



OLIVE OIL HERDADE DA AZINHEIRA

ORIGIN

Denomination: Virgin extra olive oil

Localisation: Vidigueira, Herdade da Azinheira

Olive grove : 25 HA - Traditional

VARIETIES

Galega, cobrançosa and cordovil

SENSORIAL ANALISIS

Acidity : 0,3 %

Mature* : 5,7

Bitter* : 3,5

Spicy* : 2,0

PARTICULARITIES

Harvest : At the beggining of November

Processing : Naturally processed (without additives) in first cold extraction, few hours after harvest.

TASTING NOTES

Color : Deep yellow

Aroma : Fresh olives, white flowers

Palate : Soft, unctuous, balanced with a mild bitter.

Accompaniment : All kinds of gastronomy

CONSERVATION

Preferably away from light and heat

*** 1 to 10**