

Olive Oil

SENTIDOS Colheita 2023

EXTRA VIRGIN



CLASSIFICATION	Extra Virgin Olive Oil
VARIETIES	Galega, Hojiblanca, Maçanilha
ACIDITY	0.14 %
NUTRITIONAL VALUES	per 100 ml:
Energy	3374Kj/821Kcal
Fat	91.2g
hereof saturated	18.8g
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.

