

MONTE VELHO EXTRA VIRGIN OLIVE OIL

This olive oil is fresh, smooth and harmonious, with a good balance of the fruity aromas typical of Alentejo olives.



Origin

Reguengosde Monsaraz,
Alentejo-Portugal

Intensity



Harvest

2022 was a challenging year. High temperatures during flowering and greater than normal spring rainfalls gave way to a hot, extremely dry summer leading to a considerable drop in crop size. The rainfed groves suffered from the lack of rain, while the shortfalls in irrigated groves were less severe. The harvest took place in October, November and December in order to pick each olive at its optimal state of ripeness.

Production

The olives are transported to the Esporão mill within hours of harvesting, where processing immediately begins. Temperature-controlled extraction (maximum 26 °C) begins with a quick pressing of the fruit, followed by a rapid passage through the active exchanger to shorten extraction times and preserve the olives' aromas. A mechanical centrifuge separates the pomace from the oil that is immediately filtered and bottled.



Olive Groves
Integrated production



Varieties
Several



Bottle size
750ml 3L



Nose
Fruity with aromas of green and ripe olives. With fruit, herb and leaf notes.



PALATE
Fresh, slightly bitter and spicy, with a nutty finish.



Acidity
0.2% - 0,3%



Pairing
Versatile, ideal for seasoning, cooking and frying, seasoning soups and oven dishes.



Storage
In a cool place, protected from sunlight.



Best if Sold before
January 2025

ESPORÃO

