

ROMANEIRA

EXTRA VIRGIN OLIVE OIL



HARVEST CONDITIONS: The agricultural year 2021/22 experienced an unusual combination of extreme heat and minimal rainfall, resulting in significantly higher air temperatures. These conditions had a notable impact on both the quality and quantity of the olives. Throughout the growth cycle, this year witnessed scarce and unevenly distributed rainfall. Up to May, there was a total of 190 mm of rainfall, followed by 110 mm from May to the end of September. Notably, 64 mm fell between September 12th and 15th, with an additional 64 mm on the 29th. The olive picking started on the 25th of October and ended November 17. The quality of the olive oil is of superior quality.

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.

TASTING NOTES: On the nose, we find vibrant, green fruity aromas reminiscent of dried fruits like almond and walnut, as well as hints of green banana peel and apple. The palate offers a harmonious balance with fresh flavours of dried fruits and banana peel, accompanied by a subtle spiciness that leads to a harmonious finish. This extra virgin olive oil boasts a distinctive character and purity, rich in aromas, with very low natural acidity and an ideal level of spiciness.

OLIVE VARIETIES: Cordovil, Verdeal, Galega, Madural.

ANALYTICAL CHARACTERISTICS:

Maximum Acidity: 0,15
Peroxide index (meq O₂/kg): 5,4
Wax: 33
Energy (per 100g) : 91,2
K232: 1,67 K268: 0,13 ΔK 0,00

LOGISTIC INFORMATION:

Carton Case with tube
6 x 750 ml
Gross Weight – 6 Kg

BOTTLING:

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