

OMED OIL AND VINEGAR



ABOUT OMED:

O-Med is currently managed by Juande and Paula, the 4th generation of the Garcia-Casas family, who continue their father's legacy of producing the highest quality early harvest olive oils from Andalucía.

Their extra virgin olive oils are produced using the most cutting edge technology.

They are very early harvested olives, rich in aromas and complex flavors. In order to create these wonderful flavors, they use different and innovative techniques.

- To avoid oxidation they conserve their oils with nitrogen
- Olive stones used to produce energy thereby making the mill sustainable
- Cold extraction no higher than 20°C (69°F)
- Use of glass and recyclable packaging in all of their containers
- Innovative and exclusive designs
- Vision and hard work

FINISHING OILS



BS7010 | Arbecuina Finishing EVOO | 1 L

Acidity: 0.1

Origin: Ácula, Granada, Andalucía, Spain

Time of harvest: Early Harvest - Mid October

Tasting Notes: Reminiscent of green banana with hints of green apple. The aromas follow through to the palate, recognizing the green fruits without overt bitterness. Soft finish, but still a bit of pepper at the end.

Recommendations: Perfect to finish delicate fish dishes. It works on all kind of salads and vinaigrettes and adds flavor without overpowering dressings or aioli. Great for baking and desserts, including olive oil ice cream.



BS7005 | Piquial Finishing EVOO | 1 L

Acidity: 0.1

Origin: Ácula, Granada, Andalucía, Spain

Time of Harvest: Early Harvest - Mid October

Tasting Notes: Medium fruitiness with tomato plant, green almond and hints of aromatic herbs.

The palate gives a persistent taste of artichoke and green walnut and is balanced with a long peppery finish that provides outstanding complexity and layers of flavor. Recommendations: Finish meat dishes, tomato salads, and tomato sauces or drizzle over full bodied cheeses. Add to cold soups like vichyssoise or gazpacho/salmorejo.



BS7000 | Molino La Candesa | 5 L

Olive Varieties: Picual, Hojiblanca & Arbecuina | Acidity: 0.3 | Origin: Ácula, Granada, Andalucía, Spain

Time of harvest: November

Tasting Notes: An elevated food service olive oil with a fruity taste because the harvest of the olives is done right at the optimum ripeness point. This EVOO is well balanced with aromas of apple and a slight bitterness of radicchio and pepper on the palate.

Recommendations: Molino is a great solution for a cost effective utility EVOO in the kitchen. Use it for finishing all sorts of vegetables, salads, grilled meats and fish. This oil is also suitable for sautéing, frying, and poaching.

EXTRA VIRGIN OLIVE OILS



BS7015 | Olive Pit Smoked EVOO | 250 ml

Origin: Ácula, Granada, Andalucía, Spain

Time of harvest: November

Tasting Notes: Cold smoked w/ the pits of our own olives—providing wonderful flavor. The result is a harmonious balance of light smoke followed by the pepperiness typical of the arbequina varietal.

Recommendations: A wonderful addition to anything from grilled meats to risotto, manchego cheese, and deviled eggs. Adds a mild smokiness to any dish.



BS7020 | Yuzu Pressed Arbecuina EVOO | 250 ml

Origin: Oil :Ácula, Granada, Andalucía, Spain Yuzu: Valencia, Spain | Time of harvest: November

Tasting Notes: The skins of Spanish grown yuzu are pressed with arbequina olives, resulting in a uniquely fragrant ingredient without overwhelming the flavors of the olive oil.

Recommendations: A wonderful addition to ceviche and seafood and can be used in place of traditional citrus. The mildness of O-Med arbequina olive oil and light citrus flavor is recommended for baking and desserts.

LOSADA OLIVES



BS7050 | Carmona 5 Olive Mix | 5.18 lb.

Olive Variety: Gordal, Verdial, Zorzalena, Cuquillo, Cornicabra

Curing Method: Natural Brine Cured

Description: The Carmona olive mix is a selection of unique varieties & traditional Spanish olives. Containing a mix of Natural Gordal, Verdial, Zorzalena, Cuquillo, and Cornicabra olives, it provides a variety of sizes, colors, textures, and flavors in a single jar. It is named for Carmona, the town where Aceitunas Losada has resided for more than 50 years.

Serving Recommendations: Serve the olives with a dash of O-med extra virgin olive oil or create your own marinade. The Carmona mix is perfect for an appetizer or olive bar.



BS7055 | Natural Pitted 3 Olive Mix 4.41 lb.

Olive Variety: Pitted Cornicabra, Cuquillo, Aloreña

Curing Method: Natural Brine Cured

Description: The Pitted natural olive mix is a selection of unique varieties and traditional Spanish olives. Containing a mix of Pitted Aloreña, Cuquillo & Cornicabra olives, it provides a variety of sizes, colors, textures, and flavors in a single jar. A great mix for those who need that pitted option.

Serving Recommendations: Serve the olives w/ a dash of O-med EVOO or create your own marinade. The Carmona mix is perfect for an appetizer or olive bar.



BS7060 | Pitted Gordal Olives 4.41 lb.

Olive Variety: Gordal Pitted Olive

Curing Method: Conventional

Description: The name gordal means "the fat one" due to its round shape and large size (over 6gr). Due to its low oil content it is exclusively used for table olives. It has a fine delicate flavor, similar to manzanilla, and a firm, meaty texture. Losada uses a neutral brine which results in a balanced salt to bitterness ratio, so that you can really taste the flesh of the olive.

Serving Recommendations: Otherwise known as queen olives, these olives can be enjoyed on their own or stuffed with any variety of items, from blue cheese to pickled garlic.

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VINEGARS



BS7025 | Cava Vinegar | 2 L

Variety: Macabeo, Xarello and Parellada grapes | Acidity: 6° | Origin of grapes: Lérida, Catalonia, Spain
Tasting Notes: Made of the classic trio of grape varieties for Cava making. The mix produces a dry, delicate and fresh white vinegar that preserves the fruity bouquet characteristic of the wines used.
Recommendations: The delicate flavor is especially good in salad dressings. It is also used to make marinades for light proteins such as chicken and fish. Try a unique approach using cava vinegar in place of Champagne vinegar.



BS7030 | Chardonnay Vinegar | 2 L

Grape Variety: Chardonnay grapes | Acidity: 6°
Origin of grapes: Lérida, Catalonia, Spain
Elaboration: Aged 12 months in French oak barrels, method Schützenbach.

Tasting Notes: The chardonnay is slightly sweet and the liquid has a beautiful clear, golden presentation.

Recommendations: Use this vinegar to marinate fish or on fish carpaccio. It is also great for pickling and on vegetables and salads.



BS7035 | Cabernet Sauvignon Vinegar | 2 L

Grape Variety: Cabernet Sauvignon | Acidity: 6°
Origin of grapes: Lérida, Catalonia, Spain
Elaboration: Aged 12 months in French oak barrels, method Schützenbach

Tasting Notes: An intense deep purple color. The acidity is smooth with a well-rounded fruity flavor and hints of fine oak.

Recommendations: Use this vinegar on meat carpaccio or reductions. It is also great for pickling and on vegetables and salads. Surprisingly versatile with Asian Food and WOK preparations.



BS7040 | Apple Cider Vinegar | 2 L

Fruit: Ripe Cider Apples from Northern Spain
Acidity: 5°

Origin of Fruit: Lérida, Catalonia, Spain

Tasting Notes: Made from the juice squeezed from perfectly ripe apples, apple cider vinegar combines the best of the aroma of freshly cut apples with the tartness of a northern Spanish cider. The acidity is smoother than wine based vinegars with well-balanced sweet notes.

Recommendations: Use Omed apple cider vinegar for marinades, sauces, and pickling. It pairs especially well with pork and winter vegetable dishes. Use this vinegar to elevate your garden vegetable pickles.



BS7045 | Rose Vinegar | 2 L

Variety grapes: Trepas
Acidity: 6°

Origin of grapes: Lérida, Catalonia, Spain

Tasting Notes: Omed sources the Spanish red grape, trepat to produce an outstanding rosé vinegar. This delicate blend of flavors creates a vinegar that is smooth and fresh, with bittersweet undertones and hints of red berries.

Recommendations: O-Med rosé vinegar is the perfect ingredient for savory dishes and salads with cheese. Think asparagus, leeks, mushrooms and ripe tomatoes with blue cheese or chèvre. Or use with Seafood, Ceviche and Oysters.

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