

ABOUT DESERT MIRACLE & LES TERROIRS DE MARRAKECH

Excellence can only be achieved when a product brings out with itself the culture of a people besides its intrinsic qualities. Atlas's extra virgin olive oils are the culmination of passion and commitment of the Aqallal's family to produce two ultra premium extra virgin olive oils that express the best of pure Moroccan culinary culture around the world.

DESERT MIRACLE

From the pressing of the best Arbequina and Dahbia olives comes a golden olive oil verging to green, with a well-balanced taste and complex profile. Harvested at the end of September to beginning of October, just when the olives are changing colour from green to black and are still rosy, the fruitiness of ripe olive is clearly identifiable in nose and mouth with a great diversity of secondary aromas, above all apple and banana. It also has hints of other ripe fruit like almonds, tomato, fennel and artichoke. In the mouth it reminds of almonds, its sweetness stands out a little, as well as its astringency that does not interfere with its profile. The result is a very well balanced and harmonious oil with a clear touch of sweetness that is characteristic of the variety. Desert Miracle is Atlas's ultra premium extra virgin olive oil of character that surprises the most demanding palates with its special fruity notes.

SUGGESTIONS: A rich taste that matches well with all dishes

Although quite flavorful, this Dahbia-Arbequina blend compliments rather than over-powers the foods it is served with. Whether they are fresh or cooked vegetables, fish, poultry or meat, Desert Miracle adds a highly flavorful taste and distinctive peppery finish you won't forget.

LES TERROIRS DE MARRAKECH

This invaluable oil, with a limited production of 25,000 liters, comes from a manual selection of the best Picholine du Languedoc olives. It is well balanced, almost a sweet early harvest oil with a fresh herbal taste. It features mild fruit, green apple and artichoke notes, and has a distinctive peppery finish. Les Terroirs de Marrakech Aqallal selection is an exclusive product with a genuine taste retracing the story of its terroir to the nose and palate.

SUGGESTIONS: A touch of Morocco in your dish

Native to Provence, Languedoc, and Corsica, this fine specimen olive variety oil is ideally served as dipping oil. It is also delicious poured over salads or served with lightly sautéed vegetables, drizzled on plain or wild rice, Risotto or rice pilaf. However it is, this excellent extra virgin olive oil adds a refined touch to your favorite dishes.

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