

Olive Oil

## SENTIDOS *Maçanilha 2021*

EXTRA VIRGIN



|                    |                              |
|--------------------|------------------------------|
| CLASSIFICATION     | Extra Virgin Olive Oil       |
| VARIETIES          | 100% Maçanilha               |
| ACIDITY            | 0.1 %                        |
| NUTRITIONAL VALUES | per 100 ml:                  |
| Energy             | 3378Kj/822Kcal               |
| Fat                | 91.3g                        |
| hereof saturated   | 13.0g                        |
| Carbohydrate       | 0.0g                         |
| hereof sugar       | 0.0g                         |
| Protein            | 0.0g                         |
| Salt               | 0.0g                         |
| PACKAGING          | 350 ml dark stoneware bottle |

### IDENTITY

*Single-variety extra virgin olive oil. Olives from centuries-old olive trees and young plantation trees.*

### TASTING NOTES

*Lime colour. Rich and round, balanced by a touch of sweet vanilla, with the aromatic flavour of green and mature olives and a subtle spicy finish.*

### SERVICE & PAIRING

*Quite versatile and a perfect match with strongly flavoured dishes, tapas or simply on a piece of toast.*

### 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.*

