

Selection Extra Virgin Olive Oil

Description: Olive oil produced from a single olive variety. The careful selection of olives from the field to the mill, and a combination of different degrees of ripeness within the same variety, resulted in an olive oil that is complex, elegant, and persistent, for more demanding consumers.

Harvest: Due to the weather conditions during the vegetative cycle, we realised early on that ripening was considerably advanced, although yields were substantially below this olive grove's average, which complicated the decision to launch the harvest. This was an off-season crop with output losses in the non-irrigated olive groves. In the flowering stage, mild temperatures enabled early blooming, while the precipitation made some flowers abort, which also led to significant production losses. At the beginning of the harvest, high temperatures and low yields caused the crop to get off to a slow start, and high humidity created the ideal environment for anthracnose to develop (a fungus that affects olive quality and rapidly increases acidity), exacerbated by attacks from the olive fruit fly, which were extensive this year. Clearly aware of this problem, the harvest picked up speed, was interrupted by rainy episodes, but ended up proving to be the right decision.

The 2020 harvest took place between October and the first week of November.

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 the trees, which are large. 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 environmentally sustainable growing practises and the use of auxiliary fauna to control olive pests and disease.

Varieties: Cobrançosa

Production: The Cobrançosa olives are transported and delivered to the Esporão olive mill in Reguengos de Monsaraz a few hours after being harvested and processed immediately. Extraction begins by grinding the fruit rapidly. After being ground, the resulting paste is chilled, which was extremely important this year given the high temperatures at the beginning of the harvest. Brief malaxation follows, a system that shortens the extraction time and preserves the distinctive aromas of the variety that characterises this 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 then immediately filtered and packaged. Cold extraction process, never exceeding 24°C.

Tasting notes:

Appearance: Greenish hue resulting from the use of green olives.

Aroma: Very harmonious and complex, with notes of green herbs, freshly cut grass, green artichoke, country flowers and orange blossom, basil, tomato leaf and green tomato.

Palate: Persistent, with a smooth start, great harmony between sweet, bitter, and spicy, and astringent green almonds.

Use and food pairings: For demanding olive oil lovers. Ideal with steamed vegetables and greens, gazpacho, to spice up chocolate or even just on toast.

Maximum acidity: 0.2°

Available formats: 500 ml

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

