

# EXTRA VIRGIN OLIVE OIL

## ORGANIC

Harmonious and complex olive oil, with a good balance between bitterness and spiciness, from certified organic production olive groves.



### 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.


### 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**  
Organic production


 **PAIRING**  
Ideal for finishing dishes, soups, tomato salad and pesto


 **VARIETIES**  
Blanqueta, Arbequina, Azeiteira, Carrasquenha, Cobrançosa, Galega, Picual and Redondil

 **STORAGE**  
Store in a cool dark place

 **SIZES**  
250 ml . 500 ml . 3 L

 **BEST BEFORE END**  
January 2026

 **AROMA**  
Apple, tomato vine, white flowers, cut grass and white pomace fruits

 **PALATE**  
Complex, bitter and spicy with green banana, almonds and white flower notes