



QUINTA DO PORTAL
AZEITE VIRGEM EXTRA PREMIUM

DOURO

QUINTA DO
PORTAL
DOURO VALLEY
PORTUGAL

QUINTADOPORTAL.COM

CLASSIFICATION:

Azeite Virgem Extra Premium

Varieties: Madural (40%); Cordovil (30%);
Verdeal (20%); Cobrançosa (10%).

Acidity: 0,14%

Olive Grove: Traditional olive grove surrounding
the Douro vineyards – “olival de bordadura”
– in integrated production farming.



Soil: Schist

Picking system: Mechanical

Production process: Cold extraction

Yield: 8,8 Kg of olives to get 1 lit
of olive oil.

TASTING NOTES:

Premium Extra Virgin Olive Oil, complex, with a medium fruity character mainly from ripe olives, notes of green olive tree leaf, fresh grass and fresh fruits, like banana. Slightly bitter and spicy, with a long and persistent final.

This Premium Extra Virgin Olive Oil was produced with olives from the traditional olive grove – “bordadura” – that surrounds our vineyards in the Pinhão river slopes. Both the olive trees and vineyards are under integrated production farming.

The Olive Oil is part of our agriculture project, and is a complement to the wine in a healthy and sustainable mediterranean diet.

In 2017 we started two new plantations: one in “bordadura” at Quinta do Confradeiro, so now all our 5 Quintas have olive trees, and another in a continuous olive grove.