

Olive Oil

SENTIDOS *Maçanilha*

EXTRA VIRGIN



CLASSIFICATION	Extra Virgin Olive Oil	
VARIETIES	100% Maçanilha	
ACIDITY	0.2 %	
NUTRITIONAL VALUES	per 100 ml:	
	Energy	3374Kj/821Kcal
	Fat	91.2g
	hereof saturated	19.4g
	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.

