



MATEUS & SEQUEIRA VINHOS

GRAVURAS DO CÔA EXTRA VIRGIN OLIVE OIL

HARVEST	CLASSIFICATION	CAPACITY
S/A	Douro DOC	500ml

VARIETIES Madural | Verdeal | Cordovil

HARVEST Harvesting traditionally

ANALYSES Acidity % ≤ 0.31 | Peroxide value (meq O₂/kg) ≤ 6.9 | k232 ≤ 1.71
k268 ≤ 0.13 | $\Delta K \leq 0.00$

BOTTLING 500 ml glass container

TASTING NOTES Medium-fruity olive oil, slightly bitter and spicy, persistent on the palate.

OLIVE OIL CONSERVATION For better conservation of the oil, it should be stored in glass containers, preferably dark ones, or in stainless steel containers. It must be kept in a cool, dark place (the incidence of light catalyses the oxidation of the oil) and away from products with intense smells to prevent it from absorbing them. When consuming the product, one should check its acidity and expiry date.

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CADÃO DOURO **CADÃO PORTO** **CADÃO AZEITE** **CADÃO MOSCATEL**

GRAVURAS DO CÔA DOURO SUPERIOR **GRAVURAS DO CÔA AZEITE VIRGEM**

ARTE DO CÔA DOURO DOC

CABECA DE PÔTE PATAMARES

clama