**Denomination:** Extra Virgin Olive Oil  
**Provenience:** Alentejo, Portugal

**Features:**
- Produced from selected olives of the Portuguese varieties Galega and Cobrançosa.
- Upper tier olive oil obtained directly from olives uniquely by mechanical means of “cold extraction”.
- Due to its characteristics, this olive oil has a wide range of gastronomic use that goes from a simple mediteranean salad dressing, seasoning the meat or fish or even as a starter with a piece of bread to enjoy all its flavours.

**Tasting Notes:**
- Premium Olive Oil with low acidity (aprox. 0,4) with smooth spicy flavour
- It displays a deep yellow and green color. Its aroma is herbaceous, intense with light strokes of green apples and its flavour of fresh green olives.

**Packaging and Logistics:**
- **Bottle:** Dorica 500 ml  
  **Weight:** 0,86 Kg
- **Box:** 6 Bottles  
  **Weight:** 5,4 Kg
- **Palette:** Europalete 168 boxes  
  **Weight:** 165 Kg

**EAN:**
- **Bottle (EAN13):** 5603238572117
- **Box X6 (ITF14):** 15603238572114

**Additional Info:**
- Store away from heat and sun light.
- As a natural product, it might appear cloudy and/or with sediments.