

# Magna Olea

2010/2011

Classification:	Extra Virgin Olive Oil PDO (Trás-os-Montes)
Varieties:	Cobrançosa 99.9%, Madural and Verdeal 0.1%
Production area:	Mirandela (Portugal)
Altitude:	250 m - 370 m
Precipitation:	Oct. 2009 to Sept. 2010: 941 litres/m <sup>2</sup>
Olive grove productive area:	23.5 ha. (4 800 olive trees)
Olive grove age:	13 to 22 years old
Management of the olive grove:	Dry soil 7 m x 7 m spacing mild pruning (semi-open canopy) one superficial tillage in May integrated production method (semi-ecological) pesticide and herbicide free only foliar fertilization
Olive grain production:	59.000 Kg
Olive oil production:	6.323 Litres
Yield (L/Kg):	9,8%
Harvest method:	Mechanical harvest (tree shaker) performed by the producer between November 1st and 29th
Extraction process:	Two-phase decanting (ecological decanter) cold extraction within 24 hours after harvest
Acidity:	0.1%
Peroxides level:	3,9
Purification:	Unfiltered, gravity settling
Storage:	Stainless steel vats
Bottling date:	February to March 2010
First Bottling:	2007
<u>Tasting notes:</u>	<b>Quite complex, intense in green olives and genista, with olive leaf and the required notes of dry fruits, namely nuts, slightly bitter and peppery, extremely harmonious and tenacious in the mouth.</b>