

ESPORÃO



SELECÇÃO

Olive oil produced from several varieties of olives. Careful selection of fruits from the field to the oil mill and the combination of different degrees of ripeness of the same varieties results in a very complex, elegant and persistent olive oil for the most demanding connoisseurs.



OLIVAL DOS ARRIFES

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.



GALEGA

Monovarietal olive made from green olives characterised by soft aromas, particularly apple, corresponding to the characteristic features of the Galega, the most emblematic variety of olive in Portugal.



CORDOVIL

Monovarietal olive oil made from green olives offering bitter and spicy sensations, characteristics of the Cordovil, a variety highly representative of the Moura area.

New York International Olive Oil Competition
Gold Medal

Evooleum / Evoos Awards
88 Points

AVPA
88 Points

Athena International Olive Oil Competition
Gold Medal

Olive Japan
Gold Medal

New York International Olive Oil Competition
Gold Medal

Evooleum / Evoos Awards
88 Points

AVPA
Diplome Gourmet

Athena International Olive Oil Competition
Bronze Medal

New York International Olive Oil Competition
Silver Medal

AVPA
Gourmet D'or

New York International Olive Oil Competition
Gold Medal

Evooleum / Evoos Awards
92 Points

AVPA
88 Points

Athena International Olive Oil Competition
Gold Medal

Olive Japan
Silver Medal