

Galega Extra Virgin Olive Oil

Description: A monovarietal olive oil made from green olives, presenting smooth aromas, particularly apple, corresponding to the typical Galega profile - Portugal's most iconic olive variety.

Harvest: This harvest began two weeks earlier than last year. The hot weather and rain absence raised concerns regarding olive caliber and dehydration, especially in the non-irrigated olive groves. Since the Galega variety in the Alentejo is mostly non-irrigated, the supplier's selection and an early harvest were crucial to obtain a high quality olive oil. The harvest took place between October and the first two weeks of November.

Olive grove: We selected the best traditional producers of the Galega variety in the Alentejo, where olive tree cultivation has taken place for generations and many olive trees are over 100 years old, laid out with wide spaces between the trees, being large in size. An Organic or Integrated Production system is applied, based on more environmentally sustainable growing practices and the use of auxiliary fauna to control olive pests and disease.

Production: The Galega olives are transported and received at the Esporão mill in Reguengos de Monsaraz a few hours after being harvested, and are processed immediately. Extraction begins by grinding the fruit rapidly. Afterwards, the resulting paste is churned briefly at a very low temperature in order to enable the olive oil to be released from the pulp cells and preserve the distinctive Galega aromas that characterize this olive oil. The paste is then sent to the decanter where the olive oil is separated from the pomace and water, resulting in an olive oil that still contains some humidity and impurities. The olive oil is cleaned by centrifugation and is then immediately filtered and packaged.

Varieties: Galega.

Tasting notes:

Appearance: Yellowish.

Scent: Very fragrant olive oil with aromas of fresh fruit, and intense hints of apple, delicate floral touches and citrus notes.

Palate: Sweet, slightly bitter and a mild spice; harmonious with a persistent and nutty finish.

Use and food pairings: Olive oil with smooth organoleptic characteristics, suitable to complement food with intense flavours. Ideal for seasoning fruit salads, grilled pineapple, steamed vegetables, delicate fish and ice cream.

Acidity: 0.1%

Available formats: 250 ml and 500 ml.

Storage: To better preserve the characteristics of this natural olive oil, we recommend storage in a cool place protected from sunlight.

