



QUINTA DE CEIS BIO

LIMITED EDITION

Azeite Virgem Extra

OLIVE GROVES AND HARVEST NOTES

The olive groves of QUINTA DE CEIS BIO LIMITED EDITION extra virgin olive oil are located in the heart of the Alto Douro, in Cima Corgo, near Pinhão. This is a privileged region for producing high-quality wines and unique olive oils.

The native varieties, the schist soils of this Douro Valley region, and the climate characteristics—with wide temperature variations between summer and winter—favor excellent olive cultivation. These groves, mostly composed of centennial olive trees, are situated at altitudes ranging from 150 m to 650 m.

From this terroir, we select the Cobrançosa, Madural, and Verdeal varieties, as well as the indigenous Negrinha do Freixo, Carrasquenha, and Negrucha.

ORGANIC FARMING

QUINTA DE CEIS has implemented exclusively organic production methods across all its olive groves. All processing and bottling operations are subject to strict control. The entire process has been certified by CERTIS.

OLIVE HARVESTING AND PROCESSING

The olives are harvested by hand at the optimal moment, using specialized equipment in some cases to avoid damaging the centennial trees. Harvesting is particularly demanding in groves planted on steep slopes and the iconic terraces of the Douro Valley.

The harvest took place during the first half of November, following one of the hottest agricultural periods since the 1930s. We pay the utmost attention to every stage of the process – transport, processing, storage, and bottling.

We use traditional protective dark glass bottles and tamper-evident caps.

Extraction is carried out cold, in two phases, without adding water and without filtration.

TASTING NOTES

Organic extra virgin olive oil, moderately fruity, fresh, smooth, and of exceptional quality. Pleasant aromas on the nose – freshly cut grass, almond, and tomato. Very clean on the palate, with balanced bitter and pungent notes. Elegant floral and retronasal flavors. Mildly bitter and pungent. Distinctive finish.

PHYSICOCHEMICAL CHARACTERISTICS

$0.1\% \leq \text{Acidity} \leq 0.2\%$

Peroxide Index (meq O_2/kg) ≤ 6

UV Absorbance

$K_{232} \leq 1.8$

$K_{268} \leq 0.15$

$\Delta K \leq 0.01$

NUTRITIONAL INFORMATION / 100ML (average values)

Energy: 3379 kJ / 821 Kcal

Fats: 91.2 g, of which:

Saturated: 13.1 g

Monounsaturated: 71.8 g

Polyunsaturated: 6.3 g

Carbohydrates: 0 g, of which:

Sugars: 0 g

Proteins: 0 g

Salt: 0 g

Nominal Volume: 50cl

Produced and bottled by Alceis Invest Lda, Gouvães do Douro, in Dec. 2024

