

CORDOVIL

EXTRA VIRGIN OLIVE OIL

Harmonious and complex olive oil, with a good balance between bitterness and spiciness, characteristic to this single variety Cordovil from the Alentejo region.



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 began quickly in November due to the pressure of mild temperatures and high humidity. This allowed us to ensure that the olives started processing in the mill in excellent condition, producing an olive oil that is truly representative of this variety.

OLIVE PROCESSING

Shortly after harvest, the Cordovil 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

 **ACIDITY**
0,2%

 **OLIVE GROVE**
Organic production

 **PAIRING**
Versatile, ideal for
salads, fish, tapas or
bruschetta

 **VARIETY**
Cordovil

 **SIZES**
250 ml . 500 ml

 **STORAGE**
Store in a cool
dark place

 **AROMA**
Green fruit, notes of fresh cut
greens, artichoke, and
aromatic herbs such as basil

 **BEST BEFORE**
January 2027

 **PALATE**
Slightly spicy and bitter
green notes, complex and
harmonious, with a final
touch of nuts