

QUINTA SANRADELA VELHA

Extra Virgin Olive Oil



AGRICULTURE

Quinta Sanradela farms over 12 hectares of olive groves that are grown traditionally, without irrigation or harmful chemicals. We are currently in process towards official EU organic certification. Our groves sit atop the vineyards, near the highest point of the hill, uncompromised by runoff from neighboring properties.

PRODUCTION NOTES

Each of our trees are pruned by hand. Manual harvested of the fruit takes place in November using olive shakers to avoid damaging the trees. The fruit is then immediately cold-pressed that very afternoon, allowing us to preserve its freshness while extracting the purest unfiltered extra virgin olive oil possible. After the extraction the oil is stored in stainless steel tanks until it's bottled and labeled at Quinta Sanradela.

TASTING NOTES

Made from mature olives, our cold-pressed extra virgin olive oil is rich, complex and loaded with natural aromas and flavors of the Douro: fresh grass, green olive, tomato leaf, and artichoke. Mildly fruity, with a gentle touch of bitterness, spice and a persistently-long finish. We find it a delicious accompaniment for salads, marinades, grilled meats and fish. Or you can choose to enjoy it like the Portuguese have for generations – drizzled on a plate and soaked up with a freshly baked piece of bread.



ORIGIN

Douro Valley, Portugal



VARIETIES

Cordovil, Cobrancosa, Galega, Madural, and Verdeal



AGE OF TREES

20-120 years old



SOIL

Schist



ALTITUDE & EXPOSURE

500m, South



ANALYSIS

- Acidity: $\leq 0,21\%$
- Waxes: 29 mg/kg
- Peroxide index: 6,9



PRODUCTION

3.000 bottles 500ml



PACKAGING

6 bottle cases

