

DOP NORTE ALENTEJANO EXTRA VIRGIN OLIVE OIL

Velvety, almond-scented olive oil that perfectly represents the Protected Designation of Origin (DOP) region of Northern Alentejo.



Origin

Reguengos de Monsaraz
Alentejo, Portugal

Intensity



Harvest

Weather conditions led to an unusually early ripening, while plentiful rains completely replenished the soil's water reserves, which is essential for these rainfed olives. To ensure the exceptional quality of the fruit the harvest took place in October and November of 2021.

Olive Processing

Shortly after harvest, the olives are shipped to the Esporão mill in Reguengos de Monsaraz where cold extraction immediately begins at room temperatures no higher than 24°C (75°F). The fruit is quickly milled and then run through a heat exchanger to shorten extraction time and preserve the aromas. A centrifuge mechanically separates the pomace from the oil that is immediately filtered and packaged. This olive oil is certified by the Agricert entity as Olive Oil with Protected Designation of Origin "Azeites do Norte Alentejano DOP".



Olive grove
Integrated production



Varieties
Galega, Cobrançosa, Blanqueta



Sizes
500ml



Aroma
Apple and carob jam, with light notes of olive leaf



Palate
A sweet entry of dried nuts is followed by a growing, harmonious note of spiciness



Acidity
0.2%



Pairing
Combines perfectly with mushrooms, grilled fish, and perfectly finishes medium intensity dishes such as chicken



Storage
Keep in a cool place and protected from light



Best before end
January 2024



ESPORÃO