



## AZEITE CORDOVIL

**Description:** Made from green and ripe olives, this single variety olive oil boasts the bitter and spicy characteristics of Cordovil, which is commonly grown in the Alentejo region.

**Season:** The start of the season saw mild temperatures during the summer and heavy rain at the end, which lasted until early autumn, creating conditions favourable to olive fruit fly and *Gloeosporium olivarum* disease. It was a year of poor yields and early ripening, in which the beginning and speed of the harvest were crucial to obtaining this top-quality olive oil, where the olives were picked between November and late December.

**Olive groves:** We select family-based olive growers in the Baixo Alentejo region, where these cultures have existed for generations. A number of these olive groves employ the traditional system, with the newer groves 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. 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:** Cordovil.

**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:** Fruity and grassy with notes of tomato.

**Palate:** Fresh, slightly bitter and spicy, some astringency, banana skin and green almond shell, with a nutty finish that lends a persistent sweetness.

**Use and food pairing:** Intense olive oil produced to complement delicate flavours. Ideal for green salads, pasta, tapas and lean fish.

**Acidity:** 0.3°

**Annual production (litres):** 8,000

**Available formats:** 500 ml

**Storage:** Keep in a cool place, away from strong light.