

EXTRA VIRGIN OLIVE OIL

COBRANÇOSA

An intense and complex olive oil, with herbaceous notes, produced from a selection of *terroirs* of the Cobrançosa variety.



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 at the beginning of October through November in order to obtain this variety of olive at different states of maturity, ensuring high quality olives that best represent this variety.

OLIVE PROCESSING

Shortly after harvest, the Cobrançosa olives are received 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 on vegetables and greens, gazpacho, bruschetta, and even on chocolate mousse

 **VARIETY**
Cobrançosa

 **SIZES**
500 ml

 **STORAGE**
Store in a cool dark place

 **AROMA**
Herbaceous, fresh cut grass, artichoke, aromatic herbs, tomato vine, wildflowers

 **BEST BEFORE END**
January 2026

 **PALATE**
Long-lasting, green banana notes with a harmonious spiciness and bitterness