

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 1,74K₂₇₀ 0,14ΔK -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.