



Extra Virgin Olive Oil



EA Extra Virgin Olive Oil – 500mL

Superior category olive oil, obtained directly from olives solely by mechanical means.

Varieties

Cobrançosa, Picual, Arbequina, Koroneiki and Galega

Analytical Data

Acidity (%) $\leq 0,2$

Nutritional Information per 100 ml	
Energy	3379 kJ / 821 kcal
Fats	91.2 g
of which	
- Saturated	13.1 g
- Monounsaturated	71.8 g
- Polyunsaturated	6.3 g
Carbohydrates	0 g
of which	
- Sugars	0 g
Proteins	0 g
Salt	0 g

Crafted from a meticulous selection of Cobrançosa, Picual, Arbequina, Koroneiki, and Galega olive varieties, EA Olive Oil is distinguished by its remarkable complexity, freshness, and perfect balance.

The blend of both green and ripe olives imparts subtle bitter and peppery notes, culminating in a long, elegant finish with hints of walnut. Versatile and refined, this olive oil is ideal for both cold preparations—such as dressings, mayonnaise, and salads—and hot dishes, from fish and meat to even desserts.

Storage:

Store in a dry place, away from heat sources and protected from light.

Produced and Bottled by:

Fundação Eugénio de Almeida
Páteo de S. Miguel – Apartado 2001
7001-901 Évora