



GALEGA EXTRA VIRGIN OLIVE OIL

Monovarietal olive green olive oil that has soft aromas, especially the apple, corresponding to the characteristic profile of Galega, the most emblematic olive variety in Portugal.

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 50%. A heat wave in August (several days above 40°C) generated an increased concern and tested the native varieties with very positive results. The delay in harvest, together with the mild temperature and some humidity created excellent conditions for the development of the spectacle, a disease that is very harmful to the quality of the oil and whose Galician is sensitive. The harvest took place between October and November 2018.

Olive grove: We selected the best traditional producers of Galician in the Alentejo, where olive tree cultivation has existed for several generations, where many olive trees are over 100 years old with a wide spacing arrangement between the trees, these being large. The production system is integrated or biological 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: Galega.

Production: Olives of the Galega 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.

The extraction takes place in the cold, never surpassing the 27°C.

Tasting Notes:

Visual: Yellowish.

Aroma: Olive oil very fragrant with fresh fruit, with notes of apple, delicate notes to flowers and aromatic herbs like sweet grass, rosemary and lavender.

Taste: Sweet, and slightly spicy, harmonious with a persistent finish to dry nuts.

Use and Harmonization: Olive oil with mild organoleptic characteristics, adapted to complement foods with delicate flavors. Ideal for seasoning fruit salads, grilled pineapple, cooked vegetables, delicate fish and ice cream.

Acidity: 0,2%

Available Formats: 250 ml; 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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