



Extra Virgin Olive Oil



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

Varieties

Arbequina, Picual, Lecciana and Galega

Analytical Data

Acidity (%) $\leq 0,2$

Nutrition Declaration (per 100 ml)	
Energy	3379 kJ / 821 kcal
Fat	91.2 g
– of which saturates	13.1 g
– of which monounsaturates	71.8 g
– of which polyunsaturates	6.3 g
Carbohydrate	0 g
– of which sugars	0 g
Protein	0 g
Salt	0 g

EA Olive Oil results from a careful selection of olives from different varieties, including Arbequina, Picual, Lecciana and Galega, which give it aromatic complexity, freshness and fruitiness, in harmony with a slight bitterness and pungency. This profile allows the oil to be used both cold—in dressings, mayonnaise and salads—and hot, in fish or meat dishes, as well as in desserts and other sweet preparations.

EA Olive Oil is extracted using modern yet straightforward processes, under strict quality control. Due to its natural composition, cloudiness or solidification below room temperature is not considered a defect.

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