



DOP NORTE ALENTEJANO EXTRA VIRGIN OLIVE OIL

Olive oil representative of the Protected Designation of Origin (PDO) region of the North Alentejo. Features notes of apple and nuts, velvety texture and almond flavor.

Harvest: The year 2018 was a very irregular agricultural year in terms of temperature and precipitation. We had a very rainy spring with mild temperatures that lasted until the summer, with low vengeance rates, a delay in the vegetative cycle of about 15 days, which resulted in lower fat contents when compared to previous agricultural years, and production in the order of 30%. A heat wave in August (several days above 40°C) raised concern and tested the native varieties with very positive results. The delay in harvest, combined with the mild temperature and some humidity created excellent conditions for the development of the gafa, which is very harmful to the quality of the oil. A careful choice of fruits was necessary to obtain quality olive oils. The harvest took place between November 2018 and January 2019.

Olive grove: We selected family-based olive farms in the region of North Alentejo where the olive tree cultivation has existed for several generations. The productivity is low because the olive groves are traditional olive groves, often over 100 years old, with a wide spacing arrangement between the trees, these being large and consequently few trees per ha. In the intensive system, the new plantations are presented in smaller bars resulting in medium-sized trees, more adapted to the mechanical harvesting. The predominant cultural system is Integrated Production based on more environmentally sustainable cultural practices and the use of auxiliary fauna in the control of pests and diseases of the olive tree, although much of the traditional olive grove the application of plant protection products is not applied. The olive groves are located in the counties of Alandroal, Redondo, Reguengos de Monsaraz and Mourão.

Varieties: Galega (dominant variety), Blanqueta and Cobrançosa.

Production: The olives are transported separated by varieties and received in the Esporão mill a few hours after harvest and are immediately processed. The extraction begins with the rapid milling of the fruits. Following the milling the resulting slurry is subjected to a slow beating in order to allow the oil to escape from the pulp cells. The paste goes to the decanter where the olive oil is separated from the olive pomace and the water resulting in an oil still with some moisture and impurities. The oil is cleaned by centrifugation and is thus ready to be filtered and packaged. This olive oil is certified by the Agricert entity as Olive oil with a protected designation of origin "Azeites do Norte Alentejano". The extraction takes place in the cold, never surpassing the 27°C.

Tasting Notes:

Visual: Yellowish green.

Aroma: Ripe fruit with notes of apple and nuts.

Taste: Soft, sweet and slightly spicy, reminiscent of nuts.

Use and Harmonization: Soft, sweet and slightly spicy, reminiscent of nuts.

Acidity: 0,2%

Available Formats: 250 ml; 500 ml; 750ml

Conservation: For better preservation of the characteristics of this natural olive oil, it is recommended to keep it in a cool place and protected from light.

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