



# SEQUEIRINHA

THE FAMILY'S CHOICE



## SEQUEIRINHA EXTRA VIRGIN OLIVE OIL FROM DOURO REGION

This 100% natural extra virgin olive oil brings you the perfect nature of Douro Region. Born from centenary olive trees growing in between the traditional terraced vineyards, this is a careful blend of Cobrançosa, Verdeal Transmontana and Negrinha de Freixo olive varieties. The Sequeira's family choice for seasoning or simply as an appetizer. Superior category olive oil obtained directly from olives and solely by mechanical means. Please store in a cool place away from direct light.

COUNTRY – Portugal

CLIMATE – Mediterranean

VARIETIES – Cobrançosa, Verdeal Transmontana e Galega

TASTING NOTES : **Aroma:** *slightly fruity, with olive leaves and herbs.* **Palate:** slightly fruity with notes of apple, dried green fruits (almonds and walnuts). Balanced sweetness and acidity.

GASTRONOMIC SUGGESTIONS Ideal for mixed salads, cod, grilled vegetables and mushrooms.

EXTRACTION – Mechanical, at low temperature.

HARVEST: 2019

STORAGE – Please store in a cool place and away from direct light.

BOTTLE: 500ml

Acidity Acidez %	Peroxide Value Índice de peróxidos meq O <sub>2</sub> /Kg	K232	K270	KΔ / ΔK
0.1	7	1.78	0.12	0.00