



Oliv Solé

DES DE 1824

*Olive oil tradition for
5 GENERATIONS*





*Mas,
Tarrés*

PDO SIURANA
EXTRA VIRGIN OLIVE OIL
FAMILY SELECTION



SIURANA
DENOMINACIÓ D'ORIGEN
PROTEGIDA

MAS TARRÉS PDO Siurana is an extra virgin olive oil obtained after a careful process of selection and elaboration of Arbequina olives, grown by Solé's family for 5 generations. Olis Solé has been milling and bottling this golden elixir certified by the PDO Siurana, in the family's mill in Mont-roig del Camp since 1824.

✿ **Variety:** Arbequina


🍷 **Quality:** EVOO PDO Siurana


🍷 **Tasting notes:** Green medium fruity, with almondy taste and scents of tomato, fennel and apple.


🏆 **Awards:**

- Best WORLDWIDE Fruitness EVOO
International Olive Oil Council
- Best Fruitness PDO SIURANA
Catalonia, Spain
- Gold Medal
Prodexpo Moscow, Russia
- Silver Medal
Olive Japan International EVOO Competition, Japan
- Silver Medal
Los Angeles IOOC, EEUA
- 2 stars, ITQI Brussels
International Taste Institute, Belgium

PRESENTATION

 **40 ml**
· box of 63 u.
· ref. 40442

 **3 L**
· box of 4 u.
· ref. 40490

 **250 ml**
· box of 12 u.
· ref. 40475

 **5 L**
· box of 3 u.
· ref. 40492

 **500 ml**
· box of 6 u.
· ref. 40474



*Mas,
Tarrés*

ORGANIC
EXTRA VIRGIN OLIVE OIL
ORGANIC OLIVE OIL TRADITION




MAS TARRÉS BIO is an extra virgin olive oil obtained after a careful process of selection and elaboration of organic Arbequina olives.


✿ **Variety:** Arbequina

🍷 **Quality:** EVOO BIO


🍷 **Tasting notes:** Green medium fruity, with almondy taste and scents of fennel, green almond and tomato branch.

PRESENTATION

 **40 ml**
· box of 63 u.
· ref. 40450

 **250 ml**
· box of 12 u.
· ref. 40448

 **500 ml**
· box of 6 u.
· ref. 40449

 **5 L**
· box of 3 u.
· ref. 40496





Mas, Tarrés

BALSAMIC
BALSAMIC VINEGAR
AGED 7 YEARS

From the combination of grape juice and Trebbiano vinegar, we obtain the **balsamic vinegar MAS TARRÉS**. Aged slowly for 7 years in oak barrels, we obtain a 100% natural produce, surprising for its intense Bordeaux tinges and its sweet and sour notes in palate.

 **Variety:** Trebbiano

 **Quality:** Balsamic vinegar

 **Tasting notes:** Darkish with purple high lights, full bodied with a touch of acidity and a pleasant sweet and sour finishing touch.

PRESENTATION



40 ml
· box of 63 u.
· ref. 40476



250 ml
· box of 12 u.
· ref. 40740




500 ml
· box of 6 u.
· ref. 40739



Mas, Tarrés

OLIVES
ARBEQUINA, BLACK AND BROKEN
TYPICAL SPANISH TAPA

MAS TARRÉS olives are produced according to the traditional method: they are picked up green from the tree and let macerate for several months in water with aromatic herbs and salt. They are 100% natural, without additives.

 **Variety:** Arbequina, Empeltre, Green

 **Quality:** Olives with bone

PRESENTATION



ARBEQUINA
220 g
· box of 12 u.
· ref. 40714



BLACK
210 g
· box of 12 u.
· ref. 40706



BROKEN
220 g
· box of 12 u.
· ref. 40707



450 g
· box of 12 u.
· ref. 40716



480 g
· box of 12 u.
· ref. 40717




450 g
· box of 12 u.
· ref. 40715



Mas, Tarrés

PÂTÉ
FROM ARBEQUINA AND BLACK OLIVES
TYPICAL SPANISH TAPA

MAS TARRÉS pâté is produced in a manual way, without adding any preservatives or colorants. It is the result of mixing the olive varieties Arbequina and Empeltre with extra virgin olive oil and aromatic herbs. A 100% natural fine and delicate pâté.

 **Variety:** Arbequina and Empeltre

 **Quality:** Olive pâté

PRESENTATION



ARBEQUINA PÂTÉ
120 g
· box of 24 u.
· ref. 40710



BLACK PÂTÉ
120 g
· box of 24 u.
· ref. 40709



Ester Solé

DOP SIURANA
EXTRA VIRGIN OLIVE OIL
A LIFELONG OLIVE OIL



SIURANA
DENOMINACIÓ D'ORIGEN
PROTEGIDA


ESTER SOLÉ PDO Siurana is an extra virgin olive oil obtained after a careful process of selection and elaboration of Arbequina olives, certified by the PDO Siurana. Olis Solé has been milling and bottling olive oil in the family's mill in Mont-roig del Camp for 5 generations since 1824.

It is a must in your every day cooking, which enhances the gastronomic and healthy virtues of the extra virgin.


The birth of **ESTER SOLÉ PDO Siurana** was a milestone in our history. At the beginning of the 80's, Anselmo Solé, the granddad of the family, named after his daughter Ester, the "Ester Solé", the first bottled olive oil in the family.

It was a tribute to the family's surname and a way to share our olive oil with all our neighbours from Mont-roig del Camp.

We still keep the memory of our devoted grandfather patiently filling up the bottles with his own hands.

 **Variety:** Arbequina

 **Quality:** EVOO PDO Siurana

 **Tasting notes:** Green-ripen medium fruity, with scents of tomato, fennel and apple.

 **Awards:**

- Der Feinschmecker award
Germany
- Gold medal
Prodexpo Moscow, Russia

PRESENTATION



1 L
· box of 6 u.
· ref. 40401



2 L
· box of 6 u.
· ref. 40402



5 L
· box of 3 u.
· ref. 40405



MEDITERRANEANLY

Mini

MINI
GOURMET PACK
MEDITERRANEANLY MINI

Allow yourself to be carried away by gastronomic emotions just by trying our gourmet products **MEDITERRANEANLY MINI PACK**. It's perfect to take on your trip, as hand luggage or as a gastronomic present.

- EVOO PDO Siurana "Mas Tarrés"
- EVOO BIO "Mas Tarrés"
- Balsamic Vinegar "Mas Tarrés"
- EVOO & Cayenne "Oliva Verde"

PRESENTATION



4 x 40 ml
· box of 12 u.
· ref. 40416



Oliva Verde

AROMATICS
CONDIMENT OF EXTRA VIRGIN OLIVE OIL
BLEND OF FLAVOURS

OLIVA VERDE Condiment of EVOOs. Let yourself be surprised by our 'Arbequina' variety AOVEs, seasoned with spices and aromatic herbs in a 100% natural way (without added essences).

- Condiment of EVOO and Cayenne
- Condiment of EVOO and 4 Peppers
- Condiment of EVOO and Provencal Herbs
- Condiment of EVOO and Rosemary

PRESENTATION



CAYENNE
250 ml
· box of 6 u.
· ref. 40423



PROVENCAL HERBS
250 ml
· box of 6 u.
· ref. 40422



CAYENNE
40 ml
· box of 63 u.
· ref. 40434



4 PEPPERS
250 ml
· box of 6 u.
· ref. 40421




ROSEMARY
250 ml
· box of 6 u.
· ref. 40424



Oliva Verde

MILD
EXTRA VIRGIN OLIVE OIL
BLEND OF FLAVOURS

OLIVA VERDE EVOO is an extra virgin olive oil obtained after a careful process of selection and elaboration of Arbequina olives. Olis Solé has been milling and bottling this golden elixir in the family's mill in Mont-roig del Camp for 5 generations since 1824.

 **Variety:** Arbequina



Quality: EVOO



Tasting notes: Ripen medium fruity, with scents of tomato and fennel.

PRESENTATION



250 ml
· box of 12 u.
· ref. 40430



5 L
· box of 3 u.
· ref. 40406



Oliva Verde

TRADITIONAL
WINE VINEGAR
AMONG THE VINEYARDS

OLIVA VERDE vinegar. Among the vineyards of a land unique because of its soil, grow the stocks from which this vinegar from the variety Cabernet Sauvignon is obtained. It is a traditional vinegar, which should not be missing in your kitchen..

 **Variety:** Cabernet Sauvignon



Quality: Wine vinegar



Tasting notes: It is a dense full-bodied, scarlet vinegar with an aromatic background and the sweet-fruity.

PRESENTATION



250 ml
· box of 12 u.
· ref. 40428



Few things survive the pass of time.
Few things go with you day after day along your life.
Few things are indispensable on your table,
in your diet, in your tradition, for your health.

Few things like Extra Virgin Olive Oil are witness of your life.
Son of the reddish soil of Mont-roig and the warmth of our Mediterranean,
companion of your experiences and emotions.
Always with you. Always an ingredient in your life.

Natural, authentic, irreplaceable.
Extra Virgin Olive Oil.

Olis Solé, family olive oil tradition since 1824.

Olis Solé

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