



MATEUS & SEQUEIRA
VINHOS



Cadão Olive Oil Extra Virgin

VARIETIES

Madural | Verdeal | Cordovil

HARVEST

Harvesting is done in a 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 fruitiness, slightly bitter and spicy, lingering 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

3 lts

EAN

5601247403033

Mateus & Sequeira Vinhos

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