

DOP Norte Alentejano Extra Virgin Olive Oil

Description: Olive oil representative of the Norte Alentejo Protected Denomination of Origin (DOP) region. Presents apple and nutty notes, velvety texture and almond flavour.

Crop year: This harvest began two weeks sooner than the previous year. The hot weather and the absence of rain raised concerns over the fruit caliber and dehydration, mainly on non-irrigated olive groves. As the Galega variety, in Alentejo, is mostly produced on non-irrigated olive groves, the suppliers selection and the careful separation of the fruits were critical to obtain a high quality olive oil. The harvest occurred in the months of October, November and December.

Olive grove: Olive tree plantations were selected among family based producers from the North Alentejo region, where olive growing has existed for generations. The productivity is low due to the fact that they are composed by traditional olive groves, often with more than 100 years old, with an arrangement of wide spacing between trees. These trees are large with the consequence of obtaining fewer trees per ha. In the intensive system, newer plantations have less space between trees resulting in medium-sized trees more adapted to the mechanical harvest. The production system used is the Integrated Production, which is based on a more sustainable growing practice and the use of auxiliary fauna to control olive tree pests and diseases. The olive groves are located in the Monforte, Alandroal, Redondo, Reguengos de Monsaraz and Mourão municipalities.

Varieties: Galega (predominant variety); Blanqueta; and Cobrançosa.

Production: The olives are transported separately by variety and received in the Esporão's mill fewer hours after the harvest being processed immediately. The extraction begins by grinding the fruit rapidly. Afterwards, the resulting paste is churned briefly in order to enable the olive oil to be released from the pulp cells. The paste is moved to the decanter, where the olive oil is separated from the pomace and water, resulting in an olive oil that still contains some moisture and impurities. The olive oil is then cleaned by means of centrifugation and immediately filtered and packaged.

Tasting notes:

Appearance: Yellowish green.

Olfactory: Ripe fruit, with apple and nutty notes.

Palate: Soft, very sweet and slightly bitter, remembering nuts.

Use and food pairings: Olive oil that is able to adapt to a variety of dishes including salads, simply over toasted bread, hearty soups and even the final of a grilled fish dish.

Acidity: 0,1%

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

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

