

EXTRA VIRGIN OLIVE OIL

OLIVAL DOS ARRIFES

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



HARVEST


The 2023 agricultural year was a hot, dry year overall. 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 hot summer and the humidity at the end of October forced us to accelerate the harvest to be able to harvest the olives in perfect condition.


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


 **VARIETIES**
Cobrançosa (75%) and Arbequina (25%)

 **SIZES**
250 ml . 500 ml

 **STORAGE**
Store in a cool dark place

 **AROMA**
Fresh cut grass, green almond shell and green banana peel

 **BEST BEFORE END**
January 2026

 **PALATE**
Complex, slightly spicy, bitter, and astringent with a finish of dried nuts, olive leaves and green vegetables