

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 2025 growing season was characterised by higher rainfall than in the previous year. A mild, wet winter supported the development of the olive groves, particularly those under dry-farmed conditions. Harvest began in early November, driven by mild temperatures and high humidity, ensuring the olives reached the mill in optimal condition and producing an oil that reflects the character of the 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.



OLIVE GROVE

Organic production.



VARIETY

Cordovil (100%).



SIZES

250 ml. 500 ml.



AROMA

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



PALATE

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



ACIDITY

0,2%.



PAIRING

Versatile, ideal for salads, fish, tapas or bruschetta.



STORAGE

Store in a cool dark place.



BEST BEFORE

January 2028.