

Greek Tastes
G.E.T.[®]
Exquisite

How to taste G.E.T. Premium Extra Virgin Olive Oil

The olive oil is one of the purest and rawest products that nature can give us. When the oil is extracted at low temperatures with the method of cold-pressing, all the antioxidant polyphenols –which are valuable for our organism- as well as the aromas and the flavors of this exquisite fruit are preserved in the juices of the olive.

Notes of unripe olive, freshly-cut grass or green apple are only a few of the flavors that can overwhelm your mouth during a single tasting of a very special olive oil, such as G.E.T. Premium Extra Virgin.

But how can we try it to taste all these hidden treasures? Without getting into technical details that matter only to professional tasters, the answer is very easy: Raw and as simple as possible!



The first time!

Pour into a glass a small quantity of G.E.T. Premium Extra Virgin Olive Oil. Cover it with a plate or with your hand and keep it inside your palm to absorb some of your body's heat. That will help the volatile substances of the aromas to regain their mobility. Shake the glass slightly in a circular motion. Take off the plate and place your nose in the glass! Breathe in and that was it! Your nose is overwhelmed by the fruity aroma of the olive. That is exactly how olive oil should smell! Now taste a little bit of it! We already mentioned that we won't get into technicalities that usually concern connoisseurs. Just don't hurry to swallow it yet. Let the olive oil touch the tip of your tongue and then move its way through your oral cavity. Feel all the flavors. Try to trace out all the savory hues. It's a pleasant game because every time you will encounter some new "notes". Now swallow it and just feel the light burning sensation in the back of your throat.



Keep It simple!

"The family" of G.E.T. | Greek Exquisite Tastes have put a lot of love and care to make sure you get this pure and exceptional product.

You should give it a try raw on a slice of bread with a little salt, on top of raw or grilled vegetables and in your salads. You can drizzle it on an impeccably grilled beef steak, and it will make all the difference! G.E.T inspired by the recipes that we suggest, but never forget to use it at all times raw!