

Cordovil Extra Virgin Olive Oil

Description: A monovarietal olive oil made from green olives offering bitter and spicy sensations, characteristic of Cordovil - a variety that highly represents the Moura region.

Crop year: This harvest began two weeks sooner than the previous year. The hot weather and the absence of rain raised concerns over the fruit caliber and dehydration, mainly on non-irrigated olive groves. Cordovil is a late-maturing variety offering a high olive oil yield. To obtain this superior quality olive oil, the olives were harvested at the optimal stage of ripeness during the first two weeks of December.

Olive grove: We selected the best producers of the Cordovil variety in Alentejo, where olive tree cultivation has existed for generations. 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.

Varieties: Cordovil.

Production: A few hours after harvest, Cordovil variety olives are transported and received at the Esporão oil mill in Reguengos de Monsaraz, which are immediately processed. The extraction begins by grinding the fruit rapidly. Afterwards, 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 to preserve this variety characteristic aromas, which distinguish this olive oil. The paste is moved 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 then cleaned by means of centrifugation and immediately filtered and packaged.

Tasting notes:

Appearance: Yellowish green.

Olfactory: Light to medium fruitiness, with olive leaf notes, artichoke, ripe banana and citrus.

Palate: Sweet, slightly bitter, with growing spiciness and a nutty finish, providing a sweeter persistence.

Use and food pairings: Very versatile. Ideal for salads, hearty soups, tapas or simply drizzled over toasted bread.

Acidity: 0,3%

Available formats: 500 ml.

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

