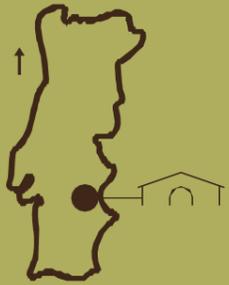


GALEGA

ORGANIC EXTRA VIRGIN OLIVE OIL

A delicate, single variety olive oil from Galega olives, the most emblematic olive variety in Portugal, harvested green, with soft, sweet, and long-lasting aromas.



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, which key for these rainfed olive groves. In order to ensure the exceptional quality of the fruit, the harvest took place in October and November 2021.

Olive processing

Shortly after harvest, the Galega olives are shipped to the Esporão mill, in Reguengos de Monsaraz where cold extraction immediately begins. The fruit is rapidly ground and run through a heat exchanger to shorten extraction time and preserve the aromas. A centrifuge mechanically separates the pomace from the oil that is promptly filtered and packaged.



Olive grove
Organic
production



Variety
Galega



Sizes
250ml . 500ml



Aroma
Ripe fruit, apple,
banana, cinnamon,
and sweet almonds



Palate
An unctuous and
persistent entry, sweet,
slightly spicy, and
even astringent hint of
green walnuts and
almonds



Acidity
0.2%



Pairing
Ideal for seasoning
fruit, cooked vegetables,
potatoes, delicate fish or
cakes. Perfectly finishes
chocolate mouse or
even ice cream



Storage
Keep in a cool place
and protected
from light



Best before end
January 2024

ESPORÃO

