

CAELESTI AZEITE VIRGEM EXTRA



HARVEST CONDITIONS: It was a very rainy year during the beginning of the growing season until the end of May and very hot during the second part of the same cycle. The months of March, April and May had an accumulated rainfall of 200 lt/m². The month of August continued to be very hot with maximum temperatures above 34C for eleven consecutive days since the 1st. From the 17th of September onwards, the weather was rainy with a verified rainfall of 13.8 lt/m² during the 17th, 18th, 19th and 20th of the month. The picking of the various varieties occurred during the last week of October 2021.

ORIGIN: The Douro Valley has a microclimate and soil particularly suitable for olive trees, which have been grown here for centuries.

HARVEST AND EXTRACTION: Superior category olive oil obtained directly from olives and solely by mechanical means.

AGEING: Stainless steel tanks for a period of 5 months.

TASTING NOTES: Caelesti is a very strict selection of the very finest of all the olive oils from Quinta da Romaneira. The principal varieties are Cobrançosa, Verdeal and Galega, harvested by hand at the end of October 2021. The Caelesti is particularly intense, harmonious and elegant, and we found it so exceptional that we decided to bottle it separately, in this very limited edition of 2000 bottles.

OLIVE VARIETIES: COBRANÇOSA, VERDEAL, GALEGA, MADURAL

ANALYTICAL CHARACTERISTICS:	LOGISTIC INFORMATION:	HARVEST: October 2021
Maximum Acidity: 0,11 Peroxide index (meq O ₂ /Kg): 6,1 Wax (mg/Kg): 41 Energy (per 100g): 91.2 K232: 1,7 K268: 0.14 ΔK: ≤ 0.01	Carton Case 6 x 500 ml / Weight – 7 Kg	info@quintadaromaneira.pt www.quintadaromaneira.pt