

CADÃO Olive Oil Extra VIRGIN

VARIETIES

Madural | Verdeal | Cordovil

HARVEST

The harvesting is done in the traditional way.

ANALYSIS

Acidity % ≤ 0.20 | Peroxide Index (meq O₂/kg) ≤ 6.7 | k₂₃₂ ≤ 1.44
k₂₆₈ ≤ 0.12 | $\Delta K \leq 0.00$

TASTING NOTE

Olive oil with a medium fruity flavor, slightly bitter and spicy, persistent on the palate.

OLIVE OIL PRESERVATION

To best preserve olive oil, it should be stored in glass containers, preferably dark ones, or stainless-steel containers. Store in a cool, dark place (light catalyzes the oxidation of the oil) and away from products with strong odors to prevent it from absorbing them. When consuming the product, check its acidity and expiration date.

EXPECTED LONGEVITY

2 YEARS

CAPACITY

500 ml

EAN

5601247403019



Mateus & Sequeira Vinhos

Lugar do Cadão, EN 222 | 5130-602 São João da Pesqueira | Douro-Portugal

T. +351 254484053 (*Call to the national landline network)

e-mail. cadao@sapo.pt | msv@mateusesequeiravinhos.com

www.mateusesequeiravinhos.com