



## QUINTA DAS TECEDERAS

### AZEITE VIRGEM EXTRA

Extra Virgin Olive oil produced from the gnarled olive trees that, after vines, form the cultivation that most characterises the Douro Demarcated Region. This is a superior quality olive oil, obtained from olives and extracted only by mechanical means.

#### TASTING NOTES

**Nose:**

Light green fruit with notes of apple and olive leaves and slight hints of dried fruits in the background.

**Palate:**

Sweet, bitter and spicy, very balanced with notes of olive leaves and ripe dry fruits. Quite harmonious with a long finish.

#### ANALYTICAL DATA

**Acidity**  $\leq 0,3\%$

**Peroxide Index**  $\leq 20$  meq O<sub>2</sub>/Kg

**Waxes**  $\leq 150$  mg/Kg

**K232**  $\leq 2.50$

**K270**  $\leq 0.22$

**$\Delta K$**   $\leq 0.01$

