

Casa de Arrochella

**** Douro ****

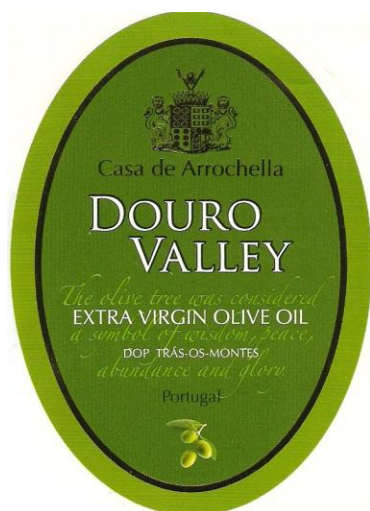


Casa de Arrochella DOURO VALLEY

Extra Virgin Olive Oil • DOP Trás-os-Montes

Technical Notes

Region:	Trás-os-Montes – Protected Designation of Origin (PDO)
Production Area:	Trás-os-Montes e Alto Douro
Soil:	Schist
Olives:	Verdeal, Madural and Negrinha
Harvest:	November and December 2008
Harvest Method:	Hand-picked, manual
Pressing Process:	Cold extraction session, a few hours after harvest
Storage:	In stainless steel vats under controlled atmosphere
Bottling:	6000 bottles of 500 ml, bottled in September 2009
Bottle:	500 ml - box of 6 bottles
Closure:	Inviolable and anti-drop
Bottle Bar Code:	5600224375059
Lot:	LO2
Physico-Chemical Analysis:	0,10 (% Oleic Acid) Acidity 9,00 (meqO ₂ /kg) Peroxide Valeu 1,620 K ₂₃₂ 0,118 K ₂₇₀ -0,004 ΔK
Tasting Notes:	Highly fruity. Aroma of fresh olives, tomatoes, apples and almonds. Very smooth, green, bitter, spicy taste with a long, persistent finish.
Conservation:	Store in a cool place and keep away from direct light.
Comments:	Natural unfiltered product may produce a cloudy deposit.



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