

SELECCÃO

EXTRA VIRGIN OLIVE OIL

Complex and harmonious extra virgin olive oil, elegant, with a combination of herbal and floral notes, created from a selection of varieties to produce a distinctive olive oil that will please even the most demanding *connoisseurs*..



HARVEST


The 2025 growing season saw higher-than-average rainfall, with a wet winter benefiting the development of the olive groves, particularly those under dry-farmed conditions. Harvest took place throughout October and November, in intermittently wet conditions, with olives at different stages of ripeness, resulting in an oil that expresses a strong sense of place.

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**
Integrated production.


 **PAIRING**
Ideal for drizzling
vegetables and greens,
asparagus, grilled meat,
finishing dishes or to
simply dip bread.


 **VARIETIES**
Arbequina, Azeiteira,
Blanqueta, Cobrançosa,
Cordovil, Galega and Picual.

 **STORAGE**
Store in a cool
dark place

 **SIZES**
500 ml.

 **BEST BEFORE**
January 2028.

 **AROMA**
Herbal, fresh cut grass,
tomato vines, green and ripe
tomato, banana peel.

 **PALATE**
Elegant, balanced and complex,
persistent with green walnuts.