

Galega Extra Virgin Olive Oil – Herdade do Esporão

Description: Monovarietal olive made from green olives characterised by soft aromas, particularly apple, corresponding to the characteristic features of the Galega, the most emblematic variety of olive in Portugal.

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. The Galega is a variety very sensitive to anthracnose, but the high temperatures in the summer that lasted until October prevented fly attacks - hence the anthracnose was unable to propagate. These conditions and the anticipation of the harvest, allowed excellent quality olives to be obtained. The harvest was performed between October and November.

Olive grove:

We selected the best traditional producers of the Galega variety in Alentejo, where olive growing has existed for generations and many olive trees are over 100 years old. They are laid out with wide spaces between the trees, which are of large size. 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.

Production:

The olives of the Galega variety 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 this variety, which characterise this 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 then packaged.

Varieties:

Galega

Tasting notes:

Appearance: Yellowish.

Olfactory: An olive oil with strong fragrance of fresh fruit, with intense hints of Bravo de Esmolfe apple, citrus and basil.

Palate: Very sweet, not very spicy, harmonious, persistent almond and walnut finish in the mouth.

Use and harmonisation: Olive oil with mild organoleptic characteristics suitable for accompanying foods with strong flavours. Ideal for seasoning fruit salads, hedge mustard and avocado, asparagus and fish such as salmon.

Acidity: 0.2°

Annual production (litres): 12,000L

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.

