

# EXTRA VIRGIN OLIVE OIL

## SELECCÃO

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 2023 agricultural year was a hot, dry year overall. Despite this, 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 harvest started earlier, in the beginning of October and took place until December, while plentiful rains replenished the soil's water reserves of the rain fed olive groves. Due to this we were able to harvest olives at different states of maturity, obtaining a complex and harmonious olive oil representative of this harvest.

### 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**  
Integrated production

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


 **VARIETIES**  
Azeiteira, Blanqueta, Carrasquenha, Cobrançosa, Galega, Hojiblanca, Maçanilha, Picual and Redondil

 **STORAGE**  
Store in a cool dark place

 **SIZES**  
500 ml

 **AROMA**  
Herbal, fresh cut grass, tomato vines, green tomato, citric and floral notes

 **BEST BEFORE END**  
January 2026

 **PALATE**  
Complex, bitter and spicy, persistent with green walnuts and fig leaf notes

**ESPORÃO**  
MAIS. DEVAGAR.