

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 2025 growing season experienced above-average rainfall, with a wet winter favouring the development of the olive groves, particularly those under dry-farmed conditions. Harvest began in October, ensuring the olives arrived at the mill in excellent condition and yielding an olive oil representative of the 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 (100%).


SIZES
 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 2028.