



FINCA COSIMA





Experience the deliciously distinctive flavors of our premium olive oils.

At Finca Cosima, we are passionate about providing our customers with the best-tasting, freshest, and highest quality Uruguay olive oil possible.

Our sustainably farmed Cosima olives are handpicked precisely at their prime and are pressed within hours at our on-site olive mill.

Our award-winning extra virgin blends are handcrafted from the finest varieties in the world and capture both the bold flavors and exceptional health benefits of the naturally occurring polyphenols found in healthy olives.

Similarly, our unique flavored blends start with premium Cosima olive oil and are made with only the finest natural ingredients.

These delicious olive oils are blended with real herbs and fruit, and contain no artificial flavorings or preservatives.



Coratina

TECHNICAL NOTES

Type of oil	Extra virgin olive oil
Cultivar	Coratina (Sagle varietal). The name comes from the town of Corato in Puglia. It's oil tends to be very high in polyphenols, aromatic, pungent and with a nice peppery finish.
Region of Production.	Finca Cosima state, Maldonado, Uruguay
Harvest Period.	April to May
Harvest Method	Hand picked
Pressing process	Continuous cold pressing
Storage	Stainless steel vats under controlled atmosphere
Tasting notes	Robust intensity— very aromatic oil with characteristics of both almonds and artichokes. Pleasant bitter sensation and spicy finish.

PACKAGING SPECIFICATIONS

Bottle	Amber dark green glass
Capacity	17fl. oz. (500mL)
Closure	Black metal screw top with pourer/black metal screw top with pop-up pourer.
Pairing Dishes	Winter soups, bean dishes, roasted meats, and grilled vegetables.

*Gentle breezes and breathtaking green hills
are the natural environment which surround our olive groves.
Inside every Finca Cosima bottle you will find the savory
wisdom of a unique and noble extra virgin olive oil.*

Savor every drop.





Picual

TECHNICAL NOTES

Type of oil	Extra virgin olive oil
Cultivar	Picual (Single varietal). The name comes from Spanish word “pico”. It is one of the most stable oils due to a very high polyphenol count. Tends to be fruity, with a sweetish taste, low pungency and bitterness.
Region of Production.	Finca Cosima state, Maldonado, Uruguay
Harvest Period.	April to May
Harvest Method	Hand picked
Pressing process	Continuous cold pressing
Storage	Stainless steel vats under controlled atmosphere
Tasting notes	Medium intensity—taste of fresh tomatoes, figs, with hint of fresh banana skin, and slightly bitter.

PACKAGING SPECIFICATIONS

Bottle	Amber dark green glass
Capacity	17fl. oz. (500mL)
Closure	Black metal screw top with pourer/black metal screw top with pop-up pourer.
Pairing Dishes	Use raw to pair with bread, Iberian ham, cruciferous vegetables, or grilled fish.





Arbequina

TECHNICAL NOTES

Type of oil	Extra virgin olive oil
Cultivar	Arbequina (Single varietal). The name comes from the town of Arbeca in Catalonia, Spain but is said to be actually from Palestine. It's oil tends to be mild, buttery with a slightly peppery finish.
Region of Production.	Finca Cosima state, Maldonado, Uruguay
Harvest Period.	April to May
Harvest Method	Hand picked
Pressing process	Continuous cold pressing
Storage	Stainless steel vats under controlled atmosphere
Tasting notes	Mild intensity—a harmonious and complex oil with characteristics of both green and ripe olive fruit. Aroma and flavor of ripe apple and cinnamon spice with floral and nutty Notes and nuances of wood, grass and green tea.

PACKAGING SPECIFICATIONS

Bottle	Amber dark green glass
Capacity	17fl. oz. (500mL)
Closure	Black metal screw top with pourer/black metal screw top with pop-up pourer.
Pairing Dishes	Use raw for salads, lentils, dark leafy greens and tomatoes.





Traditional

TECHNICAL NOTES

Type of oil	Extra virgin olive oil
Cultivar	Blend of Coratina, Picual and Arbequina
Region of Production.	Finca Cosima state, Maldonado, Uruguay
Harvest Period.	April to May
Harvest Method	Hand picked
Pressing process	Continuous cold pressing
Storage	Stainless steel vats under controlled atmosphere

PACKAGING SPECIFICATIONS

Bottle	Amber dark green glass
Capacity	17fl. oz. (500mL)
Closure	Black metal screw top with pourer/black metal screw top with pop-up pourer.
Pairing Dishes	Use raw for salads, lentils, dark leafy greens and tomatoes and pair with bread.

