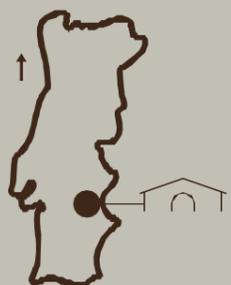


# EXTRA VIRGIN OLIVE OIL

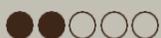
A smooth, harmonious olive oil with a good balance of those fruity aromas typical of the Alentejo.



## Origin

Reguengos de Monsaraz  
Alentejo, Portugal

## Intensity



## Harvest

2021 was an especially rainy year that completely replenished the soil's water reserves, which is benefitted the rainfed olive groves. A especially warm spring led to early flowering and ripening, and a generous crop was 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 27°C (80.6°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**  
Selection of varieties harvested in the region



**Sizes**  
250ml . 500ml  
750ml . 3L



**Aroma**  
Fruity green and mature olives. Notes of fruit, grass, and leaves



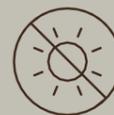
**Palate**  
Fresh, slightly bitter, and spicy with a finish of dried nuts



**Acidity**  
Between 0.2% and 0.3%



**Pairing**  
Excellent for cooking and frying in a wide variety of recipes including soups, baking and roasting



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



**Best before end**  
January 2024

ESPORÃO

