

DOP NORTE ALENTEJANO EXTRA VIRGIN OLIVE OIL

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



HARVEST

The 2024 agricultural year temperature was mild and there was high precipitation. The mild and rainy winter benefited the development of the olive groves, especially the rainfed ones. The harvest began in October, amid some rainfall, progressing quickly to minimize the risk of *Gafa* – a disease that affects olives, especially the Galega variety, predominant in the DOP Norte Alentejano. The process continued until early November, allowing to produce an olive oil of high quality, true to the identity of the terroir in this region.

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 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. 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
0,3%

OLIVE GROVE
Organic production

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

VARIETIES
Galega, Blanqueta and Cobrançosa

SIZES
500 ml

STORAGE
Store in a cool dark place

AROMA
Green apple, wildflowers, ripe banana, and red berries

BEST BEFORE
January 2027

PALATE
A sweet entry of dried nuts followed by an increasing, smooth persistency