Leoncio Gomez Extra Virgin Olive Oil

This exceptional extra virgin olive oil from Andalucia, Spain has the Priego de Cordoba Denomination of Origin, and is made with the Picual, Picudo and Hojiblanca olive varieties that Andalucia is known for. It has a sweet, slightly tangy flavor with peppery undertones. It is the picual that provides the kick, while the hojiblanca gives it that smooth finish.

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