PREMIUM EXTRA VIRGIN OLIVE OIL

ORIGIN Douro	PRODUCER Quinta do Crasto, SA	VARIETIES Cobrançosa, Madural and Negrinha de Freixo
AGE OF OLIVE TREES +100 years old	SOIL Clay schist	EXPOSURE South
LAND SLOPE More than 50%	BOTTLE 50 cl	PACKAGING 6 bottles cases
ACIDITY ≤ 0.3%	PEROXIDE VALUE (MEQ02/KG) ≤ 20	WAX CONTENT (MG/KG) ≤ 250
K232 ≤ 2.50	K270 ≤ 0.22	ΔK ≤ 0.01



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 to the trees.

HARVESTING

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

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.

CATEGORY

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

