



AZEITE GALEGA

Description: Single-variety oil made from unripe and ripe olives, boasting subtle aromas and a particularly almond nose that is typical of the Galega olive, the most iconic variety in Portugal.

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, with the Galega particularly susceptible to these problems. It was a year of poor yields and early ripening, in which the beginning and speed of the harvest, as well as careful selection, were crucial to obtaining this top-quality olive oil, where the olives were picked during the month of November.

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.

Variety: Galega.

Production: The olives are transported separately, according to variety, delivered to the Esporão olive press the same day they were 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: Yellow hue.

Aromas: Subtly fruity with notes of apple, fennel and nuts.

Palate: Very sweet, little spice, with a harmonious and persistent nutty finish.

Use and food pairing: Smooth olive oil produced to complement intense flavours. Ideal for seasoning asparagus, celery and fennel, for fish and fish stew.

Acidity: 0.2°

Annual production (litres): 15,000

Available formats: 500 ml

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