



CORDOVIL EXTRA VIRGIN OLIVE OIL

Monovarietal olive oil of green olive with sensations of bitter and spicy, characteristic of Cordovil, variety very representative of the zone of Moura.

Harvest: The year 2018 was a very irregular agricultural year in terms of temperature and precipitation. We had a very rainy spring with mild temperatures that lasted until the summer, with low vengeance rates, a delay in the vegetative cycle of about 15 days, which resulted in lower fat contents when compared to previous agricultural years, and production in the order of 30%. A heat wave in August (several days above 40°C) generated some concern and tested the native varieties with very positive results. The delay in harvest, combined with the mild temperature and some humidity created excellent conditions for the development of the gafa, which is very harmful to the quality of the oil. A careful choice of fruits was necessary to obtain quality olive oils. The harvest took place in November and December 2018.

Olive grove: We selected the best producers of the Cordovil variety in the Alentejo, where olive tree cultivation has existed for several generations. The production system is Integrated Production based on more environmentally sustainable cultural practices and the use of auxiliary fauna in the control of pests and diseases of the olive tree.

Varieties: Cordovil.

Production: The olives of the Cordovil variety are transported and received in the Esporão winery, in Reguengos de Monsaraz, a few hours after the harvest and are immediately processed. The extraction begins with the rapid milling of the fruits. After the milling the resulting paste is subjected to a thermal shock and a rapid passage through the active exchanger, which system shortens the extraction time, and preserves the characteristic aromas of this variety that characterize this oil. The paste goes to the decanter where the olive oil is separated from the olive pomace and the water resulting in an oil still with some moisture and impurities. The oil is cleaned by centrifugation and is immediately filtered and then packed.

Cold extraction, never surpassing the 27°C.

Tasting Notes:

Visual: Yellowish green.

Aroma: Medium green fruity, with notes of olive leaf, kale and grass.

Taste: Sweet, slightly bitter and spicy with a finishing touch of nuts and green banana peel.

Use and Harmonization: Very versatile olive oil. Ideal for salads, açordas, tapas varios and a simple toasted bread.

Acidity: 0,2%

Available Formats: 500 ml;

Conservation: For better preservation of the characteristics of this natural olive oil, it is recommended to keep it in a cool place and protected from light.

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