

EXTRA VIRGIN OLIVE OIL

GALEGA

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 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 at the beginning of October, while plentiful rains replenished the soil's water reserves of the rain fed olive groves, ensuring high quality olives that best represent 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 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
0,2%

OLIVE GROVE
Organic production

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

VARIETY
Galega

SIZES
250ml . 500ml

AROMA
Delicate, with apple, banana and walnuts notes

STORAGE
Store in a cool dark place

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

BEST BEFORE END
January 2026