

FIRMAMENTO

OLIVAL TRADICIONAL

2022

Region : Douro

Type : Extra Virgin | **Variety :** Cobrançosa, Verdeal and Madural

Age : Traditional Olive grove | **Olive grove Area :** 10 ha | **Soil :** Schist

Production process :

Cold extraction process, with a controlled temperature of less than 27°C. At the end of the production process, there is a decanting period of about 3 to 4 months to ensure that the organoleptic characteristics undergo minor changes.

Tasting notes :

On the nose it takes on a fruity yet still green presence, and some notes of freshly cut herbs. In the mouth, the sensation of spicy and bitter maintains a perfect balance.

Harmonization :

Use in finished dishes, fish dishes and desserts.

Nutritional declaration :

| | per 100 ml | portion 10 ml |
|---------------------|-------------|---------------|
| Energy (KJ/Kcal) | 3379 / 8213 | 37,9 / 82,1 |
| Lipids (g) | 91,2 | 9,12 |
| Saturated (g) | 13,1 | 1,31 |
| Monounsaturated (g) | 71,8 | 7,18 |
| Polyunsaturated (g) | 0 | 0 |

Bottling : 26/06/2023 | **Production :** 600 (bottles)

Acidity : $\leq 0,2\%$ | **Peroxide Index (meq O₂/KG) :** ≤ 20

Waxes : ≤ 150 mg/KG | **K232 :** $\leq 2,5$ | **K268 :** $\leq 0,22$ | **Δk :** $\leq 0,01$

Storage : 10° / 12° C | Preferably protected from light

Producer : FábricaDouro, Lda

Packaging :

Capacity Bottle (l) . 0,50

Dimensions (mm) . Ø 75 x 206 | Weight (kg) - 0,9

EAN barcode (bottle) . 5600708681065

Box Dimensions (mm) . 245 x 155 x 220

Weight (kg): 5,5 | Number of bottles . 6

ITF barcode (box) . 15600708681055

