



COVELA EXTRA VIRGIN OLIVE OIL

Covela Olive Oil, is produced from hand-picked olives and cold-pressed to preserve all the characteristics of the original fruit. Overlooking the Douro river, Quinta de Covela practises organic farming and is certified by Kiwa-Sativa.

TASTING NOTES

Nose: Ripe and fruity, with notes of apple, olive leaves and some hints of dried fruit.

Palate: : Slightly sweet, with intense bitter-sweet spiciness, very complex and balanced,. Notes of olive leaves and tomato plants. Richly herbaceous with a long finish.

DADOS ANALÍTICOS

- Acidez $\leq 0,3\%$
- Índice de Peróxido ≤ 20 meq O₂/Kg
- Ceras ≤ 150 mg/Kg
- K232 ≤ 2.50
- K270 ≤ 0.22
- $\Delta K \leq 0,01$

Best consumed before December, 2021

