



AZEITE VIRGEM

Description: Olive oil made from a range of traditional olive varieties from the Alentejo region, boasting subtle aromas and smooth taste.

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 was crucial to obtaining this top-quality olive oil, where the olives were picked between mid-November and mid-January.

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: Galega, Cordovil, Arbequina and Cobrançosa.

Production: The olives are transported separately, according to variety, delivered to 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.

Aroma: Ripe fruit.

Palate: Sweet, slightly bitter and spicy.

Use and pairing: Olive oil with subtle aromas, often used for cooking. Due to its resistance to high temperatures, it is commonly used for frying food.

Acidity: 1.0°

Annual production (litres): 200,000

Available formats: 3l (PET)

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