

Extra Virgin Olive Oil

Found in a perfect scenery between the mountain and the sea, Villa Oliva is a Rural Tourism facility surrounded by a recently planted olive grove.

In the 10,000 square meters we planted about **600 olive trees** and we kept the old olive trees.

Climate, the soils and the cultivated varieties contribute to the good quality of the olives and are now giving continuity to the tradition.

Being a very small production, we were committed to create a unique **Extra Virgin olive oil**, and the way to achieve this was to ensure that all the different phases were done with great care, from the plantation of the olive trees up until the bottling of the olive oil.

We try to implement an integrated production system, based on more **sustainable growing practices**.



Harvest

The harvesting is done at the end of September/October to ensure that the olives are harvested at optimum maturity.

The **olives are harvested in a tradition way**, by hand or using a rake, gently dislodge the olives, for the tarps under the trees.

We take the olives to mill, duly accommodated in 20kg boxes, **within 24 hours after picking**, to **avoid oxidation**.



Extraction

The pressing is done by mechanical means with modern equipment at low temperature (below 25° C) in order to better **preserve all the properties** of the olive and to get the best quality olive oil.

Resulting in a **100% pure** olive juice. We store it in stainless steel containers that preserve the characteristics of the oils until it is bottled.

Varieties

Pical and Algarve's Mançanilha an autochthonous variety of this region, that is a tolerant to cold weather, drought and salinity.

Total Production

1,400 bottles of 500 ml.

Chemical Analysis		
	Villa Oliva (1)	EVOO (2)
Acidity (% oleic acid) (3)	0,3%	≤ 0,8%
Peroxides Index (mEq O2 / kg) (4)	4,4	≤ 15
Absorbency (5) K232	1,47	≤ 2,00
K268	0,13	≤ 0,20
ΔK	0,00	≤ 0,01
Wax - mg/Kg (6)	31,8	≤ 250

(1) Values of the Extra Virgin Olive Oil Villa Oliva 2019/2020, according to the analysis of ISA (Instituto Superior de Agronomia) Laboratory (recognised by COI since 1992).
(2) Values required by European norms for Extra Virgin Olive Oil Classification.
(3) Acidity: percentage of oleic acid present in the olive oil is not related with its flavour.
(4) Peroxide index: indicates the olive oil's initial oxidation and its deterioration.
(5) Absorbency: indicates abnormal components in the olive oil.
(6) Wax content: indicates the olive oil's authenticity.



VILLA OLIVA

- MONCARAPACHO -



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Moncarapacho

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