

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, which particularly benefited the rain fed olive groves and promoted the healthy development of the olive.

The harvest started in October, and 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 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

0,5%



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

January 2027



PALATE

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