

EXTRA VIRGIN OLIVE OIL



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 first two weeks of November 2021.

ORIGIN: The Douro Valley has a microclimate and soil particularly suitable for olive trees, which have been grown here for centuries. Our olive groves are planted with the traditional varieties of Cordovil, Galega, Verdeal and Madural.

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 a 8 months.

TASTING NOTES: Fresh green fruity notes of dried fruit (almond and walnut), green banana peel and apple. On the palate it is long, balanced with fresh notes of dried fruits and banana peel, slightly spicy with a harmonious finish. Extra virgin olive oil of great character and purity, full of aromas, with a very low natural acidity and optimum spice.

OLIVE VARIETIES: CORDOVIL, GALEGA, MADURAL, FIELD BLENDS

ANALYTICAL CHARACTERISTICS:	LOGISTIC INFORMATION:	HARVEST: November 2021
Maximum Acidity: 0,11 Peroxide Index (meq O ₂ /Kg): 5,9 Wax (mg/Kg): 41 Energy (per 100g): 91.2 K232: 1,62 K268: 0.11 ΔK: ≤ 0.01	Carton Case 6 x 500 ml / Weight – 6 Kg	info@quintadaromaneira.pt www.quintadaromaneira.pt