

MIELDEASTURIAS
LA
PUE
LA

300_g 450_g 600_g



The unique flavour and fine quality of **LAPUELA** honey is the result of joining tradition with an exceptional environment. We have inherited from our elders a passion for beekeeping and respect for Nature. The acidic soil of our mountains, their rich and varied flora and a favourable climate provide exceptional conditions to obtain extraordinary honey.

CREAMEDHONEY

Honey produced by bees from nectar mainly collected from chestnut and heather flowers. It is crystallized in tiny crystals which makes the honey easily spreadable.

ORGANOLEPTIC CHARACTERISTICS

Colour: Amber.

Aroma: Floral, intense.

Taste: Sweet, with bitter and salt notes.

Texture: Crystallized in tiny crystals, creamy texture.

POLLEN SPECTRUM

Castanea sativa
Erica spp
Calluna vulgaris

PRODUCTION AREA

Asturian forests (North of Spain).

HARVEST SEASON: Summer.

PACKAGING

GLASS JAR:

450 g

PET:

300 g | 600 g |

MIEL **LAPUELA**

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