

ART.TERRA

AZEITE VIRGEM EXTRA

Produced in the vast plains of Alentejo, this olive oil reflects the respect and dedication of our Family to the land where our olive trees grow Extra virgin olive oil of superior category obtained directly from olives, only by mechanical processes and cold extraction.



COLHEITA

2022-2023

VARIETY

Koroneiki, Arbosana, among others.

ORIGIN

Alentejo

EXTRACTION

Continuous by centrifugation, cold.

TASTING NOTES

COLOR: Yellowish green.

AROMA: Olive oil with notes of ripe fruit, with some fresher notes of green olive, tomato leaf and banana.

PALATE: Fresh, slightly bitter and spicy with a nutty finish.

ANALYSIS *

Acidity | 0,3%

Peróxide Index (meq. 02 Kg -1) | 20 (max)

Absorbency K232 | 2,50 (max)

Absorbency K270 | 0,22 (max)

SERVICE

The use of extra virgin olive oil does not require preparation or treatment It can be tasted natural in salads and appetizers or cooked seasoning the food.

AVAILABLE IN

0,5L

AWARDS

Product produced and marketed according to stutory and regulatory requirements on food safety - does not contain trans lipids Store in a cool, dry place, away from direct light.

* reference values