

# VIRGIN OLIVE OIL

A sweet, soft, and delicate olive oil produced from ripe olives.



## Origin

Reguengos de Monsaraz  
Alentejo, Portugal

## Intensity



## Harvest

2021 was an especially rainy year that completely replenished the soil's water reserves, which is key to cultivating these rainfed olive groves. Weather conditions led to significantly earlier ripening and the harvest took place in November and December.

## Production

Shortly after harvest, the olives are shipped to the Esporão mill in Reguengos de Monsaraz where cold extraction immediately begins at room temperatures never exceeding 27°C (80.6°F). The fruit is rapidly ground and run through a heat exchanger to shorten extraction time and preserve the aromas. A centrifuge mechanically separates the pomace from the oil that is promptly filtered and packaged.



**Olive grove**  
Integrated production



**Varieties**  
Selection of varieties harvested in the region



**Sizes**  
3L



**Aroma**  
Ripe fruit, with light notes of grass



**Palate**  
Sweet and slightly spicy



**Acidity**  
Max 1%



**Pairing**  
Adapted to withstand high temperatures, so it is ideal for stewing, sautéing and frying



**Storage**  
Keep in a cool place and protected from light



**Best before end**  
January 2024

ESPORÃO

