OLIVAL DOS ARRIFES EXTRA VIRGIN OLIVE OIL

An intense and complex, *terroir* olive oil, from our organic Olival dos Arrifes grove.



OLIVAL DOS ARRIFES

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 took place in October with olives at various stages of ripeness – green and turning colour – resulting in an olive oil that reflects its origin.

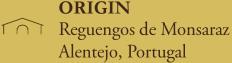
OLIVE PROCESSING

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.



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OLIVE GROVE Organic production

VARIETIES Cobrançosa (80%) and Arbequina (20%)

SIZES 250 ml. 500 ml





PAIRING

Ideal for fresh pasta, steamed or grilled vegetables, green salads such as arugula and watercress



STORAGE

Store in a cool dark place



AROMA رك \$\$\$

Fresh cut grass, artichoke, aromatic herbs, green tea, arugula



Complex, spicy, bitter, and astringent with a finish of

dried nuts, olive leaves and greens



