MEQ/KG):

5.0

## ALLERGENS:

None

-Product is suitable for vegetarians

# AYAMA MISSION 2018

## TASTE:

Medium-intensity fruity oil, with lovely apple notes on the nose and a walnut aftertaste. It is an ideal all-round oil.

## SERVING SUGGESTIONS:

**Magnifies flavours of soups and pastas**

## TOTAL FREE ACIDITY (%):

0.14

## PEROXIDE VALUE (MEQ/KG):

4.0

## ALLERGENS:

None

-Product is suitable for vegetarians

# AYAMA CORATINA 2018

## TASTE:

Intense green, A medium-intense fruitiness reminiscent of unripe olives, with green artichoke and almond notes, Decisively structured with medium-intense bitterness and a persistent peppery bite.

## SERVING SUGGESTIONS:

**Intense flavour for your crusty bread bruschetta, grilled meat, legumes soups.**

## TOTAL FREE ACIDITY (%):

0.14

## PEROXIDE VALUE (MEQ/KG):

4.0

## ALLERGENS:

None

-Product is suitable for vegetarians

-Olive oil is naturally cholesterol free food

# AYAMA OLIO 2018, BLEND. A BIT OF EVERYTHING TOGETHER.

## TASTE:

Fresh herbaceous flavours with intense aroma, apple and green banana on the nose, with a slight bitterness and a tingling pungent finish.

## SERVING SUGGESTIONS:

Made to be you every day, every food OLIO

## TOTAL FREE ACIDITY (%):

0.21

## PEROXIDE VALUE (MEQ/KG):

4.0

## ALLERGENS:

None

-Product is suitable for vegetarians

-Olive oil is naturally cholesterol free food