



ORGANIC – OLIVAL DOS ARRIFES EXTRA VIRGIN OLIVE OIL

Terroir olive oil produced from Cobrançosa and Arbequina olives from our Arrifes olive grove in organic production mode. There is a careful selection of the fruits from the field to the winery, obtaining in this way an authentic and genuine olive oil, full of aromas and flavors.

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. A heat wave in August (several days above 40°C) generated some concern and tested the native varieties with very positive results. The harvest took place between October and November 2018.

Olive grove: The Arrifes Olive Grove, planted in the Herdade do Esporão, has a compass of 7 x 5 m and a total area of 80.41 ha, 56.68 ha of the Cobrançosa variety and 23.73 ha of the Arbequina variety. The olive grove has been certified in Biological Production Mode since 2009, aiming to establish a sustainable agriculture system that allows the production of high quality olives, and whose production processes are not harmful to the environment and human health, furthering biodiversity of the ecosystem. The entire olive grove is irrigated with a drip irrigation system, being monitored for the efficient use of water. Soil conservation is carried out by means of the maintenance of the existing plant cover.

Varieties: Cobrançosa, Arbequina.

Production: The transport of the olives was done in trailers, and received in the Esporão mill, a few minutes after the harvest and 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. Being an olive oil of organic production requires a careful separation from the field to the bottle.

The extraction takes place in the cold, never surpassing the 27°C.

Tasting Notes:

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

Aroma: Very balanced with a fruity green, with notes of banana, tomato, artichoke and aromatic herbs.

Taste: Intense, complex, slightly spicy and bitter, slightly astringent, with a finish that resembles nuts and olive leaf.

Use and Harmonization: For people looking for a genuine product full of flavors. It should be used in cold, ideal for cooked vegetables, fresh pastas, steamed or grilled, lean fish and various salads.

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.

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