Álamos
Extra Virgin Olive Oil

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Olive varieties
Galega, Cobrançosa and Arbequina

Chemical Data
Acidity (%) – 0,2  
Peroxide index (meqO2/Kg) – 5  
K232 – 1,54  
K270 – 0,11  
ΔK – -0,01

Organoleptic analysis
Álamos is a high quality extra virgin olive oil produced at the Cartuxa olive press located at the Álamo da Horta estate. Carefully selected indigenous varieties Galega, Cobrançosa, blended with Arbequina bring distinct aroma and flavor to match any Mediterranean food. Álamos extra virgin olive oil is fresh on the nose, followed by a fruity flavor combining sensations of ripe and unripe olives, green apple, tomato and dry fruit, finishing with an appealing spicy touch. Álamos extra virgin olive oil is ideal with fish, shellfish, roasts and grilled meats, or for making sauces and mayo.

Production
Álamos extra virgin olive oil is cold extracted (up to 27ºC) by means of modern technology. All production stages follow rigorous quality and food safety control criteria (ISO 9001 and 22000).