

QUINTA DOS MURÇAS

ORGANIC EXTRA VIRGIN OLIVE OIL

This *terroir* olive oil is delicate, floral, and elegant and is organically produced from Galega and Negrinha de Freixo olives at our Quinta dos Murças grove.



Origin
Douro, Portugal

Intensity
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Harvest

2021 was a year marked by large fluctuations in temperature and rainfall in the spring followed by a cooler and wetter summer than normal. The groves benefitted from the water reserves and our Quinta dos Murças olive grove registered record production levels at the harvest in November 2021.

Olive processing

After the harvest, the olives are received at the mill where extraction immediately begins. The fruit is rapidly ground in stone mills and then subject to slow, low temperature beating to separate the pulp from the oil, while preserving its aromas. A decanter removes the oil from the pomace before centrifugation discharges moisture and other impurities. Light filtering ensures all the flavors and aromas are retained for packaging.



Olive grove
Organic production



Varieties
Galega, Negrinha de Freixo



Sizes
500ml



Aroma
Notes of ripe fruit, lime zest, aromatic herbs, jasmine, lavender, almond husk, and ripe tomato



Palate
Sweet and fluid with lingering almond notes and it finishes with a touch of spice



Acidity
0.2%



Pairing
Ideal for delicate fish, or sweets like ice cream or sponge cake



Storage
Keep in a cool place and protected from light



Best before end
January 2024



ESPORÃO