

HERDADE GRANDE

AZEITE HERDADE GRANDE

Country Portugal | **Region** Alentejo Interior
Category Azeite Virgem Extra
Varieties of Olives Arbequina e Arbosana
Color Golden and greened yellow
Producer António Manuel Baião Lança



Azeite Virgem Extra

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 AND DURABILITY

Should be kept within the light and heat.
Maximum of 18 months after the date of extraction.

CHARACTERISTICS

Acidity (%)		0.21
Peroxide 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

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