

# EXTRA VIRGIN OLIVE OIL

## *DOP NORTE ALENTEJANO*

Velvety, almond-scented olive oil that perfectly represents the Protected Designation of Origin (DOP) region of Northern Alentejo.



### HARVEST

The 2023 agricultural year was a hot, dry year overall. Despite this, in winter the temperature was mild and there was high precipitation. In spring, higher temperatures affected flowering, which led to significant drops in production. The harvest started earlier, in the beginning of October and took place until December, while plentiful rains replenished the soil's water reserves of the rain fed olive groves.

### OLIVE PROCESSING

Shortly after harvest, the olives are received and separated by variety 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 preserve 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. This olive oil is certified by the Agricert entity as Olive Oil with Protected Designation of Origin "Azeites do Norte Alentejano DOP".

### INTENSITY



**ORIGIN**  
 Reguengos de Monsaraz  
Alentejo, Portugal

**ACIDITY**  
 0,2%


**OLIVE GROVE**  
 Integrated production

**PAIRING**  
 Combines perfectly with mushrooms, grilled fish, and for drizzling to finish dishes


**VARIETIES**  
 Galega, Blanqueta and Azeiteira

**SIZES**  
 500 ml

**STORAGE**  
 Store in a cool dark place

**AROMA**  
 Green apple, citrus, with light notes of olive leaf

**BEST BEFORE END**  
 January 2026

**PALATE**  
 A sweet entry of dried nuts followed by an increasing, smooth note of spiciness