

AZEITE COMENDA GRANDE

TECNICAL SHEET

Soil - Pm and Pmg (Mediterranean Prairie with crystalophilic rock)

Climate – Iberian Mediterranean/Southern Mediterranean

Facing – Predominantly Southwards over a slight slope

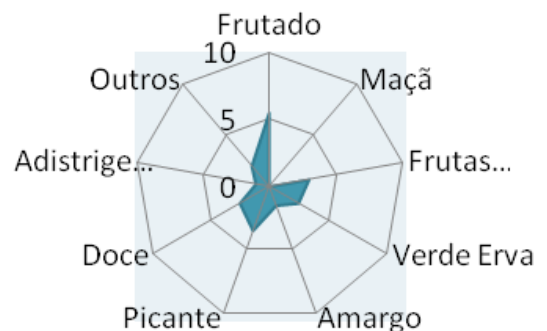
Olive Varieties – Arbequina, Picual, Mançanilha and Galega

Production – Higher grade olive oil obtained directly from the olives and exclusively through mechanical processes.

History - The production of olive oil has always been connected to the legacy of this estate as demonstrated by the historicity of its oil press. We correspondingly decided to resume this activity with such long traditions and produce olive oils only of the highest quality.

Product Characteristics - Liquid fat at 20°C exclusively containing Extra Virgin Oil.

- Product 100% lipidic
- Acidity (% free oleic acid) = <0,4%
- Peroxides Index (mg O₂/kg) = < 10
- Sensorial Analysis: Vfruity ≥0; Vdefective=0
- K270=0,15
- K232=2,00
- Viscosity: 84 mPa.s (84 cP)
- Storage Temperature: room
- Absence of pathogens



Tasting Evaluation

An oil with a harmonious organoleptic profile balancing a predominantly green grass tone with the mature hints of tomato and/or almonds, this oil proves neither bitter nor spicy.

Storage Conditions - The oil should be kept out of the light, in a cool place and distant from any products with intense smells.

Producer – Sociedade Agrícola da Comenda, Lda.