



SELECÇÃO EXTRA VIRGIN OLIVE OIL

Olive oil produced from the discerning of the best olives. The selection of the fruits from the field to the winery, the combination of different degrees of maturation of the same variety resulted in a very complex, elegant and persistent olive oil.

Harvest: The year 2018 was a very irregular agricultural year in terms of temperature and precipitation. We had a very rainy spring with mild temperatures that lasted until the summer, with low vengeance rates, a delay in the vegetative cycle of about 15 days, which resulted in lower fat contents when compared to previous agricultural years, and production in the order of 30%. A heat wave in August (several days above 40°C) generated some concern and tested the native varieties with very positive results. The delay in harvest, combined with the mild temperature and some humidity created excellent conditions for the development of the gafa, which is very harmful to the quality of the oil. A careful choice of fruits was necessary to obtain quality olive oils. The harvest took place between October and November 2018.

Olive grove: We have selected 1,600 hectares of olive groves in the Alentejo, where olive trees have existed for generations. Part of this olive grove follows the traditional system, with the newest olive groves being conducted on an intensive basis. In the traditional system many olive trees are older than 100 years with a wide spacing arrangement between the trees, these being large. In the intensive system, the new plantations are presented in smaller bars resulting in medium-sized trees, more adapted to the mechanical harvesting. The production system is Integrated Production based on more environmentally sustainable cultural practices and the use of auxiliary fauna in the control of pests and diseases of the olive tree.

Varieties: Cobrançosa.

Production: Olives of the Cobrançosa variety are transported and received in the Esporão olive mill, in Reguengos de Monsaraz, a few hours after the harvest and are immediately processed. The extraction begins with the rapid milling of the fruits. After the milling the resulting paste is subjected to a thermal shock and a rapid passage through the active exchanger, which system shortens the extraction time, and preserves the characteristic aromas of this variety that characterize this oil. The paste goes to the decanter where the olive oil is separated from the olive pomace and the water resulting in an oil still with some moisture and impurities. The oil is cleaned by centrifugation and is immediately filtered and then packed. Cold extraction, never surpassing the 27°C.

Tasting Notes:

Visual: Greenish tonality resulting from the use of green olives.

Aroma: Very harmonious and complex, with a medium-intense fruity with notes of grass, green tomato, green apple and green almonds.

Taste: Harmonious and persistent, very balanced bitterness and spicyness; green banana, green almond and apple, where the spicyness intensifies while mixing with the nuttiness.

Use and Harmonization: For discerning connoisseurs. Ideal for vegetables and boiled vegetables, a gazpacho, seasoning chocolate and even a simple toast.

Acidity: 0,2%

Available Formats: 250 ml; 500 ml

Conservation: For better preservation of the characteristics of this natural olive oil, it is recommended to keep it in a cool place and protected from light.