

Olive Oil

SENTIDOS Colheita 2021

EXTRA VIRGIN



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| CLASSIFICATION | Extra Virgin Olive Oil |
| VARIETIES | Cobrançosa, Galega, Hojiblanca, Maçanilha |
| ACIDITY | 0.1 % |
| NUTRITIONAL VALUES | per 100 ml: |
| Energy | 3367Kj/819Kcal |
| Fat | 91.0g |
| hereof saturated | 15.0g |
| Carbohydrate | 0.0g |
| hereof sugar | 0.0g |
| Protein | 0.0g |
| Salt | 0.0g |
| PACKAGING | 250 ml green glass bottle 500 ml green glass bottle |

IDENTITY

Blended extra virgin olive oil. Olives from centuries-old olive trees and young plantation trees.

TASTING NOTES

Yellowish colour. Mild and fruity, with a hint of spiciness in the finish.

SERVICE & PAIRING

Its mild, slightly nutty taste makes it ideal for everyday use in the kitchen.

PRODUCTION

Olives are picked and selected by hand, carefully washed, de-leafed and immediately milled. The cold extraction is done using a two-phase centrifugal machine. The oil is filtered and stored in stainless steel tanks to allow any residual sedimentation to take place before bottling.

