



VIRGEM EXTRA OLIVE OIL

Olive oil with a smooth and harmonious profile, with a good balance of the fruity aromas typical of the Alentejo olives.

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) raised concerns 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 olive anthracnose, 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 between October 2018 and January 2019.

Olive grove: We have selected 1,600 hectares of olive groves in the Alentejo, where olive trees have existed for generations. Part of this olive grove follows the traditional system, with the newest olive groves being conducted on an intensive basis. In the traditional system many olive trees are older than 100 years with a wide spacing arrangement between the trees, these being large. In the intensive system, the new plantations are presented in smaller bars resulting in medium-sized trees, more adapted to the mechanical harvesting. 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: Cobrançosa, Arbequina, Blanqueta, Cordovil, Carrasquenha, Maçanilha, Galega e Frantoio.

Production: The olives are transported separated by varieties 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. Following the milling the resulting pulp is subjected to a beating, with temperature and beat time perfectly controlled in order to allow the oil to escape from the cells of the pulp and to preserve the aromas from each variety and which characterize each 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 thus ready to be filtered and packaged.

Cold extraction, never surpassing the 27°C.

Tasting Notes:

Visual: Yellowish green.

Aroma: Green and ripe olive fruitiness. With notes of fruit, herb and leaf.

Taste: Fresh, slightly bitter and spicy with a finish to dry nuts.

Use and Harmonization: Olive oil with simple organoleptic characteristics of light to medium intensity, suitable for finishing with low medium intensity foods, various soups and oven dishes.

Acidity: maximum 0,2%

Available Formats: 250 ml; 500 ml, 750ml, 3l (PET)

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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