

# ORGANIC EXTRA VIRGIN OLIVE OIL

Harmonious and complex olive oil, with a good balance between bitterness and spiciness, all from certified organic production olive groves.



## Origin

Reguengos de Monsaraz  
Alentejo, Portugal

## Intensity



## Harvest

Weather conditions led to unusually early ripening, while plentiful rains completely replenished the soil's water reserves. This led to a generous harvest, especially in the rainfed groves. The harvest took place between 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**  
Organic production



**Varieties**  
Azeiteira, Blanqueta, Carrasquenha, Cobrançosa, Galega, Picual, Redondil



**Sizes**  
500ml . 3L



**Aroma**  
Green olive leaf, green coffee beans, cut grass and green tomatoes



**Palate**  
Very harmonious, slightly bitter, with a spiciness that grows and a finish with notes of green almonds



**Acidity**  
0.2%



**Pairing**  
Ideal for finishing dishes, soups, tomato salad and even making pesto



**Storage**  
Keep in a cool place and protected from light



**Best before end**  
January 2024

ESPORÃO

