

# COBRANÇOSA

## EXTRA VIRGIN OLIVE OIL

An intense and complex olive oil, with herbaceous notes, produced from a selection of *terroirs* of the Cobrançosa variety.



### HARVEST

The 2024 agricultural year temperature was mild and there was high precipitation. In winter, this precipitation replenished the soil's water reserves of the rain fed olive groves.

The harvest started at the beginning of October through November in order to obtain the olives at different states of maturity, ensuring high quality olives that best represent this variety.

### OLIVE PROCESSING

Shortly after harvest, the Cobrançosa olives are received at the Esporão mill, where cold extraction immediately begins at room temperatures no higher than 24°C (75°F). The fruit is quickly milled and then run through a heat exchanger, a system that shortens extraction time and preserves the aromas of this olive oil.

The paste is centrifuged, and the pomace is mechanically separated from the olive oil that is immediately filtered and packaged.

### INTENSITY



**ORIGIN**  
Reguengos de Monsaraz  
Alentejo, Portugal

**OLIVE GROVE**  
Organic production

**VARIETY**  
Cobrançosa

**SIZES**  
250 ml . 500 ml

**AROMA**  
Herbaceous, fresh cut grass,  
artichoke, fig leaf, and  
tomato vine

**PALATE**  
Long-lasting, green banana  
notes with a harmonious  
spiciness and bitterness

**ACIDITY**  
0,2%

**PAIRING**  
Ideal for drizzling on  
vegetables and  
greens, gazpacho,  
bruschetta, and even  
on chocolate mousse

**STORAGE**  
Store in a cool  
dark place

**BEST BEFORE**  
January 2027