



TECHNICAL SHEET



OLIVE VARIETY	Cobrançosa and Cordovil
LOCATION	Vila Flor, Trás-os-montes Portugal
HARVEST	Mechanical means. Early harvest, middle of November
EXTRACTION	Cold pressed
CHARACTERISTICS	Fresh flavor with a mild spicy aftertaste

Our Olive oil production follows the traditional process kept for long years by the local producers of the region *Trás-os-montes*. Our olive variety is *Cobrançosa* and *Cordovil* the predominate trees in this location.

The product we offer is obtained exclusively from olives from our own property which are solely harvested by hand and within some hours transformed into oil. After a natural settling and clearing process, we blend the two varieties to achieve our signature taste profile within DOP standards.

The storage of the final product is done in stainless steel vats to preserve the oil's freshness and quality and therefore the bottle packaging is done only on the exact moment we open them.

All our packages are developed based on our roots emphasizing the quality of our olive oil and simplicity of the product that is commercialized.

It perfectly balances all the dishes and suits both cooking and seasoning processes. It does not distort the flavor of the food and retains just a hint of distinctive flavor adding a fresh flavor with a mild spicy aftertaste.

Olive Oil Extra Virgen

Acidity Max. 0,3%.

Conservation mode: Store in a cool, dry, dark place, away from heat sources.

Nutrition declaration per 100 ml

Energy	3378 KJ
Fat, of which:	91 g
- Saturates	15 g
- Mono-unsaturates	69 g
- Polyunsaturates	6,9 g
Carbohydrate, of which:	0 g
- Sugars	0 g
Protein	0 g
Salt	0 g

Physical characteristics

Product	Dimensions (H x W x D) cm	Quantity per Box
Carboy 5 L	28 x 24 x 31	2
Bottle 500 ml	28 x 24 x 31	12