

EXTRA VIRGIN OLIVE OIL

Quinta do Javali Extra Virgin Olive Oil



Farm oil, extracted by cold pressing of olives harvested by watering, from olive trees of Verdeal, Cobrançosa, Madural and Picual varieties of the Douro existing in Quinta do Javali. After picking the olives are packed in boxes for the purpose, transported to the site of cleaning and selection, and then the olive oil is extracted. The entire process from picking up to extraction is done in less than 24h allowing to obtain a high quality olive oil. After the extraction the olive oil is stored in stainless steel containers until it's bottled.

Tasting notes

Fruity with green sensations, herb, olive leaf and green almond shell. In the mouth we find flavors of nuts and dried fruit with some spicy and bitter. Persistent.

Source: Douro

Bottle: 500 ml

NUTRITION DECLARATION for 100ml	
Energy:	3374 Kj/821 Kcal
Fat:	91,2 g
of which saturated:	16,9 g
Carbohydrate:	0 g
of which sugars:	0 g
Protein:	0 g
Salt:	0 g

Physicochemical analysis:

- Acidity: $\leq 0,2\%$
- Waxes: 49,7
- Peroxide index: 6,6

2021



2nd Prize
ESAO Awards



Gold
Japan Olive Oil Prize



Gold
Dubai Olive Oil Competition



Gold
III Concurso de Azeites de Trás-os-Montes e Alto Douro

2020



3rd Prize
ESAO Awards

2019



1st Prize
ESAO Awards



Gold
London International Olive Oil Competition

