

OLIVAL DOS ARRIFES EXTRA VIRGIN OLIVE OIL

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



HARVEST


The 2025 agricultural year was marked by higher-than-average rainfall, allowing soil water reserves to be replenished and supporting the healthy development of the olive grove. Harvest took place in October and November, under occasional rainy conditions, with olives at different stages of ripeness, from green to turning, resulting in an olive oil that clearly 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.


 **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 (100%).

 **SIZES**
250 ml. 500 ml.

 **STORAGE**
Store in a cool dark place.

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

 **BEST BEFORE**
January 2028.

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