



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 O₂/kg) \leq 6.7 | k₂₃₂ \leq 1.44 | k₂₆₈ \leq 0.12 | Δ 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

Mateus & Sequeira Vinhos

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