

EXTRA VIRGIN OLIVE OIL

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



HARVEST

The 2024 agricultural year had lower temperatures and higher precipitation compared to the previous year. The winter recorded mild temperatures and plentiful rains, allowing for the replenishment of soil water reserves and promoting the healthy development of the olive groves.

The harvest started in October, amidst plentiful rains, which particularly benefited the rain fed olive groves. The process took place until the end of the year, ensuring a cold extraction of olive oils with distinct sensory profiles, representative of the olive varieties and *terroirs* that make up Esporão's range of olive oils.


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
 Range 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 2027

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