



QUINTA DE LA ROSA

PRODUCTION

In November, the olive trees are beaten and shaken so the ripe black olives fall into the nets below. After harvest, La Rosa's Olive Oil is made using a process called cold extraction during which the temperature is maintained at 28C. The olives are washed, crushed, passed through a continuous press and finally filtered to produce a rich and intensely coloured extra virgin olive oil with an acidity of usually around 0.3%.

The oil may throw a slight sediment or become cloudy, as is common with other naturally produced oils, when stored at low temperatures. This will disappear when the oil is returned to room temperature.

VARIETIES

The olive oil is made from a blend of different olives, in particular Carrasquinha and Negrilha, which we believe gives the oil its pleasant fruity aroma and unique taste. The olive trees grow high up on the steep banks of the Douro Valley amongst the vines and are organically grown without the use of any pesticides. The trees flourish in the Douro valley's microclimate and during November the black ripe olives are manually harvested with care and attention.

SERVING SUGGESTIONS

It is ideal for salads, marinades and as a condiment for fish and pasta. It's also delicious with some fresh bread before a meal. Together with the La Rosa port wine vinegar, it makes an excellent vinaigrette.

MATURATION AND BOTTLING

The Olive Oil is bottled near to the La Rosa warehouse in the spring months when it is warm enough for the sediment to fall to the bottom of the tank. It has a shelf life of two years from bottling. This is marked on the back of the bottle.

QUALITY & ENVIRONMENT

We practice a sustainable agricultural regime being part of ADVID & SATIVA. We don't use genetically modified organisms nor do we use animal products so vegetarians can eat or drink our products. We recycle where possible and are HACCP & BRC rated.



EXTRA VIRGIN
OLIVE OIL

Technical Information:

Production	Acidity	Peroxide Index	Waxes	K23
1000 bottles	< 0,5%	5 meq.O2/Kg	80 mg/Kg	1.6