



QUINTA DA SEQUEIRA

SINCE 1899

PRODUCT:

SEQUEIRA ORGANIC OLIVE OIL

Type:

Organic Extra Virgin Olive Oil

Olive grove:

Organic olive trees grown on schist soil

Varietal mix:

Verdial, Cordovil, Bical and Cobrançosa

Production process:

Cold extraction and manual harvesting

LABORATORIAL ANALYSIS:

Acidity (% by weight of oleic acid): 0,3

Peroxide number (meq oxygen/kg) : 6

Spectrophotometric Analysis:

K₂₃₂	1,74
K₂₇₀	0,14
ΔK	-0,01

Sensory analysis:

Ripe	5,4
Bitter	2,7
Spicy	0,7

TASTING NOTES:

Color:

Clear and greenish

Aroma:

Intense and very fruity.

Taste:

Well-balanced and smooth.