

Extra Virgin Olive Oil – Herdade do Esporão



Description: Smooth and harmonious oil, boasting good balance of fruity aromas typical of Alentejo olives.

Crop year:

The year 2016 was characterised by an absence of cold, causing low floral differentiation, with very high temperatures in summer and rainy periods during the flowering stage. The consequences were low setting rates, around a 15-day delay in the growing cycle and lower fat content. High temperatures in summer that lasted until October prevented olive fly attacks, which led to perfect conditions of health at harvest time. This took place from October to December, which allowed us to obtain high quality olive oils.

Olive grove:

We selected 1,000 hectares of olive groves in the Alentejo, where olive growing has existed for generations. Part of this olive grove follows the traditional system, while the newer olive groves are intensively farmed. Under the traditional system, many olive trees are over 100 years old. They are laid out with wide spaces between the trees, which are of large size. Under the intensive system, smaller planting distances are used in the new plantations, resulting in medium-sized trees more adapted to mechanical harvesting. The production system used is Integrated Production, which is based on more environmentally sustainable growing practices and the use of fauna to assist in the control of pests and diseases that affect the olive tree.

Varieties:

Cobrançosa, Picual, Arbequina, Cordovil, Carrasquenha and Frantoio.

Production:

The olives are transported separated by variety and received at the Esporão oil mill in Reguengos de Monsaraz a few hours after harvest and are immediately processed.

Extraction begins with the rapid milling of the fruit. Following milling, the resulting pulp is subjected to threshing with strict control of time and temperature so as to permit the release of the oil from the pulp cells and to preserve the characteristic flavours of each variety that mark each olive oil.

The pulp continues to the decanter, where the olive oil is separated from the olive press-cake and water, resulting in an olive oil that still contains some moisture and impurities. The oil is cleaned by centrifugation, and is thus ready to be filtered and packaged.

The extraction is conducted cold, with temperatures never exceeding 27°C.

Tasting notes:

Appearance: Yellowish green.

Olfactory: Fruitiness of ripe green olives. With hints of fruit, herbs and leaf.

Palate: Fresh, slightly bitter and spicy with an aftertaste of dried fruit.

Use and harmonisation: Olive oil boasting simple organoleptic characteristics of light-medium intensity suitable for finishing dishes of low to medium intensity foods, various soups and baked dishes.

Maximum Acidity: 0.4°

Annual production (litres): 400,000L

Available formats: 250ml, 500ml, 750ml, 3Lt (PET)

Storage: To better preserve the characteristics of this natural olive oil, storage in a cool place protected from light is recommended.