



QUINTA DO CRASTO S.A.

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

EXTRA VIRGIN OLIVE OIL Selection

Origin

Douro Superior.

Producer

Quinta do Crasto, SA.

Varieties

Cobrançosa and Madural.

Growing

Altitude between 150 and 400 metres. Drip irrigation system.

Orchard set-up

Bordering olive grove.

Age

More than 10 years.

Soil type

Clay schist.

Exposure

East.

Land slope

30 to 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 cl.

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

Shelf life

December 2013. Store in a cool place away from strong light.

Barcode

5604123002696