

North Alentejo PDO Extra Virgin Olive Oil

Description: Olive oil representative of the North Alentejo region Protected Designation of Origin (PDO). Features notes of apple and dried fruit, a velvety texture and an almond flavour.

Crop year: The year 2016 was characterized by an absence of cold, causing a low degree of floral differentiation, very high temperatures in the summer and periods of rain during the flowering period. The consequences were low setting rates, a delay in the growth cycle of around 15 days and low fat content. The difficulties in production are related to the varieties used in the North Alentejo PDO olive oils, the Galega (predominant variety), Blanqueta, Cobrançosa, Redondil and Carrasquenha. Although productivity was low, it was a year of exceptional quality.

The harvest was carried out in the months of October, November and December.

Olive grove: We selected family-based olive farms from the North Alentejo region where olive tree farming has existed for several generations.

The productivity is low because the olive groves are traditional olive groves, often over 100 years old, with wide spacing between the trees, which are large, and consequently there are few trees per ha.

Under the intensive system, the new plantations feature smaller planting distances, resulting in medium-sized trees more adapted to mechanical harvesting. The predominant growing system is Integrated Production, which is based on more environmentally sustainable growing practices and the use of auxiliary fauna in the control of pests and diseases of the olive tree, although plant-protection products are not applied very much in traditional olive groves. The olive groves are located in the municipalities of Morforte, Alandroal, Redondo, Reguengos de Monsaraz and Mourão.

Varieties:

Galega (predominant variety), Blanqueta, Cobrançosa, Redondil and Carrasquenha.

Production: The olives are transported as separate varieties and received at the Esporão oil mill just a few hours after harvest, where they are immediately processed. Extraction begins with rapid milling of the fruits. Following the milling, the resulting paste is subjected to a slow threshing in order to allow the oil to escape from the cells of the pulp. The paste proceeds to the decanter where the olive oil is separated from the olive press-cake and the water, resulting in an oil that still contains some moisture and impurities. The oil is cleaned by means of centrifugation and is then ready to be filtered and packaged.

Tasting notes:

Appearance: Yellowish green.

Olfactory: Ripe fruit, with notes of apple and dried fruit.

Palate: Soft, very sweet and slightly spicy, reminiscent of dried fruit

Use and harmonisation:

Olive oil that adapts to different dishes, such as salads, *tiborna* breads, *açorda* soups and even to finish grilled fish.

Acidity: 0,3°

Annual production (litres): 60.000L

Available formats: 250ml, 500 ml and 750ml.

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

