

# SELECÇÃO

## 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 2024 agricultural year temperature was mild and there was high precipitation. In winter, this precipitation replenished the soil's water reserves of the rain fed olive groves.


The harvest began in October and took place until the end of November. Due to this we were able to harvest the 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 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**  
Azeiteira, Cobrançosa, Cordovil, Frantoio, Galega, Picual

 **SIZES**  
500 ml

 **STORAGE**  
Store in a cool dark place

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

 **BEST BEFORE**  
January 2027

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