



Fora da Série Bordadura Olive oil 50cl

EXTRA VIRGIN OLIVE OIL

Premium category olive oil from hand-picked olives, processed at low temperatures to ensure a natural and authentic flavour. Obtained exclusively through mechanical processes.

Serving tips: Ideal for dressing salads and delicate dishes. It should be stored away from light, air, heat sources, and strong odours.

TECHNICAL SHEET

QUALITY:

Extra Virgin - Douro

ORIGIN:

Portugal – Cima Corgo, Baixo Corgo and Douro Superior

VARIETIES:

Galega, Madural, Cobrançosa, Verdeal Transmontana, Negrinha do Freixo

OLIVE GROVE AGE:

Over 50 years

TYPE OF SOIL:

Schist

PLANTATION:

Rainfed olive trees

SISTEMATIZATION:

Border and extensive olive grove

HARVEST:

Manually, in november 2023

TRANSFORMATION:

Mechanical extraction at low temperatures (less than 30°C) using traditional mills

CULTURAL PROCEDURES:

Maintenance pruning

PHYTOSANITARY TREATMENTS:

No phytopharmaceutical products or synthetic fertilisers used

TASTING NOTES

AROMA:

Light green fruity. Notes of apple, ripe banana, cut grass, and ripe nuts

PALATE:

Well balanced sweet, bitter, and spicy hints, with a long-lasting finish that shows some persistence

ANALYSIS

ACIDITY:

≤ 0,2%

PEROXIDE VALUE:

≤ 20 (MEQO₂/KG):

K₂₃₂:

≤ 2,50

K₂₆₈:

≤ 0,22

ΔK:

≤ 0,01

LOGISTICAL INFORMATION (CX6)

DIMENSIONS (W X L X H):

(cm) 23,00 x 15,90 x 33,50

WEIGHT (GROSS / NET):

(Kg) 5,90 / 4,59

VOLUME:

(L) 3,00

PALETTE (LAYERS / BOXES PER LAYER):

5 / 24

EAN:

5601085900350

ITF:

35601085900351