



Seleccção Extra Virgin Olive Oil

Description: Olive oil produced from the selection of the best olives. The careful selection of fruits from the field to the oil mill and the combination of different degrees of ripeness of the same variety results in a very complex, elegant and persistent olive oil for the most demanding connoisseurs.

Crop year: This harvest began two weeks earlier than last year. The hot weather and the absence of rain raised concerns over the fruit caliber and dehydration, mainly on non-irrigated olive groves. On irrigated olive groves both production volumes and yield were high. The humidity absence and summer's hot temperatures until October did not bring grub problems and avoid olive fruit fly, which lead to a olive perfect state at the moment of harvest. The harvest occurred already in October in order to achieve olive oils from green olives, more complex and intense, which allowed to get olive oil from the highest quality.

Olive grove: We have selected 1.600 ha of olive groves in Alentejo, where the olive tree cultivation exists for several generation. Part of this olive grove follows the traditional system. However, the younger groves are laid down in a more intensive method. In the traditional system, most of the olive trees have more than 100 years old, with an arrangement of wide spacing between trees, being very large. In the intensive system, newer plantations have less space between trees resulting in medium-sized trees more adapted to the mechanical harvest. The production system used is the Integrated Production, which is based on a more sustainable growing practice and the use of auxiliary fauna to control olive tree pests and diseases.

Production: The olives are transported and received at the Esporão mill in Reguengos de Monsaraz a few hours after being harvested and are processed immediately. Extraction begins by grinding the fruit rapidly. 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 aromas 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.

Varieties: Cobrançosa.

Tasting notes:

Appearance: Greenish, resulting from the use of unripe olives.

Scent: Very harmonious olive oil, intensely fragrant, slightly citric with notes of freshly cut grass, tomato branch, unripe banana.

Palate: Harmonious and persistent, with a perfect balance of bitterness and spiciness that grows in the mouth and evolves to a nutty taste.

Use and food pairings: For a demanding consumer. Ideal for steamed vegetables or salads, hearty soups and gazpacho, to season chocolate or simply drizzled over toasted bread.

Acidity: 0.2%

Available formats: 500 ml.

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