

# 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 2024 agricultural year temperature was mild and there was high precipitation. In winter, this precipitation replenished the soil's water reserves of the rain fed olive groves.

The harvest began in October, amid some rainfall, and proceeded quickly to minimize the risk of Gafa – a disease that affects olives. This approach ensured that the olives were processed in excellent condition, resulting in an olive oil that truly represents this 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

**SIZES**  
250ml . 500ml

**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 2027