



POUSIO PREMIUM EXTRA VIRGIN OLIVE OIL

CLASSIFICATION

Extra Virgin Olive Oil

REGION

Alentejo Interior – Portugal



YEAR

2024

VARIETY

Arbequina, Cobrançosa and Picual

ACIDITY

0.4%

CHARACTERISTICS

Extra Virgin Olive Oil of superior quality from fresh olives by mechanical processes only and cold extraction. Ripely fruity Olive Oil with a medium intensity. Perfect aromatic harmony of green apple notes, olive leaf and nuts. Medium green fruitiness on the palate, where spicy and bitterness reveal extraordinary proportionality and almond-like sweet flavor provide major smoothness and elegance. We are facing a complex and harmonious olive oil with excellent balance nose / mouth.

