

Extra Virgin Olive Oil from Centenary Olive Trees 2025



SOIL GEOLOGY AND CLIMATE

Clay-limestone and schist soils on gentle slopes facing southwest, at an average altitude of 400 meters, under the influence of a Mediterranean climate continental, with a large temperature range.

OLIVE GROVE MANAGEMENT

Traditional (extensive)

AVERAGE AGE OF OLIVE TREES

+100 years

VARIETIES

Galega

CULTIVATION METHOD

Olive grove under organic production methods.

PRODUCTION

Harvesting takes place only during the morning, and the olives are subsequently sent to the mill within a few hours and immediately processed in order to preserve all the aromatic components.

After mechanical grinding, extraction is carried out continuously by cold centrifugation. Once the entire process is complete, the olive oil is left to rest so that gravity separates the suspended particles. This is an unfiltered olive oil, intended to maintain all its organoleptic characteristics.

CHEMICAL ANALYSES

Acidity: 0,37 g/L.

Peroxide Index: 8. Absorbance K232: 1.73. Absorbance K268: 0.104

VALIDITY

February 2028

FORMAT

500ml

CONSERVATION

Store away from light and heat.

TASTING NOTES

Yellowish green.

Green aromas of herbs, tomato vines, and notes of ripe fruit such as apple and almond.

Sweet olive oil, slightly bitter and spicy, with a subtle and elegant fruitiness. It has a very complex, harmonious, and persistent finish.

Ideal for seasoning salads, fish, delicate dishes, and desserts. Perfect to enjoy with Alentejo bread.

LOGISTICS COMPOSITION

1 Box x 3 Bottles 500ml

330 x 225 x 110mm

3kg (gross weight)

EAN Garrafa: 5 600 668 505 357

ITF14: 15 600 668 505 354 (bx ind.)

ITF14: 15 600 668 505 361 (bx mast.)

Europalet

120 boxes

10 rows of 12 boxes

360 kg (gross weight)