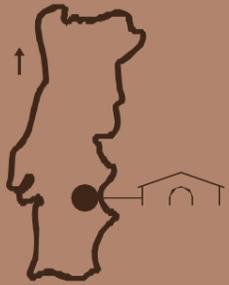


CORDOVIL EXTRA VIRGIN OLIVE OIL

Olive oil with a fresh and intense aroma that surprises the palate with the delicacy characteristic to this single variety Cordovil olive from the Elvas region.



Origin

Reguengos de Monsaraz
Alentejo, Portugal

Intensity



Harvest

Weather conditions led to an unusually early ripening, while plentiful rains completely replenished the soil's water reserves. To ensure the exceptional quality of this variety, as is customary, the harvest took place in November 2021.

Olive processing

Shortly after harvest, the Cordovil olives are shipped to the Esporão mill in Reguengos de Monsaraz where cold extraction immediately begins at room temperatures no higher than 24°C (75°F). The fruit is quickly milled and then run through a heat exchanger to shorten extraction time and preserve the aromas. A centrifuge mechanically separates the pomace from the oil that is immediately filtered and packaged.



Olive grove
Integrated production



Variety
Cordovil



Sizes
250ml . 500ml



Aroma
Green, fruity, and fresh, with notes of green tea, grapefruit, and citrus peel



Palate
A smooth, sweet, slightly spicy entry followed by a finish with touches of nuts and green almond shell



Acidity
0.2%



Pairing
Versatile, ideal for salads, tuna salad, tapas or simply on toast



Storage
Keep in a cool place and protected from light



Best before end
January 2024

ESPORÃO

