

**Olive oil category:** Extra virgin olive oil (superior category olive oil obtained directly from olives and solely by mechanical means).

**Certification:** Protected Designation of Origin Alentejo Interior

**Description:** A rare and distinctive product derived from specially selected fresh olives which result in an olive oil of exceptional quality, truly representative of the region of Alentejo Interior. Offering the soft, fruity aroma of ripe olives and other fruit, and a sweet flavor, enhanced by the prevalence of the Galega Vulgar variety of olives - an ancient variety, typically characteristic of the region.

**Varieties of Olive Used:** Predominantly Galega Vulgar and some Cobrançosa.

**Maximum acidity:** 0,4%

**Use:** Olive oil with very specific organoleptic characteristics of soft aromas, complimenting and enhancing culinary flavours.

**Colour:** Greenish or Yellow Gold.

**Conditions of Storage:** Being a natural product may show some cloudiness or solidify with decreasing temperature. Store away from light and heat.

**Shelf life:** Maximum 18 months from date of extraction.

**Formats:** In bottles of 375 ml and 750 ml.

