



POUSIO EXTRA VIRGIN OLIVE OIL

CLASSIFICATION
Extra Virgin Olive Oil

REGION
Alentejo Interior - Portugal



YEAR
2024

VARIETY
Arbequina, Cobrançosa and Galega

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 medium intensity. In the aromatic profile; notes of apple, olive leaf and some herbaceous structure. In the mouth, soft green fruity where the bitter and the spicy are balanced and where the sweet sensation conveys elegance and softness. Notes of green apple and nuts. Good persistence at the end of the mouth. A balanced olive oil.

