

ORGANIC EXTRA VIRGIN OLIVE OIL

Harmonious and complex olive oil, with a good balance between bitterness and spiciness, from certified organic production olive groves.



HARVEST

The 2025 growing season was marked by generous rainfall, with mild winter conditions supporting soil regeneration and the healthy development of organically managed olive groves. Harvest began early, in October, and continued through to early December, allowing olives to be picked at different stages of ripeness. This approach ensured both quality and aromatic complexity.

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%.



PAIRING

Ideal for finishing
dishes, soups,
tomato salad and
pesto.



OLIVE GROVE

Organic production



VARIETIES

Arbequina, Blanqueta,
Cobrançosa, Galega and
Picual.



SIZES

250 ml. 500 ml. 3L.



AROMA

Green grass, green apple,
green and ripe tomato,
arugula, artichoke, and
banana peel.



PALATE

Complex, bitter, spicy and
persistent.



STORAGE

Store in a cool dark
place.



BEST BEFORE

January 2028.