

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: 0,1%
- Waxes: 59
- Peroxide index: 5,6

