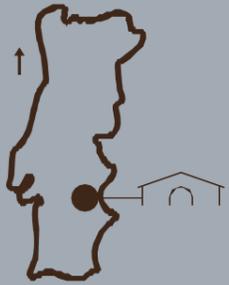


SELECÇÃO EXTRA VIRGIN OLIVE OIL

Complex and harmonious extra virgin olive oil, elegant, with a combination of herbal and floral notes, created from a selection of varieties to produce a distinctive olive oil that will please even the most demanding connoisseurs.



Origin

Reguengos de Monsaraz
Alentejo, Portugal

Intensity



Harvest

2021 year was a rainy agricultural year. A warm spring brought about early flowering and ripening. High yields were recorded even in the rainfed groves thanks to the generous soil water content. In order to ensure a more complex and harmonious oil, the olives were harvested in October and November 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 never exceeding 24°C (75°F). 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
Integrated production



Varieties
Cobrançosa, Azeiteira, Redondil, Arbequina, Arbosana, Picual



Sizes
500ml



Aroma
Herbal, fresh cut grass, tomato vines, lemon and orange tree leaves and mint



Palate
Green and bitter notes, with a spicy harmonious present



Acidity
0.2%



Pairing
Ideal for drizzling over cooked vegetables and greens, gazpacho, green asparagus, grilled meat or to finish off a dish fresh from the oven



Storage
Keep in a cool place and protected from light



Best before end
January 2024



ESPORÃO