



**MATEUS & SEQUEIRA**  
VINHOS

## Gravuras do Côa Extra Virgin Olive Oil



### VARIETIES

Madural | Verdeal | Cordovil

### OLIVE HARVEST

Harvesting is done in a traditional way

### ANALYSIS

Acidity %  $\leq 0.20$  | Peroxide index (meq O<sub>2</sub>/kg)  $\leq 6.7$  | k<sub>232</sub>  $\leq 1.44$  |  
k<sub>268</sub>  $\leq 0.12$  |  $\Delta K \leq 0.00$

### TASTING NOTE

Olive oil with a medium fruitiness, slightly bitter and spicy, lingering on the palate.

### OLIVE OIL STORAGE

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

5601247404016

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