



FUNDAÇÃO
EUGÉNIO
DE ALMEIDA



Extra Virgin Olive Oil

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Olive Varieties

Picual, Arbequina e Cobrançosa

Analyses (in 27/01/2015)

Acidity (%) – 0,2

Índ. de Peróxidos (meqO₂/Kg) ≤ 4

K232 – ≤ 1,40

K270 – ≤ 0,10

ΔK – 0,00



Tasting Notes

Cartuxa Gourmet Olive Oil is a premium olive oil extracted mainly from Galega, Cobrançosa and Arbequina, green olives picked from old groves. Picual olives are added to the blend to confer freshness, Arbequina and Cobrançosa olives originate a delicate and complex pleiad of fruity aromas. Cartuxa Gourmet Extra Virgin Olive Oil is the juice of olives selected for their perfect maturation obtained from a modern press and then rested, as its name suggests, in the best preservation conditions in stainless steel deposits. Cartuxa Gourmet Olive Oil is smooth and fruity, slightly bitter and spicy and should be used in delicately-flavoured dishes such as fresh fish and shellfish, simple salads, pasta, rice, desserts and confectionery.

Pressing Process

Obtained directly from olives and solely by mechanical means.

Storage

This is an entirely natural product; in low temperatures precipitation may occur. This does not affect the quality of the product. Olive oil should be stored away from direct light and heat.