

Organic Extra Virgin Olive Oil

Description: Olive oil produced from varieties of Cobrançosa and Arbequina olives using organic production. The fruits are carefully selected from the field to the oil mill, resulting in an authentic and genuine olive oil, full of scents and flavours.

Crop year: The year 2016 was characterised by an absence of cold, causing low floral differentiation, with very high temperatures in summer and rainy periods in the flowering period. The consequences were low setting rates, around a 15-day delay in the growing cycle and lower fat content. The Cobrançosa variety saw a drop in production compared to previous years due to a flowering affected by climatic factors, the location of the olive grove in the lower portions (compared to the Arbequina) and because it is an olive grove that is still considered young. A crop year without problems of pests and diseases where quality was the winner. The harvest took place in the months of November and December.

Olive grove: Planted at Herdade do Esporão, it has a planting distance of 7 x 5 m and a total area of 80.41 ha, 56.68 ha of which contains the Cobrançosa variety, and 23.73 ha, the Arbequina variety. The olive grove has been certified for Organic Production since 2009, with the aim of establishing a sustainable agricultural system that allows high quality olives to be obtained using production processes that are not harmful to the environment and human health, while also promoting the biodiversity of the ecosystem. The entire olive grove is irrigated using a drip irrigation system, which is monitored for efficient water use. Soil conservation is performed through to the maintenance of the existing vegetation cover.

Varieties: Cobrançosa and Arbequina

Production: The olives were transported in trailers, separated by varieties and received immediately after harvesting at the mill, where the mill used was not at Herdade do Esporão itself, and immediately processed. Extraction begins with the rapid milling of the fruit. Following milling, the resulting pulp is subjected to a short threshing at a very low temperature so as to permit the release of the oil from the pulp cells and to preserve the characteristic flavours of this variety, which are reflected in the olive oil. The pulp continues to the decanter, where the olive oil is separated from the olive press-cake and water, resulting in an olive oil that still contains some moisture and impurities. The olive oil is cleaned by means of centrifugation and immediately filtered and then packaged. Being an organic olive oil, it requires careful separation from the field to the bottle.

Tasting notes:

Appearance: Greenish tint resulting from the use of green olives.

Olfactory: Very balanced with a medium fruitiness, floral aroma with hints of freshly cut grass, banana peel and green tea.

Palate: Harmonious, complex, slightly spicy and bitter, slightly astringent, with an aftertaste reminiscent of dried fruit.

Use and harmonisation: For people seeking a genuine product full of flavour. It should be used cold, ideal for boiled, steamed or grilled vegetables, lean fish and salads in general.

Acidity: 0.2°

Annual production (litres): 23,000

Available formats: 250 ml; 500 ml; 3L

Storage: To better preserve the characteristics of this natural olive oil, storage in a cool place protected from light is recommended.

