

EXTRA VIRGIN OLIVE OIL

Quinta do Javali Maria Luisa Extra Virgin Olive Oil



Farm oil, produced in limited quantities, extracted by cold pressing of olives harvested by hand from the olive trees of the Verdeal, Cobrançosa, Negrinha do Freixo and Picual olive varieties in Quinta do Javali. To achieve the highest quality of this oil the olives are picked very early when their antioxidant content is higher and the extraction, after careful selection of the olives, is done on the very day of picking them. The olive oil extracted is stored in stainless steel containers until it's bottled.

Tasting notes

Harmonious and complex olive oil with intense aroma of green peanut shell, green banana peel, walnuts and ripe tomato. In the dense palate with attributes of nuts and dried fruits, balanced bitter and persistent spice.

Source: Douro

Bottle: 500ml

NUTRITION DECLARATION for 100ml	
Energy:	3374 Kj/821 Kcal
Fat:	91,2 g
of which saturated:	15,4 g
Carbohydrate:	0 g
of which sugars:	0 g
Protein:	0 g
Salt:	0 g

Physicochemical analysis:

- Acidity: $\leq 0,1\%$
- Waxes: 69,6
- Peroxide index: 5,8

2021



1st Prize
ESAO Awards

