



QUINTA  
DE  
PORRAIS



# PORRAIS

## PREMIUM

### EXTRA VIRGIN OLIVE OIL

"In a land that gives birth to great Douro white wines ("Murça") there are olive trees with more than 30 years planted in around 30 hectares, where the predominant varieties are "Cordovil", "Verdeal" and the less well-known "Carrasquenha". The olive trees are planted in curbstone following the parcels division, whereby if all together they would occupy a small area. This is a project between "Sociedade Agrícola Quinta de Porrais" and the Santos Lima family, which are dedicated to wine production, but evaluating by the quality of this olive oil, we think a bigger increase in the olive tree plantation area would be highly justified. It is not that often that we find olive oils with such dry fruit intensity and at the same time, complexity. The aromas reveal olive tree green leaf, nuts, almond, apple and some green herbs like shiso leaves. In the mouth it has hazelnut, ripe banana and a few pepper and bitter notes. If it had more of these two descriptors it would be an extraordinary olive oil."

*In: "Top 100 Best Portuguese Olive Oils" by Edgar Pacheco*

**Available in:** 500 ml bottles

**Acidity:** 0,3

**Peroxide Value:** 20 meq O<sub>2</sub>/kg

**K232:** 2,50 - **K270:** 0,22 - **DK:** 0,01

**Waxes:** 150mg/kg

#### **Recent Awards:**

**2018:** Portugal National Olive Oil Contest - **Gold Medal**

**2017:** Portugal National Olive Oil Contest - **Gold Medal**

**2015:** Portugal National Olive Oil Contest - **Gold Medal**

**2015:** Terra Olivo International Olive Oil Competition - **Gran Prestige Gold**

