

# QUINTA DA VINEADOURO

## *Extra Virgin Olive Oil*



*Quinta da Vineadouro's olive oil is extracted from the olives originating in the Douro Valley, where the freshness of the river meets the heat of the hillsides, producing intense aromas and a diversity of flavours in perfect harmony.*

### CATEGORY

Extra Virgin - PDO Trás-os-Montes

### VARIETIES

Verdeal Transmontana, Madural Transmontana, Cobrançosa and Cordovil.

### ORGANOLEPTIC ANALYSIS

An extra virgin olive oil, greenish yellow in colour, fruity smell and aroma, with notes of apple, tomato and almond, surrounded by the bitter and spicy sensation with the end being long and persistent.

### ROOM TEMPERATURE CONDITIONS

The bottles must be sheltered from the air, from the light, from heat and intense smells, with the

temperature between 15-18°C.

### CONSUMPTION CONDITIONS

This olive oil can be kept for up to two years starting from the harvest year.

### FOOD PAIRINGS

Grilled steak and fish, vegetable salad, cod salad, orange salad, sauces, garlic toasts and soups.

### PHYSICAL CHEMICAL PARAMETERS

Acidity  $\leq 0.2$  (% Oleic Acid)

Peroxide Value  $\leq 15$  (meqO<sub>2</sub>/Kg)

UV Absorption Value at 232 nm  $\leq 2.0$

UV Absorption Value at 270 nm  $\leq 0.2$

Wax Content  $\leq 250$  (mg/kg)



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### NUTRITION INFORMATION PER 100G

Energy 3680/890 kj/kcal

Total Fat 99g

Of which:

Saturated Fat: 13g

Monounsaturated Fat: 76g

Polyunsaturated Fat: 10g

Total Carbohydrate 0g

Protein 0g

Salt 0g

### OUR PORTFOLIO

Originating from very old vineyards, some of which are already centennial, our wines are made according to a sustainable viticulture, with respect for Nature, and following a minimalist oenology that respects the sense of place, the history and the heritage of our ancestors. We also produce olive oil, extracted from olives coming from our olive groves where the freshness of the river meets the heat of the hillsides.

