



QC PREMIUM EXTRA VIRGIN OLIVE OIL / 2023 / TRÁS-OS-MONTES

QUINTA DO COUQUINHO OLIVE OIL IS A NATURAL PRODUCT, ORIGINATING FROM OLIVES RAISED IN AN INTEGRATED PRODUCTION SYSTEM RESULTING FROM OLIVE GROVES PLANTED OVER MANY CENTURIES IN THE MOUNTAINOUS REGION OF VILARIÇA. BENEFITING FROM A VERY SPECIAL MICROCLIMATE, AND COMBINING THE BEST EXTRACTION PROCESSES, WE OBTAIN AN OLIVE OIL OF THE HIGHEST QUALITY.

VARIETIES: VERDEAL, REDONDAL, COBRANÇOSA AND CORDOVIL.

PRODUCTION: THE OLIVES ARE PROCESSED IN AN ECOLOGICAL PRESS WITH COLD EXTRACTION AT TEMPERATURES ALWAYS BELOW 20°C. WITH NO ADDITION OF WATER OR PRESERVATIVES, THE ENTIRE PROCESS IS DEVELOPED IN SUCH A WAY AS TO PRESERVE INTACT THE ORGANOLEPTIC CHARACTERISTICS THAT THE CENTENARY OLIVE GROVES CONFER ON THE OLIVE. THIS OIL IS SUBSEQUENTLY SUBJECTED TO NATURAL DECANTATION IN HERMETICALLY SEALED STAINLESS STEEL TANKS AT A CONSTANT TEMPERATURE, FOLLOWED BY BOTTLING.

BOTTLING: MARCH 2024

HARVEST: THE CAMPAIGN STARTS AS SOON AS THE ORGANOLEPTIC CHARACTERISTICS OF THE OLIVE INDICATE THE FULL AROMATIC POTENTIAL OF THE YEAR. WITH THE MAIN FOCUS ON HARVESTING THE OLIVES AND PRODUCING THEM IN THE SHORTEST POSSIBLE TIME, CARE IS ALSO TAKEN TO ENSURE THAT THE CAMPAIGN IS COMPLETED BEFORE THE ARRIVAL OF THE CHARACTERISTIC TRÁS-OS-MONTES WINTER FROSTS, A FACT THAT CAN DETERIORATE THE QUALITY OF THE OIL. SINCE NO OLIVES THAT HAVE FALLEN TO THE GROUND BEFORE THE START OF HARVESTING ARE USED, HARVESTING IS CARRIED OUT MECHANICALLY IN THE MOST REMOTE PLACES WITH BACK SWEEPERS/VIBRATORS, AND IN OLIVE GROVES WITH BETTER ACCESS WITH MECHANICAL HARVESTING USING A TRACTOR AND AN OLIVE CATCH FRAME, TECHNIQUES THAT PRESERVE THE STRUCTURE OF THE TREE AND AVOID DAMAGING THE OLIVES. DAILY TRANSPORT TO THE MILL IS DONE IN SMALL 300 KG PALLETS. THE MAINTENANCE OF THE OLIVE GROVE IS CAREFULLY MANAGED, ALWAYS WITH CARE TO PRESERVE THE ECOLOGY OF THE TREE AND THE ECOSYSTEM, ALWAYS WITH RESPECT FOR THE LAND.

TASTING NOTES: GREEN FRUIT COLOUR WITH GOLDEN REFLECTIONS, SHADES THAT COME FROM THE VARIETIES USED. WITH A RIPE FRUITY AROMA, TOMATO BRANCH AND RIPE TOMATO, IN THE MOUTH IT PRESENTS A BEAUTIFUL BALANCE OF BITTER AND SWEET, DRY FRUITS SUCH AS WALNUT AND ALMOND, THE AFTERTASTE IS SPICY AND HARMONIOUS. IDEAL WITH SALADS AND TOAST AS WELL AS GRILLED AND SAUTÉED VEGETABLES.

ANALYTICAL PARAMETERS:

ACIDITY (% OLEIC ACID): 0,21

PEROXIDE INDEX (MEQ O₂/KG): 7,2

ANALYSIS BY SPECTROPHOTOMETRY: K232 (1,71) / K268 (0,12) / ΔK (0,00)

