

An aerial photograph of a vast olive grove with rows of trees planted in a grid pattern on a hillside. In the background, a large blue lake stretches across the landscape under a clear sky.

ESPORÃO

AZEITE • OLIVE OIL

Take Root | September 14, 2026

The team



CULTIVAMOS
wine • olive oil • portugal



Ben Carson-Brown
President & CEO



Rui Abecassis
Director of Business Development,
Wines & Olive Oil



David Kemmerer
Director: Key Accounts & US
Distribution

ESPORÃO



Joana Santos
Olive Oil Commercial Manager



José Barreto
Director of Olive Oil Sales and Marketing

Portugal: Home of Esporão



ESPORÃO

ESTABLISHED IN 1973



WINE



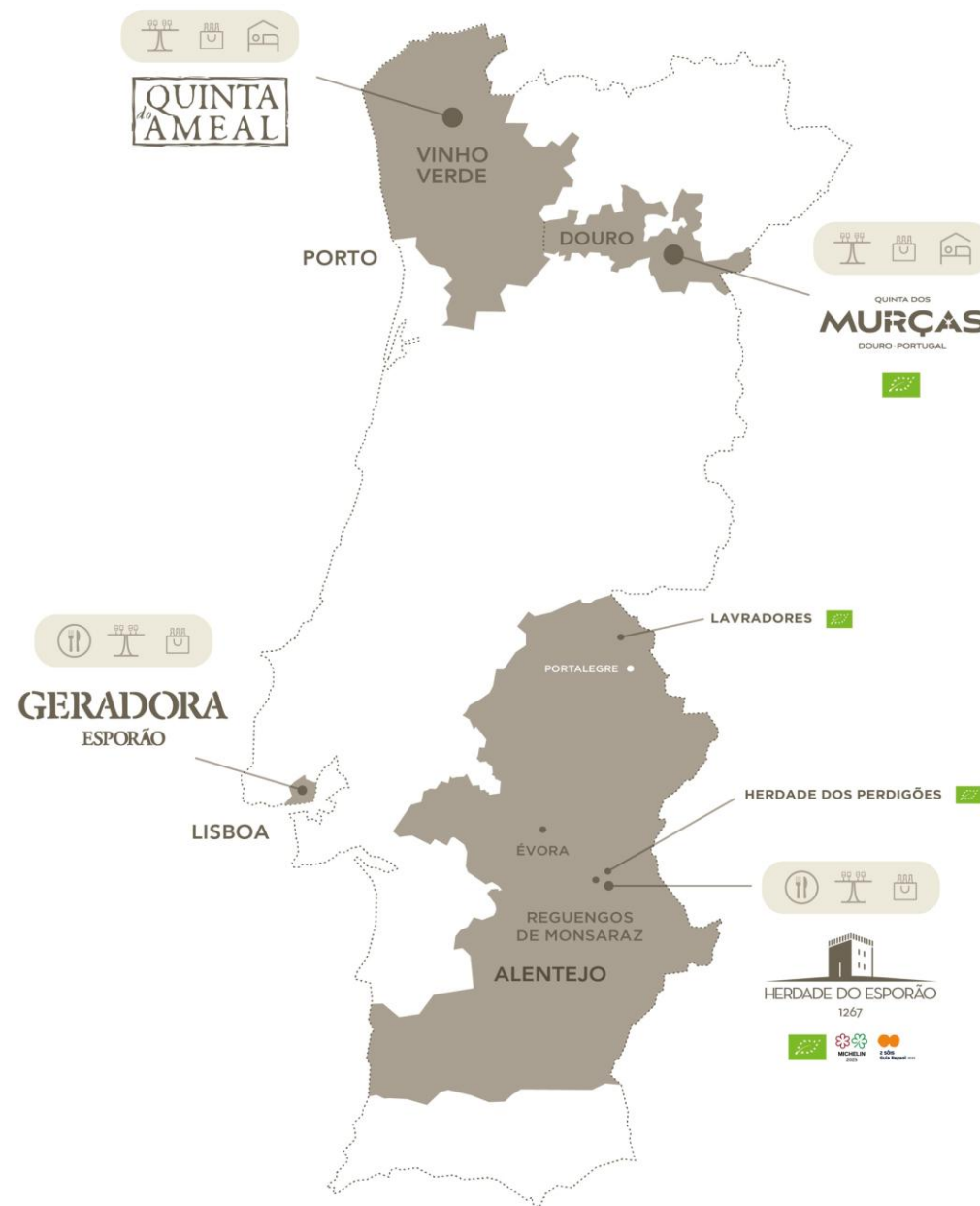
OLIVE OIL



TOURISM



INTERNATIONAL
WINERIES FOR
CLIMATE ACTION



LEGEND



OUR HISTORY

1267 -Esporão Estate
was established

1973 - Esporão begins
the journey to become
one of Portugal's leading
wine and olive oil
producers.

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A REAL PLACE TO VISIT

1000+ year old olive tree, indigenous to the Alentejo region, located next to the Medieval Tower and close to the Olive Oil Mill



Our olive oil journey began in 1997.

We set out to craft some of Portugal's finest extra virgin olive oils.

Today, Esporão is the #1 premium extra virgin olive oil brand in Portugal and Brazil.



OUR HISTORY

We source distinctive Alentejo olive varieties from our groves and trusted local growers.
Harvest: 14 varieties from 60 growers.

Ana Gaspar, Head of Olive Oil, who oversees every step of production; leading a team of 12 people.

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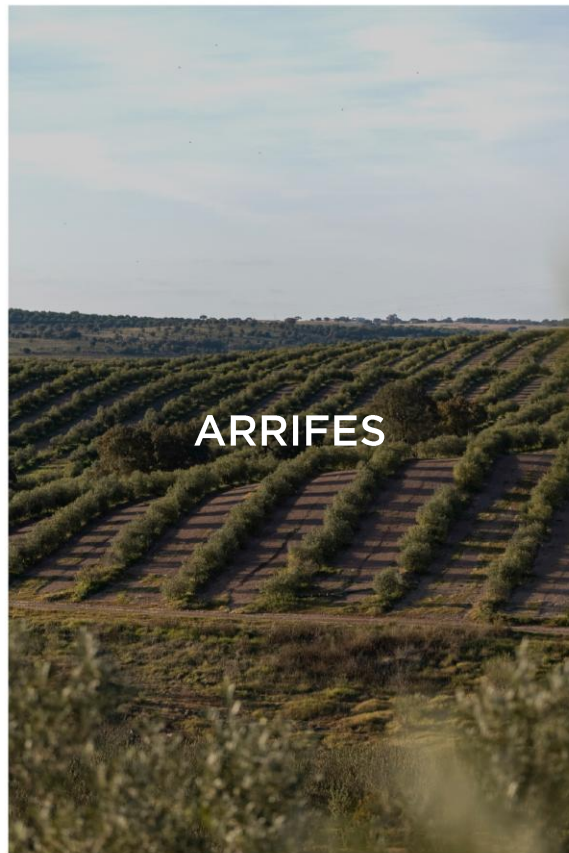




Certified Organic Farming – 95 ha



TORRE



ARRIFES



CORDOVIL

NEW OLIVE GROVE
200 HA

INDIGENOUS VARIETIES

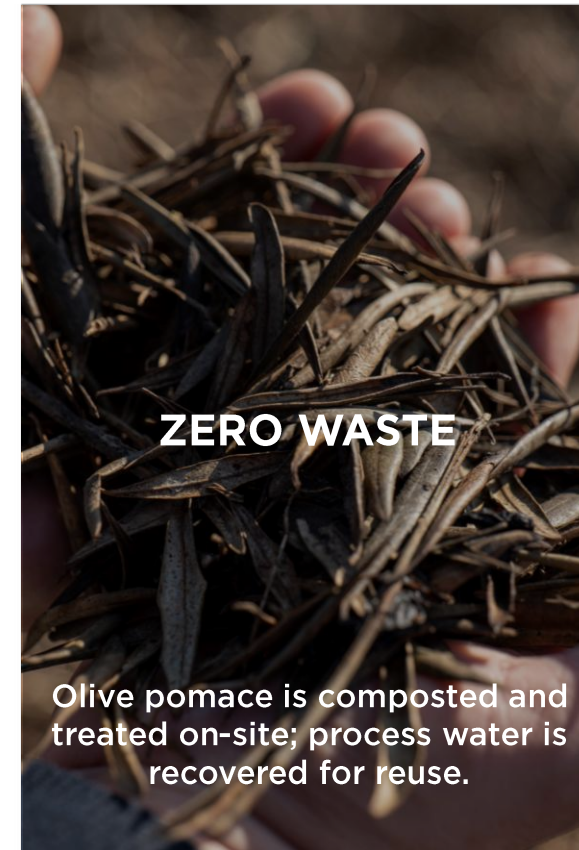
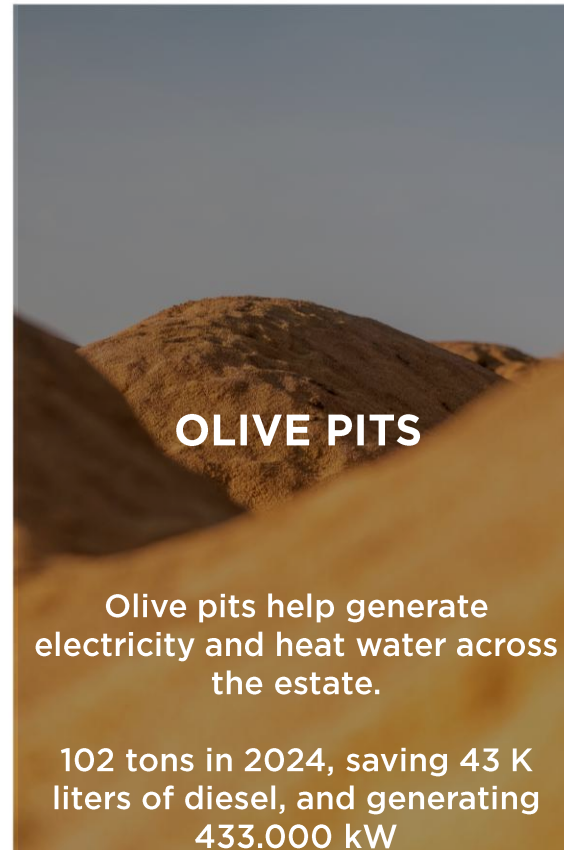
OUR OLIVE MILL

Our estate mill protects quality from harvest to extraction. Its efficient, low-waste process preserves the olives' nutrients, aromas, and flavors.

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OUR OLIVE MILL – SUSTAINABILITY



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Company-wide data*:

55% of energy consumed derived from own renewable sources

93% of waste recycled

148 hectares of wild habitats restored

*Source: Esporão 2024 Sustainability Report

ESPORÃO IS UNIQUE

INDIGENOUS
PORTUGUESE
OLIVE
VARIETIES



Protecting Portugal's
olive-growing heritage.

FROM GROVE TO
BOTTLE
AT OUR ESTATE MILL



Esporão grows,
harvests, mills, and
bottles at Herdade do
Esporão.
Cold extraction at the
estate.
No commodity
sourcing.

QUALITY
OVER
VOLUME



Deliberately limited
volume.
Uncompromising
quality.

SUSTAINABLY
PRODUCED



Zero-waste approach
across production and
by-products.
Our estate groves and
vineyards are certified
organic.

A PLACE
CUSTOMERS
CAN
EXPERIENCE



Visit our olive groves
and mill year-round.

Esporão brings the
credibility of a
recognized premium
Portuguese wine
producer.

THE OPPORTUNITY



THE U.S. MARKET IS READY

- \$3.13B U.S. olive oil market — **projected to grow at 7.4% CAGR** through 2030.
- **97% import-dependent**; retail channel projected at 8.2% CAGR.
- Portuguese EVOO remains an **open space on shelf**.
- 10–12 million Americans visited Portugal over the past decade and discovered its food culture. Portuguese wine has already built origin awareness in the U.S. — **olive oil can follow**.



AND PORTUGAL IS COMMITTED

6th-largest EVOO producer worldwide
3rd-largest European EVOO exporter
Yet Portuguese olive oil is still
underrepresented on U.S. shelves.



HERDADE DO ESPORÃO OLIVE OIL

Premium, estate-produced brand
from Alentejo, southern Portugal
Focused three-SKU core portfolio



OUR PORTFOLIO



EVERYDAY

CASE: 6/500mL
SRP: \$19.99 - \$23.99



CERTIFIED ORGANIC

6/500mL
\$21.99 - \$25.99



SUPER-PREMIUM

6/500mL
\$25.50 - \$29.99

EXTRA VIRGIN OLIVE OIL

Smooth and approachable, with balanced fruit character from Alentejo-grown olives.

INTENSITY



VARIETIES

A regional blend
selected at harvest.

AROMA

Fresh fruit, cut grass, and olive leaf.

PALATE

Fresh and gently peppery, with a nutty finish.

PAIRING

A versatile everyday oil for sautéing, frying, baking, and roasting. Also excellent with cheese.



Sizes: 500 mL



EXTRA VIRGIN OLIVE OIL

ORGANIC

Complex yet balanced, with the bitterness and peppery finish of certified-organic Alentejo olives.

INTENSITY



VARIETIES

Arbequina, Blanqueta, Cobrançosa, Galega and Picual.

AWARDS

NYIOOC
Gold 2025

Olio Nuovo Days
Silver 2024

AROMA

Cut grass, green and ripe tomato, banana peel, white flowers, and almond.

PALATE

Elegant and layered, with balanced bitterness and peppery intensity.

PAIRING

Ideal as a finishing oil for salads, risotto, pasta, and plated dishes.



Sizes: 500 mL



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CERTIFIED
ORGANIC

EXTRA VIRGIN OLIVE OIL

SELECÇÃO

Elegant and distinctive, this selection blends herbal and floral notes for discerning olive oil buyers.

INTENSITY



VARIETIES

Arbequina, Azeiteira, Blanqueta, Cobrançosa, Cordovil, Galega, and Picual.

AROMA

Cabbage leaf, tomato vine, green and ripe tomato, banana peel, and white flowers.

PALATE

Elegant, balanced, and complex, with a smooth entry and green walnut on the finish.

PAIRING

Ideal for vegetables, asparagus, grilled meats, finishing dishes, or dipping bread.

AWARDS

NYIOOC
Silver 2026
Silver 2025
Gold 2024

Olio Nuovo Days
Premium Gold 2024

Olive Japan
Gold 2024

London International Olive Oil
Competition
Silver 2024



Sizes: 500 mL





THANK YOU

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The background of the entire image is a photograph of a white, square tower with a crenellated roof, situated in a dry, open landscape. The tower is surrounded by several large, mature olive trees with dark green foliage. The ground is covered in dry, yellowish-brown grass. The sky is a clear, bright blue. In the foreground, the dark, out-of-focus branches of an olive tree frame the top right corner of the image.

LEARN MORE

ABOUT ESPORÃO OLIVE OIL

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HOW OLIVE OIL IS MADE

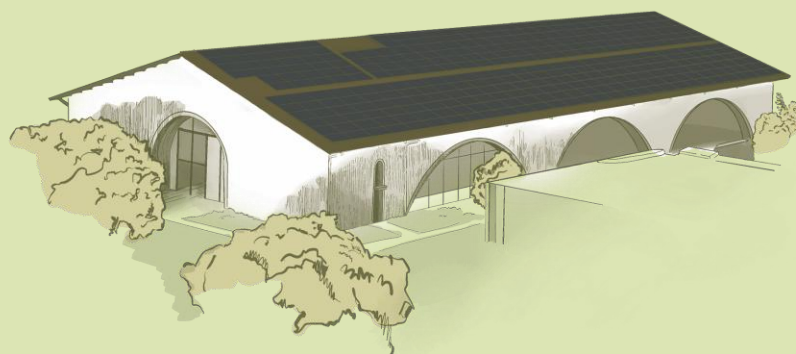
AT ESPORÃO



1

HARVEST

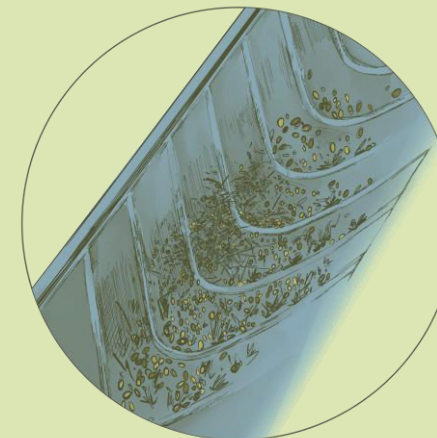
Harvest runs from October through December. Esporão typically harvests several weeks earlier than most European producers.



2

MILL INTAKE

Olives are sorted by variety, ripeness, and farming method.

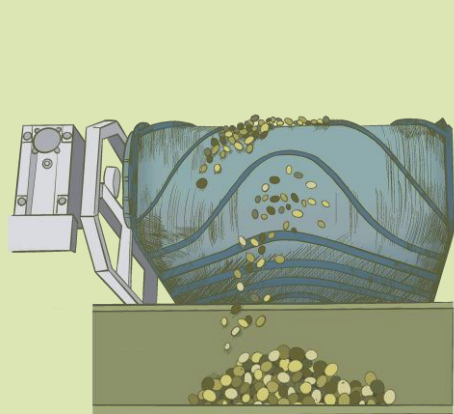


3

CLEANING

Branches, leaves, and field debris are removed.

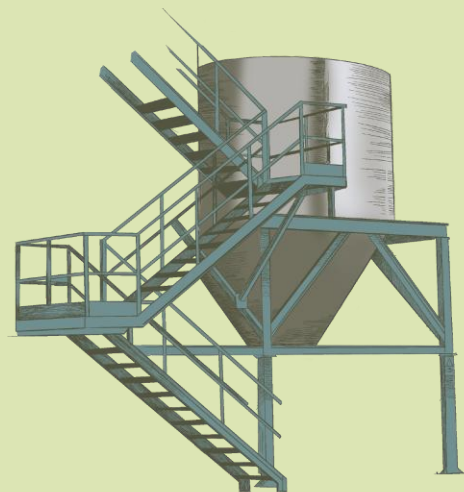
HOW OLIVE OIL IS MADE AT ESPORÃO



4

SCALE

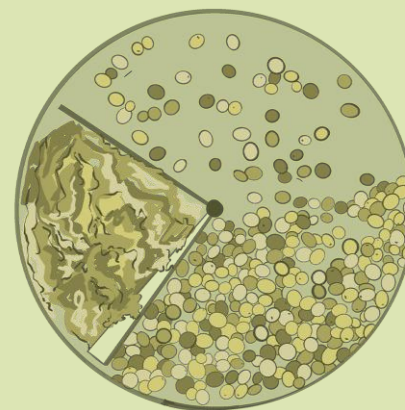
Cleaned olives are weighed to track each batch before processing.



5

HOPPER

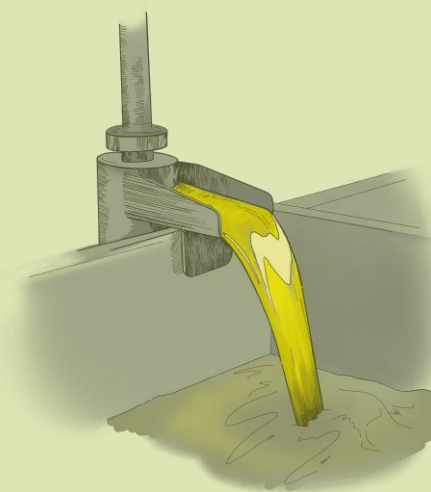
The hopper stages cleaned olives and keeps each lot ready for milling.



6

GRINDER

Olives are ground in a conical mill to create a uniform paste.



7

CENTRIFUGE

The centrifuge separates solid matter from the liquid olive oil.

HOW OLIVE OIL IS MADE AT ESPORÃO



8

QUALITY CONTROL

Every batch is tasted twice daily. Our olive oil specialist evaluates flavor, quality, and consistency.



9

BOTTLING

Bottled at the estate in dark glass to protect the oil from light.



10

TASTE & SHARE

Each oil offers a distinct experience—taste the lineup and find your favorite.

SELLING FACTS

Olive oil is central to Portuguese culture—here are the facts buyers and consumers ask about most.

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SELLING FACTS

Know the Three Types of Olive Oil



EXTRA VIRGIN OLIVE OIL

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

- No sensory defects.
- Acidity of 0.8% or less.
- Suitable for direct consumption.

VIRGIN OLIVE OIL

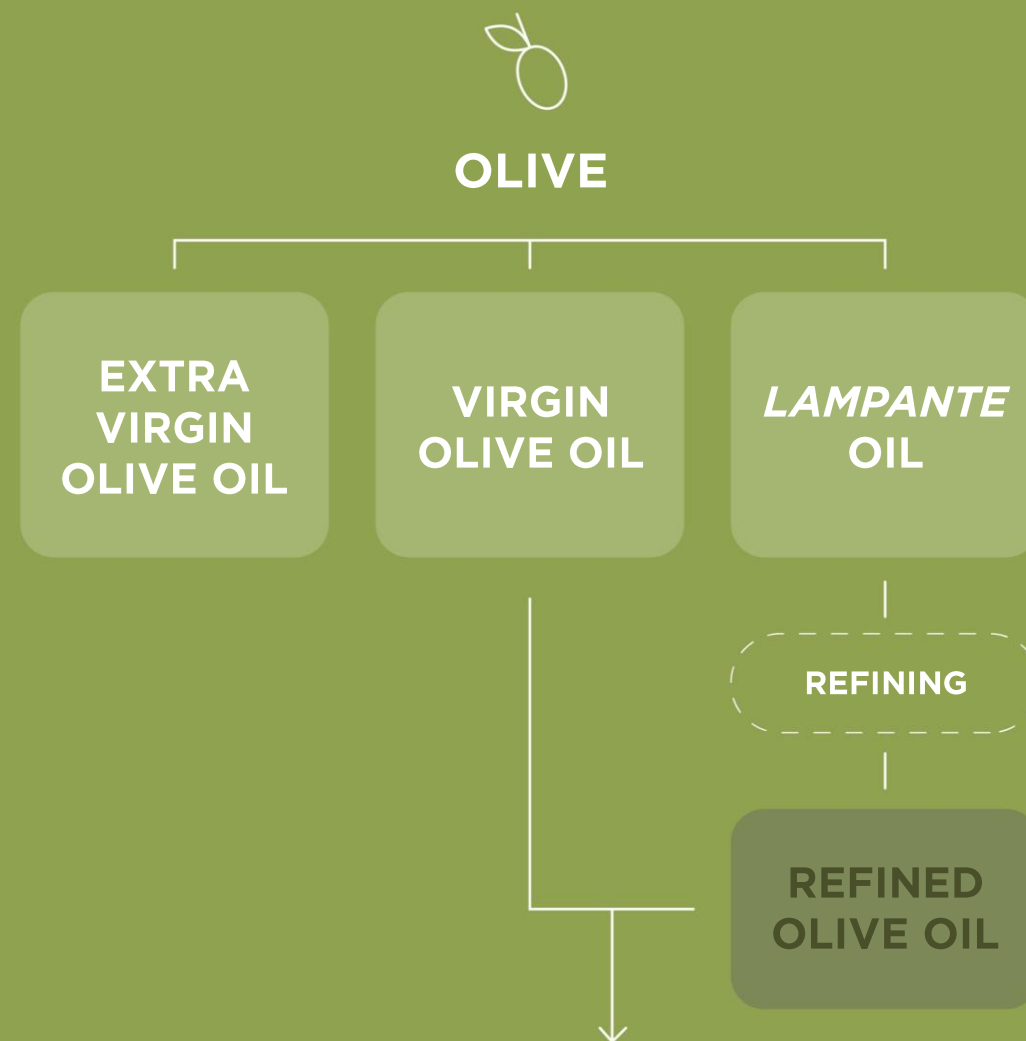
Good-quality olive oil, with the flavor and aroma of healthy olives.

- Acidity of 2% or less; may have very slight aroma or flavor defects.
- Suitable for direct consumption.

OLIVE OIL

A blend of refined olive oil and virgin olive oil.

- Refined olive oil enriched with virgin olive oil; acidity of 1.0% or less.



OLIVE OIL = REFINED OIL + VIRGIN OLIVE OIL

DID YOU KNOW?

Storage

Heat can compromise olive oil quality and diminish its aroma and flavor. Store olive oil in a cool, dark place away from the stove.

Acidity

Acidity is a laboratory measurement—not something you can taste or smell. Unlike the acidity in a lemon or orange, olive oil acidity is not perceptible to the senses.

Harvest

Esporão harvests from October through December. The olives move quickly to our mill to preserve freshness and quality.

Color

Color is not a measure of olive oil quality. The olive variety and ripeness at harvest determine the oil's hue.

Cold extraction

We extract below 27°C (81°F) to preserve the oil's aromas, flavors, and quality.

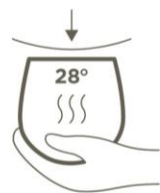
DID YOU KNOW?

How to Taste Olive Oil



1

Pour about 1 tablespoon (15 mL) into a cobalt-blue tasting glass. The blue glass masks color, which reflects variety and ripeness—not quality.



2

Cover the glass and warm the oil to about 82°F (28°C) to release its aromas and flavors.



3

Swirl gently, remove the cover, and inhale slowly. Take a small sip and move the oil around your mouth. Draw in a little air to reveal retronasal aromas, then swallow.



4

Cleanse your palate between samples with water and a slice of apple.



5

For a more casual tasting, pair several olive oils with pieces of neutral white bread—a simple, engaging way to start a meal.