

EXTRA VIRGIN OLIVE OIL

CORDOVIL

Harmonious and complex olive oil, with a good balance between bitterness and spiciness, characteristic to this single variety Cordovil from the Moura region.



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 pressure of mild temperatures and high humidity lead to the Cordovil harvest happening quickly, during the first fortnight of November, ensuring a high-quality olive oil, perfectly representative of this variety.


OLIVE PROCESSING


Shortly after harvest, the Cordovil 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**
0,3%


 **OLIVE GROVE**
Integrated production

 **PAIRING**
Versatile, ideal for
salads, fish. tapas or
bruschetta


 **VARIETY**
Cordovil

 **STORAGE**
Store in a cool
dark place

 **SIZES**
250 ml . 500 ml

 **AROMA**
Green fruit, notes of fresh
vegetables, citrus notes and
olive leaf

 **BEST
BEFORE END**
January 2026

 **PALATE**
Slightly spicy and bitter
green notes, complex and
harmonious, with a final
touch of nuts and green
almond shell