



OLIVE OIL BRINDART

ORIGIN

Denomination : Virgin extra

Location : Vidigueira, Herdade da Azinheira

Olive grove : 25 HA - Traditional

VARIETIES

Galega, cobraçosa and cordovil

SENSORY ANALYSIS

Acidity: 0.2%

Mature*: 5.5

Bitter*: 3.0

Spicy*: 2.0

PARTICULARITIES

Harvest: At the beginning of November

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

TASTING NOTES

Color: Olive Green

Aroma: Fruity, vegetable

Palate: Smooth, unctuous, with a good balance between a slight spicy and mild bitter.

Accompaniment: All kind of gastronomy

Health and Wellness: An excellent moisturizer for the skin

CONSERVATION

Preferably away from light and heat

*** 1 to 10**