

GALEGA

EXTRA VIRGIN OLIVE OIL

A delicate, single variety olive oil from Galega olives, the most emblematic olive variety in Portugal, harvested green, with soft, sweet, and long-lasting aromas.



HARVEST

The 2025 season saw increased rainfall compared to the previous year. Winter conditions proved particularly favourable for olive grove development. Harvest took place across October and November, progressing swiftly to minimise the risk of Gafa, a disease affecting olives, ensuring the fruit arrived at the mill in excellent condition and producing an olive oil that faithfully represents the variety.


OLIVE PROCESSING


Shortly after harvest, the Galega olives are received 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.


OLIVE GROVE
 Organic production.


VARIETY
 Galega (100%).


SIZES
 250 ml. 500 ml.

AROMA
 Delicate, green apple, banana and red fruits.

PALATE
 An unctuous entry with fresh walnuts, slightly spicy and long-lasting.

ACIDITY
 0,2%.

PAIRING
 Ideal for seasoning fruit, delicate fish or cakes. Perfectly finishes chocolate mousse or even ice cream.

STORAGE
 Store in a cool dark place.

BEST BEFORE
 January 2028.