

# EXTRA VIRGIN OLIVE OIL

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



## 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 January 2024, 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.

## INTENSITY



 **ORIGIN**  
Reguengos de Monsaraz  
Alentejo, Portugal

 **ACIDITY**  
0,5%


 **OLIVE GROVE**  
Integrated production

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


 **VARIETIES**  
Selection of varieties harvested in the region

 **SIZES**  
250 ml . 500 ml . 750 ml . 3 L

 **STORAGE**  
Store in a cool dark place

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

 **BEST BEFORE END**  
January 2026

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