CORDOVIL OLIVE OIL

GENERAL

First harvest: 2025
Owner: Luisa Amorim
Olive oil production: Ana Rosado
Olive oil cultivation : Pedro Vieira

OLIVAL DO MONTADO

Region: Alentejo | Serra do Mendro
Soils: Predominantly schist soils
Olive Grove: Traditional cultivation
Production method: Integrated production

PRODUCTION DETAILS

Classification: Extra Virgin Olive Oil
Variety: Cordovil
Production: Olives of the Cordovil variety, selected at the ideal stage of ripeness and processed within a few hours of harvesting, with each variety handled separately.
Cold mechanical extraction at a controlled temperature of up to 24 ° C, followed by filtration and bottling to preserve the quality and freshness of the olive oil.
Best before: March 2027
Quantity produced: 400 bottles of 500 ml

HARVEST

1 October to 30 October
The 2025 harvest season in the Alentejo took place under predominantly hot and dry conditions, favourable to olive ripening and good phytosanitary conditions. Despite occasional spells of heat and rain, it yielded balanced, aromatic olive oils of high quality.

PROFILE

Green · Complex · Persistent

Tasting notes: A very fresh, green fruity aroma, with vegetal notes of freshly cut grass, fresh cabbage and artichoke, alongside aromatic herb nuances, particularly basil. An olive oil with balanced green notes, mild pungency and bitterness, displaying a complex and harmonious profile, and finishing with delicate nutty notes.

Food pairing: Grilled meats, mushrooms, game dishes, gazpacho, ripe tomatoes, summer barbecues and aged cheeses.

Storage: Store in a cool, dry place, protected from light and heat, preferably between 15 °C and 20 °C.

CORDOVIL . OLIVAL DO MONTADO

From Olival do Montado comes Cordovil Extra Virgin Olive Oil, produced from a traditional olive grove shaped by the rugged and deeply Mediterranean landscape of the Serra do Mendro.
The intensity and expressive character of the Cordovil variety give rise to an olive oil with a distinctive aromatic profile and remarkable persistence, where green notes and wild nuances come together in a rich and sophisticated structure. Under the influence of the dry climate and altitude, a unique and authentic profile emerges, deeply rooted in the identity of Olival do Montado.

2025