

A close-up photograph of an olive branch with several green olives. The lighting is soft and natural, highlighting the texture of the olives and the leaves. The background is blurred, creating a shallow depth of field.

ESPORÃO

AZEITE • OLIVE OIL

ESPORÃO

ESTABLISHED IN 1973



WINE



OLIVE OIL



TOURISM



INTERNATIONAL
WINERIES FOR
CLIMATE ACTION



LEGEND

- ACCOMMODATION
- RESTAURANT
- WINE TASTING
- STORE

OUR HISTORY

Founded in 1973

Esporão is one of the most relevant wine and olive oil producers in Portugal

ESPORÃO
AZEITE • OLIVE OIL



OUR HISTORY

In 1997, we challenged ourselves to produce the finest Portuguese extra virgin olive oils

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OUR HISTORY

We select native olive varieties in the Alentejo region, from our estates and selected high-quality farmers

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OUR OLIVE GROVES



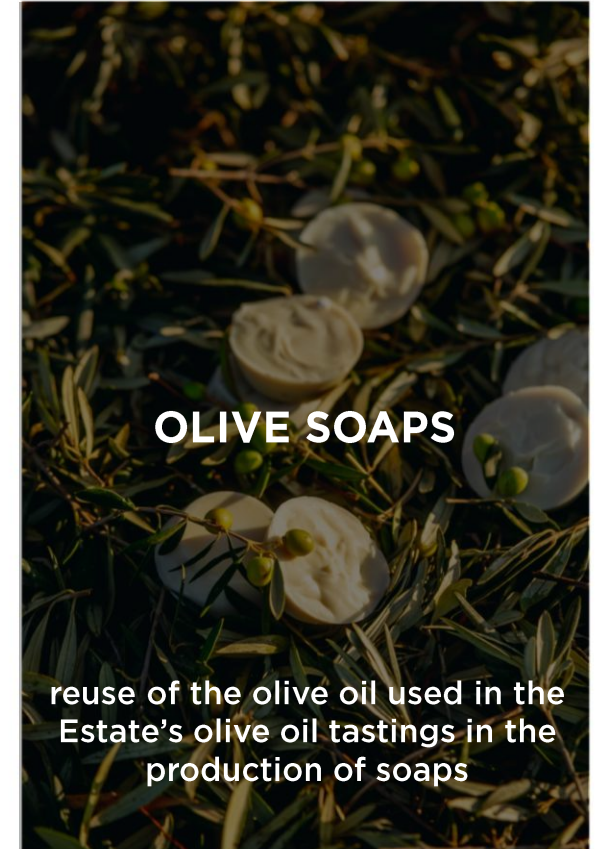
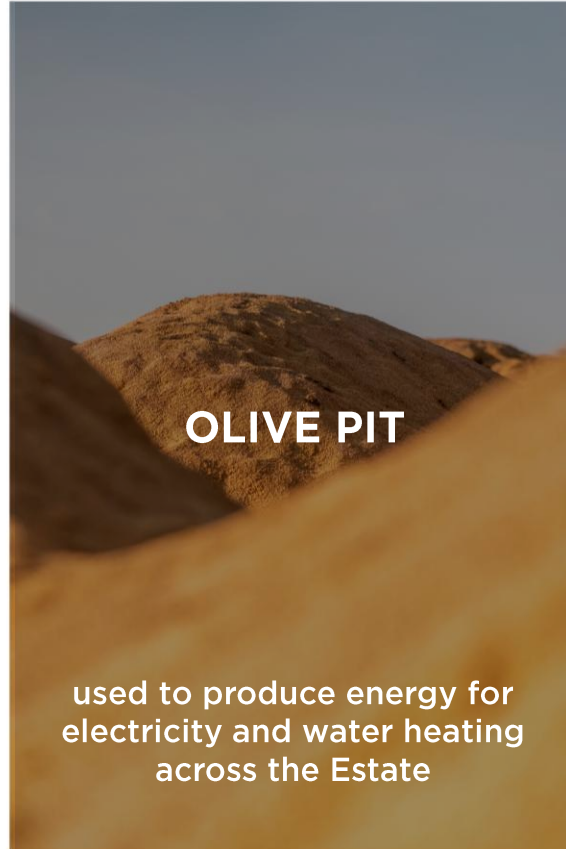
OUR OLIVE MILL

We cold press our olive oil at our mill at the Esporão estate, using sustainable processes to respect both nature and people, and ensuring that all the nutrients, aromas, and flavors are preserved

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OUR OLIVE MILL



HOW OLIVE OIL IS MADE

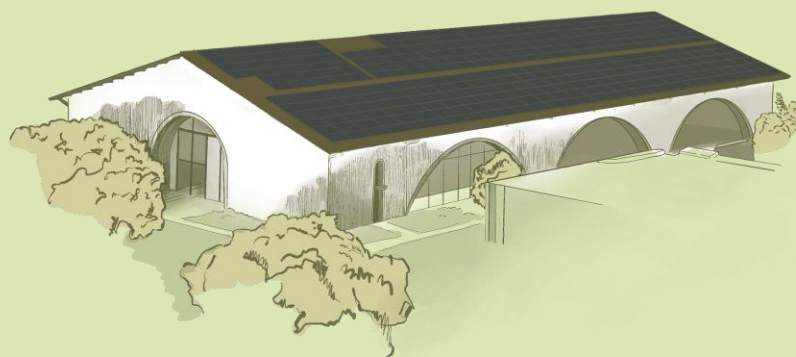
AT ESPORÃO



1

HARVEST THE OLIVES

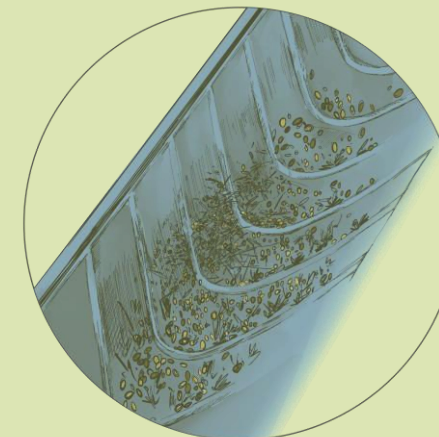
October, November, and December is harvest time. Production in Portugal and at Esporão is a few weeks earlier than in most European countries.



2

OLIVE RECEPTION AT THE MILL

Olives are separated by variety, ripeness, and production method.

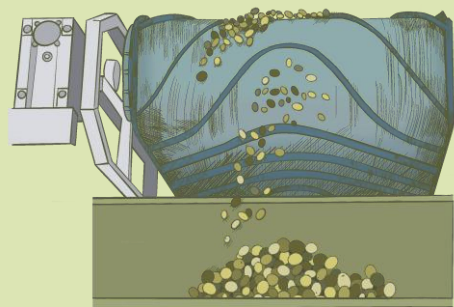


3

WASHER

Olives are separated from branches, leaves and dirt.

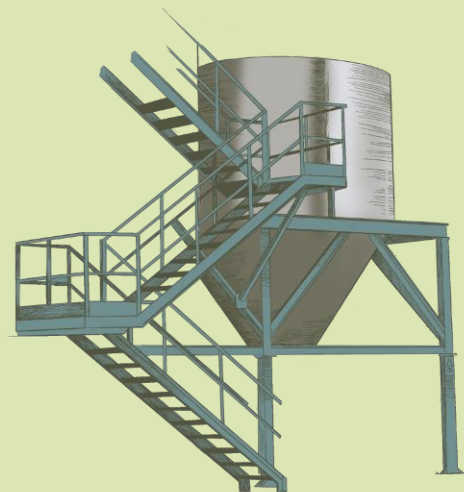
HOW OLIVE OIL IS MADE AT ESPORÃO



4

SCALE

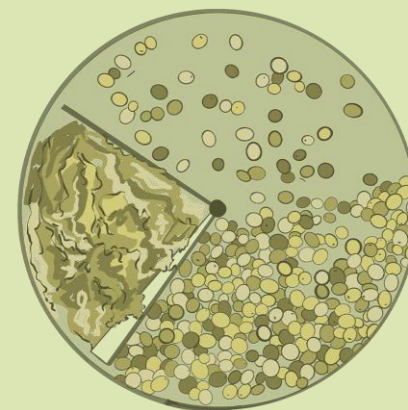
Weighs the pre-cleaned olives and makes it possible to control the quantities of processed olives.



5

HOPPER

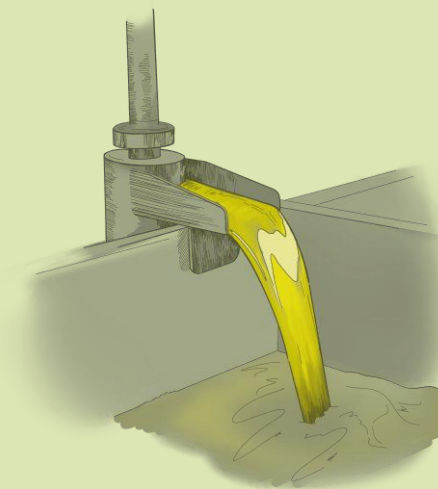
Allows olives to be separated, preserved, and ready for milling.



6

GRINDER

Olives are ground using a conical press. As part of this process, an olive paste is produced.



7

CENTRIFUGE

Centrifugation separates the solid matter from pure liquid olive oil.

HOW OLIVE OIL IS MADE AT ESPORÃO



8

BATCHES

All batches are tasted every day, AM and PM. The oleologist work is essential at this stage, tasting, analyzing, and ensuring our EVOO's are consistent and delicious.



9

BOTTLING

Bottling in-house and in dark glass bottles, ensuring protection from sunlight.



10

SERVE

Each product has unique characteristics for you to experience and enjoy!

OUR PORTFOLIO



FACTS & MYTHS

Since olive oil is essential in Portuguese culture, there are several facts and myths that should be known

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Did you know that there are 3 types of olive oil?



EXTRA VIRGIN OLIVE OIL

Impeccable olive oil, with the flavor and aroma of healthy olives.

- No organoleptic defects.
- Acidity equal to or less than 0.8%.
- Suitable for direct consumption.

VIRGIN OLIVE OIL

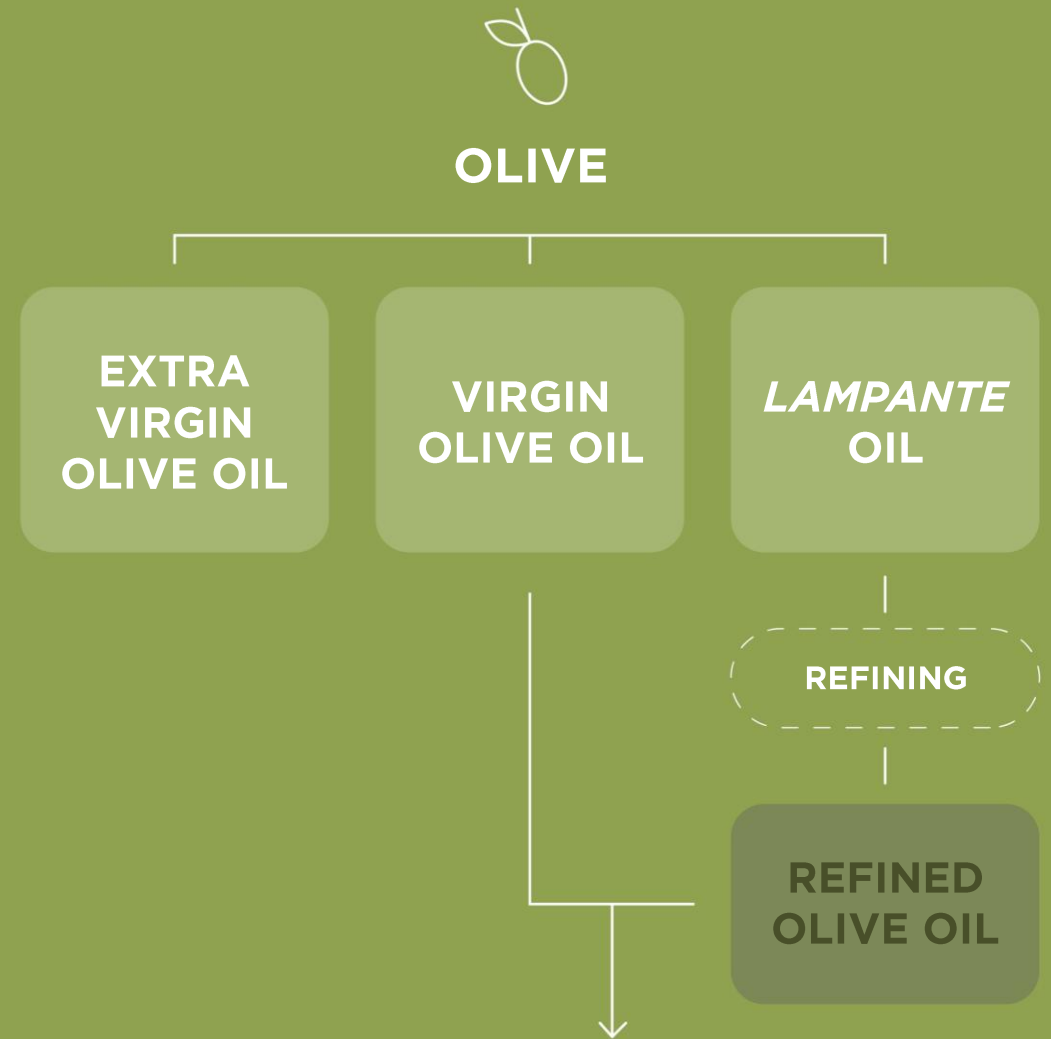
Good-quality olive oil, with the flavor and aroma of healthy olives.

- Acidity equal to or less than 2%. May present very slight odor and flavor defects.
- Suitable for direct consumption.

OLIVE OIL

Contains refined olive oil and virgin olive oil.

- This is refined olive oil, enriched with virgin olive oil, with an acidity level equal to or less than 1.0%.



OLIVE OIL = REFINED OIL + VIRGIN OLIVE OIL

DID YOU KNOW?

Storage

Leaving olive oil near a heat source, such as a stove, can compromise its quality, preventing it from retaining its full aroma and flavor. Therefore, it's recommended to store olive oil in a cool, dark place.

Acidity

Olive oil acidity is a chemical parameter detectable in the laboratory, but it has neither taste nor smell. Unlike citric acid, which can be tasted like the acidity of a lemon or orange, olive oil acidity is not perceptible sensorially.

Harvest

Esporão olive oils are produced from the olive harvest, which occurs from October to December. The olives are quickly transported to our mill, thus obtaining the best olive juice.

Color

Contrary to popular belief, olive oil color isn't related to its quality. It's the pigments present in the olives at the time of harvest that determine the hue of the oil extracted.

Cold-extraction

To preserve all its aromas and flavors, we extract our olive oil at a temperature below 27°C, ensuring its maximum quality.

DID YOU KNOW?

How to taste olive oil?



1

Pour about a tablespoon (15ml) of each olive oil into a cobalt blue glass. This color masks that of the olive oil, which is not indicative of quality but reflects the variety of the fruit and its ripeness.



2

Cover the glass with a watch glass and heat the olive oil to an ideal temperature of 28°C (82°F) to free up the volatile aromas and flavors.



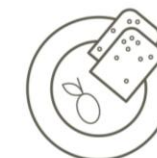
3

Swirl the olive oil gently inside the glass and then remove the cover and slowly inhale. Take a small sip and swish oil throughout the mouth. Next, suck in some air to stimulate the retro nasal sensations so as to identify and appreciate the various aromas and flavors. Swallow.



4

Cleanse the palate between each tasting with a sip of water and an apple slice.



5

Another idea is to taste a series of different olive oils with small pieces of neutral, white bread. Your impressions might not be as detailed, but this tasting method might just be a fun way to start a special meal.

EXTRA VIRGIN OLIVE OIL



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OLIVAL DOS ARRIFES

An intense and complex, *terroir* olive oil, from our organic Arrifes grove.

INTENSITY



VARIETIES

Cobrançosa
and Arbequina

AWARDS

NYIOOC
Gold 2025

BIOL
Extra Gold 2025

Olio Nuovo Days Paris Awards
Gold 2025
Nº 4 - Top 10 do Concurso
Mundial
Nº1- Olive Kids Awards

Feira Nacional de Olivicultura
Ouro (Melhor Azeite
Biológico) 2025
Prata (Melhor Azeite de
Quinta) 2025

AROMA

Fresh cut grass, artichoke, aromatic herbs,
green tea and arugula.

PALATE

Complex, spicy, bitter and astringent with a finish of
dried nuts, olive leaves and greens.

PAIRING

Ideal for fresh pasta, steamed or grilled vegetables,
green salads such as arugula and watercress.



Sizes: 250ml . 500ml

EXTRA VIRGIN OLIVE OIL

SELECÇÃO

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.

INTENSITY



VARIETIES

Azeiteira, Cobrançosa, Cordovil, Frantoio, Galega and Picual.

AWARDS

NYIOOC
Silver 2025

AROMA

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

PALATE

Elegant, balanced and complex, persistent with green walnuts.

PAIRING

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



Sizes: 500ml

EXTRA VIRGIN OLIVE OIL



ESPORÃO
AZEITE • OLIVE OIL

COBRANÇOSA

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

INTENSITY



VARIETIES

Cobrançosa

AWARDS

Feira Nacional de Olivicultura
Ouro 2025 (Prémio POP)

NYIOOC
Silver 2025

AROMA

Herbaceous, fresh cut grass, artichoke, fig leaf, and tomato vine.

PALATE

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

PAIRING

Ideal for drizzling on vegetables and greens, gazpacho, bruschetta, and even on chocolate mousse.



Sizes: 250ml . 500ml

EXTRA VIRGIN OLIVE OIL



ESPORÃO
AZEITE • OLIVE OIL

CORDOVIL

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

INTENSITY



VARIETIES

Cordovil

AWARDS

NYIOOC
Gold 2025

Olio Nuovo Days Paris Awards
Gold 2025

Concurso Internacional de Ovibeja
Menção Honrosa 2025

AROMA

Green fruit, notes of fresh cut greens, artichoke and aromatic herbs such as basil.

PALATE

Slightly spicy and bitter green notes, complex and harmonious, with a final touch of nuts.

PAIRING

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



Sizes: 250ml . 500ml

EXTRA VIRGIN OLIVE OIL

GALEGA

A delicate, single variety olive oil from Galega olives, the most emblematic olive variety in Portugal, harvested green, with soft, sweet, and long-lasting aromas.

INTENSITY



VARIETIES

Galega

AWARDS

Olio Nuovo Days Paris Awards
Premium Gold 2025

AROMA

Delicate, green apple, banana and red fruits.

PALATE

An unctuous entry with fresh walnuts, slightly spicy and long-lasting.

PAIRING

Ideal for seasoning fruit, delicate fish or cakes. Perfectly finishes chocolate mousse or even ice cream.



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Sizes: 250ml . 500ml

EXTRA VIRGIN OLIVE OIL



ESPORÃO
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DOP

Velvety, almond-scented olive oil that perfectly represents the Protected Designation of Origin (DOP) region of Northern Alentejo.

INTENSITY



VARIETIES

Galega, Blanqueta and Cobrançosa.

AWARDS

Concurso Nacional de Azeites CNAP
Ouro (Melhor Azeite DOP)
2025

AROMA

Green apple, wildflowers, ripe banana and red fruits.

PALATE

A sweet entry of dried nuts followed by an increasing smooth persistency.

PAIRING

Combines perfectly with mushrooms, grilled fish and for drizzling dishes.



Sizes: 500ml

EXTRA VIRGIN OLIVE OIL

ORGANIC

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

INTENSITY



VARIETIES

Blanqueta, Arbequina, Cobrançosa, Cordovil and Picual.

AWARDS

NYIOOC
Gold 2025

AROMA

Green grass, green apple, green and ripe tomato, arugula, artichoke and banana peel.

PALATE

Complex, bitter, spicy and persistent.

PAIRING

Ideal for finishing dishes, soups, tomato salad and pesto.



ESPORÃO
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Sizes: 250ml
500ml . 3L

EXTRA VIRGIN OLIVE OIL

A smooth, harmonious olive oil with a good balance of fruity aromas typical of the Alentejo region.

INTENSITY



VARIETIES

Range of varieties harvested in the region.

AROMA

Fruity green and mature olives. Notes of fruit, grass and leaves.

PALATE

Fresh, slightly bitter and spicy with a finish of dried nuts.

PAIRING

Excellent for cooking and frying a wide variety of recipes including soups, baking and roasting.



Sizes: 250ml
500ml . 750ml . 3L

WHAT MAKES US DIFFERENT?

NATIVE
PORTUGUESE
OLIVE VARIETIES



Preserve truly Portuguese olive heritage, not only in our estate, but also through a partnership with local farmers

TREE TO BOTTLE & FULLY
PRODUCED
IN OUR OWN OLIVE MILL



Innovative cold-extracted system and bottled at our estate

UNIQUE FLAVOR
PROFILE



When tasting our olive oils there is an experience of fresh, herbal and floral notes

SUSTAINABLE
PRODUCTION



Zero waste in all the production process and subproducts

A REAL PLACE TO
VISIT



Our olive mill and olive grooves are open to visits all year



THANK YOU

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