

OLIVAL DOS ARRIFES

EXTRA VIRGIN OLIVE OIL

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



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.

INTENSITY



ORIGIN
Reguengos de Monsaraz
Alentejo, Portugal

OLIVE GROVE
Organic production

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

SIZES
250 ml . 500 ml

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

PALATE
Complex, spicy, bitter, and
astringent with a finish of
dried nuts, olive leaves and
greens

ACIDITY
0,2%

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

STORAGE
Store in a cool
dark place

BEST BEFORE
January 2027