



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA Caelesti - Extra Virgin Olive Oil



HARVEST: October 2020

OLIVE VARIETIES: Cobrançosa, Verdeal, Galega

SOIL: Schist

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 4 months

ANALYTICAL CHARACTERISTICS:

Maximum Acidity: $0,1\% \leq \text{Acidity} \leq 0,2\%$

Peroxide index (meq O₂/Kg): ≤ 20.0

Wax (mg/Kg): $\leq 150\text{mg/kg}$

K232 ≤ 2.5

K268 ≤ 0.22

ΔK ≤ 0.01

Energy: 3374 Kj || 821Kcal

HARVEST CONDITIONS: 2020 was one of the most challenging years of the decade. It had a very rainy winter, which was good, but the rainfall continued until the end of May. As a consequence, the olive trees had a good canopy growth that helped to protect the olives from the intense summer heat. The picking started early as a result of these occurrences, on the 10th of October for a period of three weeks. The lots that enter this blend were picked during the first three days.

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 2020. 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 996 bottles.