

OLIVAL DOS ARRIFES

ORGANIC EXTRA VIRGIN OLIVE OIL

An intense and complex, *terroir* olive oil, from our organic Olival dos Arrifes grove.



Origin

Reguengos de Monsaraz
Alentejo, Portugal

Intensity



Harvest

Weather conditions led to especially early ripening, while plentiful rains completely replenished the soil's water reserves and increased production. The olives were harvested at optimal ripeness in October 2021.

Olive processing

Shortly after harvest, the 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
Organic production



Varieties
Cobrançosa,
Arbequina



Sizes
250ml . 500ml



Aroma
Fresh cut grass, olive leaf and spices



Palate
Complex, slightly spicy, bitter, and astringent with a finish of dried nuts and olive leaves



Acidity
0.2%



Pairing
Ideal for fresh pasta, steamed or grilled vegetables, green salads such as arugula and watercress



Storage
Keep in a cool place and protected from light



Best before end
January 2024

ESPORÃO

