



DOP MOURA OLIVE OIL

Description: Olive oil from the Denomination of Protected Origin (DOP) region of Moura, in Baixo Alentejo, boasting powerful notes of grass and green leaves, as well as a velvety texture and smooth almond aroma.

Season: This season saw a dry summer with high temperatures. These weather conditions continued until mid-Autumn, causing poor reproduction of olive fruit fly. The high temperatures lasted until early December, forcing our suppliers to irrigate areas where the harvest would be further delayed. Those unusually high temperatures married with a degree of humidity created excellent conditions for *Gloeosporium olivarum*, which has a very negative effect on olive quality. It was a good year, with early ripening and high yields, in which the start and speed of the harvest was crucial to obtaining top-quality olive oil, with the olives having been picked between early October and the last day of December.

Olive groves: We have selected 600 hectares of grove owned by family-based olive growers in the Baixo Alentejo region, where this crop has existed for generations. A number of these olive groves employ the traditional system, with the newer ones using more intensive agriculture. With the traditional system, many of the olive trees are over 100 years old, and, being large, there is considerable space between them. With the intensive system, the new olive groves have smaller spacing, resulting in medium-sized trees more suited to mechanical harvesting. Integrated production is the most common cultivation system, which is based on more environmentally sustainable agricultural practices and the use of fauna to control disease and pests.

Varieties: Galega, Cordovil and Verdeal.

Production: The olives are transported separately, according to variety, received at the Esporão olive press just a few hours after being picked and processed immediately. Extraction begins with the rapid milling of the olives. Following the milling, the resulting paste is beaten slowly to allow the oil to seep from the pulp. The paste then goes to the decanter where the oil is separated from the pomace and the water, producing an olive oil that still contains humidity and impurities. It is cleaned using centrifugation, before being filtered and bottled.

Tasting notes:

Aspect: Yellowish green.

Aromas: Ripe fruit, with green leaf, apple and nutty notes.

Palate: Fresh, slightly bitter and spicy, reminiscent of green almond and banana peel.

Use and food pairing: A complex and quite intense, created for salads, bruschetta and even *açordas*.

Acidity: 0,3°

Annual production (litres): 125.000

Available formats: 250ml, 500 ml and 750 ml.

Storage: To best retain this natural olive oil's qualities, keep in a cool place, away from strong light.