



ROMANEIRA

- 1757 -

## QUINTA DA ROMANEIRA Extra Virgin Olive Oil



**HARVEST:** October 2020

**OLIVE VARIETIES:** Cordovil, Verdeal, Galega, Madural

**SOIL:** Schist

**ORIGIN:** The Douro Valley has a microclimate and soil particularly suitable for olive trees, which have been grown here for centuries. Our olive groves are planted with the traditional varieties of Cordovil, Galega, Verdeal and Madural.

**HARVEST AND EXTRACTION:** Superior category olive oil obtained directly from olives and solely by mechanical means.

**AGEING:** Stainless steel tanks for a period of 4 months

**ANALYTICAL CHARACTERISTICS:**

**Maximum Acidity:**  $0,1\% \leq \text{Acidity} \leq 0,2\%$

**Peroxide index (meq O<sub>2</sub>/Kg):**  $\leq 20.0$

**Wax (mg/Kg):**  $\leq 150\text{mg/kg}$

**K232**  $\leq 2.5$

**K268**  $\leq 0.22$

**$\Delta K$**   $\leq 0.01$

**Energy:** 3374 Kj || 821Kcal

**HARVEST CONDITIONS:** 2020 was one of the most challenging years of the decade. It had a very rainy winter, which was good, but the rainfall continued until the end of May. As a consequence, the olive trees had a good canopy growth that helped to protect the olives from the intense summer heat. The picking started early as a result of these occurrences, on the 10th of October for a period of three weeks.

**TASTING NOTES:** Fresh green fruity notes of dried fruit (almond and walnut), green banana peel and apple. On the palate it is balanced with fresh notes of dried fruits and banana peel, with a slightly spicy and harmonious finish. Extra virgin olive oil of great character and purity, full of aromas, with a very low natural acidity and optimum spice.