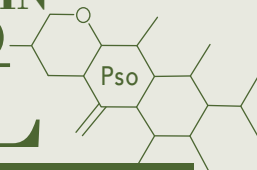


— ESSENTIAL INGREDIENTS IN FINE CUISINE —



G'OLLES  
FINE VINEGAR

# PUMPKIN SEED OIL



*nutty flavour*

*black gold*

*fruity*

— When our fields look as though a thousand little suns had dropped into them, and they are full of people working diligently, it means the harvest time for pumpkins has arrived in the province of Styria. Sorted by hand, the pumpkin seeds are carefully roasted and pressed. The dark colour and incomparably nutty flavour of this oil has earned it the nickname "the black gold of Styria" across the province and beyond.

125 ml  
250 ml

## EXCELLENT IN:

green salads  
desserts  
egg dishes  
cream of pumpkin  
soup  
sour beef  
sausage salad

## COMBINE

## WELL WITH:

Apple Vinegar  
Beer Vinegar  
Pear Vinegar  
Schilcher Rosé Wine Vinegar  
Tomato Vinegar  
Veltliner White Wine Vinegar  
White Balsamic Vinegar



OIL  
100 % FIRST  
PRESS



PURE  
FRUIT

**G O E L L E S**

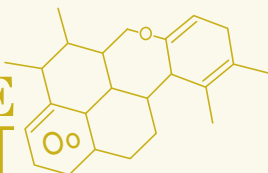
FINE VINEGAR

— ESSENTIAL INGREDIENTS IN FINE CUISINE —



**G'OLLES**  
FINE VINEGAR

# OLIVE OIL



*delightful odour*  
*gentle* *fruity*

— Andalusia is known for its sun, sand and sea, but did you know that it is also a mecca for olive-lovers? From this Spanish region come the olives that are carefully pressed to make this oil, which has a delightful aroma, lovely fruitiness and gentle harmony on the palate.

125 ml  
250 ml  
500 ml  
5 l

EXCELLENT IN:  
grilled vegetables  
salads  
pasta  
fish  
meat

COMBINE  
WELL WITH:

Apple Vinegar  
Schilcher Rosé Vinegar  
Tomato Vinegar  
Veltliner White Wine Vinegar  
White Balsamic Vinegar  
Zweigelt Red Wine Vinegar



OIL  
100 % FIRST  
PRESS



PURE  
FRUIT

**G O E L L E S**  
FINE VINEGAR