

Olival dos Arrifes Organic Extra Virgin Olive Oil

Description: A terroir olive oil produced from the Cobrançosa and Arbequina olive varieties from our Arrifes olive grove using organic production. The olives are carefully selected from the field to the mill, resulting in an authentic and genuine olive oil full of aromas and flavours.

Harvest: This harvest began two weeks sooner than the previous year. The hot weather and absence of rain led to the olives being picked earlier. Although production was lower than the previous year, the increase in yield compensated the loss. The humidity absence didn't bring grub problems, but there were greater amounts of olive flies which raised additional concerns, but ultimately did not affect the olive quality. The harvest took place between October and the beginning of November.

Olive grove: The Arrifes olive grove, planted at Herdade do Esporão, has a planting distance of 7 x 5m and a total area of 80.41 ha, of which 56.68 ha contain the Cobrançosa variety and 23.73 ha the Arbequina variety. The olive grove has been certified for Organic Production since 2009, for the purpose of establishing a sustainable agricultural system that produces high quality olives using production processes that are not harmful to the environment or human health, while also fostering the ecosystem's biodiversity. The entire olive grove is watered using a drip irrigation system that is monitored to ensure efficient water use. Soil conservation is carried out by maintaining the existing groundcover.

Varieties: Cobrançosa, Arbequina.

Production: The olives were transported in trailers and the harvest began with the Arbequina variety, which is riper, and ended with the Cobrançosa variety. The olives were received at the mill immediately after being harvested, since the olive mill is located at the heart of Herdade do Esporão, and were processed immediately. Extraction begins by rapidly grinding the fruit. After being ground, the resulting paste is churned briefly at very low temperatures in order to enable the olive oil to be released from the pulp cells and preserve the distinctive aromas of the varieties that characterize this olive oil. The paste is then sent to the decanter where the olive oil is separated from the pomace and water, resulting in an olive oil that still contains some moisture and impurities. The olive oil is cleaned by centrifugation and is then immediately filtered and packaged. Because this is an organic olive oil, it requires careful separation from the field to the bottle.

Tasting notes:

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

Olfactory: Very balanced with a medium fruitiness, floral aroma and notes of freshly cut grass, green wheat and artichoke.

Palate: Harmonious, complex, slightly spicy and moderately bitter, with a nutty finish.

Use and food pairings: For those seeking a genuine product full of flavour. This olive oil should be served cold, ideal for steamed or grilled vegetables, fresh pasta, lean fish and various salads.

Acidity: 0.1%

Available formats: 250 ml; 500 ml; 3L

Storage: To better preserve the characteristics of this natural olive oil, we recommend storage in a cool place protected from sunlight.

