

Olive Oil

## SENTIDOS Colheita 2022

EXTRA VIRGIN



CLASSIFICATION	Extra Virgin Olive Oil
VARIETIES	Cobrançosa, Galega, Hojiblanca, Maçanilha
ACIDITY	0.2 %
NUTRITIONAL VALUES	per 100 ml:
Energy	3374Kj/821Kcal
Fat	99.9g
hereof saturated	19.3g
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.*

