





# Celler Masroig

Celler Masroig has maintained its essence and character for nearly 100 years. Since day one the members have worked continuously, introducing new knowledge and innovating.

Arbequina is the main olive variety at Celler Masroig. Protected by the Siurana Protected Designation of Origin quality assurance mark, we make a quality extra virgin olive oil which has won awards all over the world.

Our olive oil is extracted using only mechanical means and at low temperatures. This is how we make fruity oils, with a characteristic flavour which reflects the land and climate of this county.

The olive trees planted on the “marges” or dry stone handmade terraces are an important part of our Priorat landscape. And olive oil is an indispensable part of the Mediterranean Diet.



Les Sorts. Extra Virgin Olive Oil – Celler Masroig



# Les Sorts Extra Virgin Olive Oil

**Intense aroma, green grassy in colour. The refreshing aspects of this oil offers hints of the countryside: particularly wild fennel, artichokes and green almonds. There is also some tomato and apple to a lesser extent. This olive oil is smooth and beautifully balanced between sweet and peppery. It is not at all astringent.**

## **Awards:**

- Gold Medal Award in Prodexpo Russia 2019
- Gold Medal Award (Packaging Design/ Contemporary) in Los Angeles International Extra Virgin Olive Oil Competition 2019
- Bronze Medal Award in Los Angeles International Extra Virgin Olive Oil Competition 2019
- Gold Medal Award (Packaging Design/ Contemporary) in Los Angeles International Extra Virgin Olive Oil Competition 2018
- Gold Medal Award (Packaging Design/ Contemporary) in Los Angeles International Extra Virgin Olive Oil Competition 2017
- Bronze Medal Award in Los Angeles International Extra Virgin Olive Oil Competition 2017
- Silver Medal Award in Los Angeles International Extra Virgin Olive Oil Competition 2016
- Silver Medal Románico Esencia Awards 2014
- Gold Medal Great Taste Awards 2011
- Gold Medal in Los Angeles International Extra Virgin Olive Oil Competition 2012

## **Product sheet:**

**Vintage:** 2025 / 2026

**Region:** DOP Siurana (Catalonia, Spain)

**Olive Variety:** 100% Arbequina

**Extraction Methods:** The olive oil is extracted using only mechanical means at low (cold pressing) temperatures. This makes the olive oils a lot fruitier, giving them a differentiating factor and reflecting the land and climate of Priorat County.

**Maximum Acidity:** 0.1% - 0.19%

### **Volumes:**

- 250 and 500 ml glass bottle
- 2 and 5 Liter Recyclable PET plastic bottle