

## HERDADE GRANDE OLIVE OIL PREMIUM

**CATEGORY** Extra Virgin Olive Oil

**REGION** Alentejo Interior

**OLIVE VARIETIES** Galega vulgar, Cobrançosa

Cordovil

**COLOR** Golden and Greened Yellow

**PRODUCER** António Manuel Baião Lança

# HERDADE GRANDE



### EXTRA VIRGIN OLIVE OIL

Extra virgin olive oil is an olive oil of superior category obtained directly from the best olives, made only by mechanical processes.

### WAYS TO USE IT / CONSUMPTION

The harmonious balance of attributes, gives it elegance to season salads, açordas, sweets and other special dishes.

### SENSORY ANALYSIS

It results from the harmonious combination of olives of different varieties. It presents good complexity of aromas and a balance of bitter, spicy and sweet, which conveys excellent harmony.

### STORAGE CONDITIONS

Should be kept within the light and heat.

### DURABILITY

Maximum of 18 months after the date of extraction.

### CHARACTERISTICS

|                            |      |      |
|----------------------------|------|------|
| Acidity (%)                | 0.21 |      |
| Peróxidos Index (meq02/kg) | 6.4  |      |
| Waxes (mg/kg)              | 64.5 |      |
| Absorbance                 | K232 | 1.52 |
|                            | K268 | 0.11 |
|                            | Δk   | 0.00 |

### NUTRITIONAL COMPOSITION (per 100ml)

|                          |                   |
|--------------------------|-------------------|
| Energy                   | 821 kcal (342 kJ) |
| Lipids of which:         | 91.2 g            |
| Saturated                | 13.1g             |
| Carbohydrates, of which: | 0 g               |
| Sugars                   | 0 g               |
| Protein                  | 0 g               |
| Salt                     | 0 g               |