



QUINTA DA SEQUEIRA

SINCE 1899

PRODUCT:

SEQUEIRA PREMIUM EDITION OLIVE OIL

Type:

Extra Virgin Olive Oil

Olive grove:

Centenary olive trees grown on schist soil at 550 meters high

Varietal mix:

Verdial, Cordovil, Bical and Cobrançosa

Production process:

Cold extraction few hours after manual harvesting

LABORATORIAL ANALYSIS:

Acidity (% by weight of oleic acid): 0,1

Peroxide number (meq oxygen/kg) : 6

Spectrophotometric Analysis:

K₂₃₂	1,82
K₂₇₀	0,12
ΔK	-0,01

Sensory analysis:

Ripe	4,0
Bitter	3,5
Spicy	3,0

TASTING NOTES:

Color: Clear and strong green

Aroma: Intense and very fruity.

Taste: Well-balanced with a slight spiciness and smooth.