

Extra Virgin Olive Oil– Herdade do Esporão

Description: A smooth and harmonious olive oil, with a good balance of fruity aromas typical of Alentejo olives.

Harvest: This harvest began two weeks earlier than last year. The hot weather and the absence of rain raised concerns over the fruit caliber and dehydration, mainly on non-irrigated olive groves. In the irrigated groves, production is higher as well as the yield in general. The absence of humidity didn't create grub problems, but there was a significant amount of olive flies, which brought additional concerns, making an earlier and quick harvest crucial to obtain high quality olive oils.

Olive Grove: We selected 1.600 hectares of olive groves in the Alentejo, where olive growing has taken place for generations. Part of this olive grove follows the traditional system, while the younger olive groves are farmed more intensively. Under the traditional system, many olive trees are over 100 years old, laid out with wide spaces between trees, which are large in size. In the intensive system, the new plantations present smaller planting distances resulting in medium-sized trees better adapted to mechanical harvesting. An Integrated Production system is applied, based on more sustainable growing practices and the use of auxiliary fauna to control olive pests and disease.

Varieties: Cobrançosa, Arbequina, Cordovil, Carrasquenha, Galega and Frantoio.

Production: The olives are transported separated by variety 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. After being ground, the resulting paste is churned under strict temperature and time control in order to enable the olive oil to be released from the pulp cells and preserve the aromas of each variety that characterize each 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 ready to be filtered and packaged. Extraction is carried out cold, never exceeding 27°C.

Tasting notes:

Appearance: Yellowish green.

Scent: Fruity, of ripe green olives. Touches of fruit, herbs and leaf.

Palate: Fresh, slightly bitter and spicy with a nutty finish.

Use and food pairings: Olive oil with simple organoleptic characteristics and a medium-light intensity suitable to finish dishes of medium-low intensity, various soups and baked dishes.

Acidity: Maximum 0.2%

Available formats: 250 ml, 500ml, 750ml, 3Lt (PET)

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

