

Selection Extra Virgin Olive Oil

Description: Olive oil produced from several varieties of olives. Careful selection of fruits from the field to the oil mill and the combination of different degrees of ripeness of the same varieties results in a very complex, elegant and persistent olive oil for the most demanding connoisseurs.

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 in the flowering period. 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 was carried out in October, in order to obtain more complex and intense oils from green olives, which allowed us to obtain this high quality olive oil.

Olive grove:

Of the 1,000 hectares of olive groves that we selected in Alentejo, where olive growing has existed for generations, we chose the best olive that arrives at the mill. 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, Cordovil and Frantoio.

Production:

The olives are transported 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 a short threshing at a very low temperature so as to permit the release of the oil from the pulp cells and to preserve the characteristic flavours of the 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 olive oil is cleaned by means of centrifugation and immediately filtered and packaged.

Tasting notes:

Appearance: Greenish tint resulting from the use of green olives.

Olfactory: Highly complex, with an intense fruitiness with hints of freshly cut grass notes, green leaf, citrus, green banana peel and fresh herbs.

Palate: Harmonious and persistent, very well balanced with respect to bitterness and spiciness, where the spiciness grows in the mouth and blends with dried fruit.

Use and harmonisation: Olive oil with intense organoleptic characteristics suitable for accompanying foods with mild flavours. Ideal for tomato salads, pasta, tapas and lean fish.

Acidity: 0,2°

Annual production (litres): 80.000L

Available formats: 500 ml

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

