

QUINTA DE CEIS BIO

LIMITED EDITION

Extra Virgin Olive Oil



OLIVE GROVES AND HARVEST NOTES

The olive groves of this extra virgin olive oil QUINTA DE CEIS BIO LIMITED EDITION are located in the heart of Alto Douro, in Cima-Côrgo sub-region, close to Pinhão. A privileged region for the production of high-quality wines and unique extra virgin olive oils.

The native varieties, the schist soils of this region of Douro Valley and the characteristics of the climate - with great thermal amplitudes between summer and winter - favor excellent olive growing.

Our olive groves, made up mostly of centuries-old olive trees, are located at altitudes ranging between 150 m and 550 m.

In this terroir we have selected the varieties Cobrançosa, Madural, Verdeal and also the native Negrinha do Freixo, Carrasquenha and Negrucha.

ORGANIC FARMING

QUINTA DE CEIS has implemented organic production methods in all olive groves. All processing and bottling operations are subject to strict control. The entire process is certified by KIWA SATIVA.

OLIVE HARVESTING AND PROCESSING

The harvest of the olives, at the ideal time, is carried out manually using, in some cases, specific equipment, not to harm our centennial olive trees. The harvest is arduous in the olive groves. Most of them are planted on the steep slopes and on the emblematic terraces of Douro valley.

The 2019 harvest took place in the second week of November. We pay the greatest attention to all stages of the process - transport, transformation, storage and bottling.

We use traditional bottles of protective dark glass and inviolable capsules. Cold extraction in two phases, without adding water and with no filtration.

TASTING NOTES

Extra virgin organic olive oil, moderately fruity, fresh, smooth and of exceptional quality. On the nose pleasant aromas - freshly cut grass and green almond. Very clean in the mouth with balanced bitter sweet. Elegant floral and retronasal flavor. Mild bitter and mild spicy. Striking end.

PHYSICAL-CHEMICAL CHARACTERISTICS

0.1% ≤ Acidity ≤ 0.2%
Peroxide Index (meqO₂ / Kg) ≤ 15
Waxes (mg / Kg) ≤ 150
UV absorbance
K₂₃₂ ≤ 2.5
K₂₇₀ ≤ 0.22
ΔK ≤ 0.01

NUTRITIONAL DECLARATION / 100ML (average values)

Energy 3379 Kj / 821 Kcal
Lipids 91.2g of which:
Saturated 13.1g
Monounsaturated 71.8g
Polyunsaturated 6.3g
Carbon Hydrocarbons 0g of which:
Sugars 0g
Proteins 0g
Salt 0g

