

QUINTA DO CONVENTO

EXTRA VIRGIN OLIVE OIL

PRODUCER – KRANEMANN WINE ESTATES

REGION – CIMA-CORGO, DOURO

COUNTRY – PORTUGAL

HARVEST Manual

EXTRACTION Cold

TASTING NOTES Green in color, this olive oil has a fruity aroma and notes of grass, olive leaf, and green apple. The flavour is fresh, striking a balance between spiciness and a hint of bitterness. It is smooth and has a delicious aftertaste.

TECHNICAL INFORMATION

Climate
Mediterranean

Harvesting Method
Manual

K270
<0.11

Soil
Schist and granite

Extraction
Cold

DK
<0.00

Varieties
Native

Bottled
November 2020

Waxes
<150mg/kg

Grove: Area and Age
Around 3500 olive trees with
an average age of 40 years old

Acidity
0.4%

Production / Capacity
2000 x 500mL bottles

Harvest
November 2019

Peroxide Index
3.32

Storage
Store in a cool and dry place

K232
2.04

	BOTTLE	BOX	PALETE		EUR	VMF
Height (mm)	200	222		No. Bottles / Box	12	12
Width (mm)	78	275		No. Layers / Box	9	11
Depth (mm)	78	350		No. Layers / Pallet	6	6
Net Weight (Kg)	0,350			No. Boxes / Pallet	54	66
Gross Weight (Kg)	0,920	11,2				
Bottle 500mL	EAN	5605769001012				
Cardboard box (12 x 0.75L)	ITF	55605769001007				

