

# SELECTION EXTRA VIRGIN OLIVE OIL



<b>ORIGIN</b> Douro	<b>PRODUCER</b> Quinta do Crasto, SA	<b>VARIETIES</b> Cobrançosa and Madural
<b>OLIVE TREES AGE</b> +10 years old	<b>SOIL TYPE</b> Clay schist	<b>EXPOSURE</b> East
<b>LAND SLOPE</b> 30 to 50%	<b>BOTTLE</b> 50 cl	<b>PACKAGING</b> 6 bottles cases
<b>ACIDITY</b> ≤ 0.3%	<b>PEROXIDE VALUE (MEQO2/KG)</b> ≤ 20	<b>WAX CONTENT (MG/KG)</b> ≤ 250
<b>K232</b> ≤ 2.50	<b>K270</b> ≤ 0.22	<b>ΔK</b> ≤ 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.

