



QUINTA DO CRASTO S.A.

Quinta do Crasto, Gouvinhas 5060-063 Sabrosa Portugal
Telef. 351 254 920 020 - Fax 351 254 920 788

Quinta do Crasto PREMIUM EXTRA VIRGIN OLIVE OIL

Origin

Douro

Producer

Quinta do Crasto, SA

Varieties

Cobrançosa, Madural and Negrinha de Freixo

Growing

Olive trees are grown in walled terraces (*socalcos*) at 160 metres above sea level.

Dry farming.

Olive trees age

More than 100 years

Soil type

Clay schist

Exposure

South

Land slope

More than 50%

Agricultural practices and phytosanitary treatments

Despite not being officially certified, our olive grove is organically grown (no phytopharmaceutical products or synthetic fertilisers are used).

A light pruning is made every two years.

Harvesting

Mechanical harvesting using olive shakers and vibration harvesters. This technique avoids olive trees from being damaged. Olives are put in 25 kg plastic boxes and transported to a traditional olive oil mill. Olives lying on the ground are not used for olive oil production.





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Processing

Mechanical extraction at low temperatures (less than 30°C) using traditional grindstone mills, followed by a two-phase continuous extraction. Decanting process takes between 2 and 3 months.

Bottling and labelling

Bottling takes place at the processing premises. Bottles are labelled at Quinta do Crasto.

Bottle

50 ml

Packaging

6 bottles cases

Category

Extra Virgin Olive Oil - superior category olive oil obtained directly from olives and solely by mechanical means.

Acidity

≤ 0.3%

Peroxide value (meq02/kg)

≤ 20

Wax content (mg/kg)

≤ 250

K232

≤ 2.50

K270

≤ 0.22

ΔK

≤ 0.01

Barcode

5604123002085