

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 2025 growing season saw 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 October, progressing quickly to minimise the risk of Gafa, particularly affecting the Galega variety, predominant in the North Alentejo PDO. Harvest continued through November, producing a high-quality olive oil that faithfully reflects the region's terroir.

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.



OLIVE GROVE

Organic production.



VARIETIES

Galega and Cobrançosa.



SIZES

500 ml.



AROMA

Green apples, wildflowers, ripe banana, and red fruits.



PALATE

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



ACIDITY

0,2%.



PAIRING

Combines perfectly with mushrooms, grilled fish, and for drizzling dishes.



STORAGE

Store in a cool dark place.



BEST BEFORE

January 2028.