

# EXTRA VIRGIN OLIVE OIL

A smooth, harmonious olive oil with a good balance of fruity aromas typical of the Alentejo region.



## HARVEST


The 2025 growing season was marked by higher rainfall than in the previous year. Mild temperatures and significant precipitation helped restore soil water reserves and supported the healthy development of the olive groves. Harvest began early in October and continued through to December, allowing to produce olive oils with distinct sensory profiles, reflecting the diversity of varieties and terroirs within the Esporão range.


## 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.

## INTENSITY





 **ORIGIN**  
Reguengos de Monsaraz  
Alentejo, Portugal.


 **ACIDITY**  
0,2% - 0,3%.


 **OLIVE GROVE**  
Integrated production.

 **PAIRING**  
Excellent for cooking and frying a wide variety of recipes including soups, baking and roasting


 **VARIETIES**  
Range of varieties harvested in the region.

 **SIZES**  
250 ml. 500 ml. 750 ml. 3 L (PET).

 **STORAGE**  
Store in a cool dark place.

 **AROMA**  
Fruity green and mature olives. Notes of fruit, grass, and leaves.

 **BEST BEFORE**  
January 2028.

 **PALATE**  
Fresh, slightly bitter, and spicy with a finish of dried nuts.