GALEGA OLIVE OIL

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

OLIVAL DO MONTE
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: Galega
Production: Olives of the Galega 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
Delicate · Smooth · Velvety

Tasting notes: Delicate and balanced aroma, with notes of apple and banana and subtle hints of red berries. An olive oil with a soft, velvety texture, notes of fresh walnuts, a mild profile and a light peppery finish, with moderate persistence.

Food pairing: Ideal with salt cod, eggs, traditional soups, delicate fish, legume salads and artisanal bread.

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

GALEGA . OLIVAL DO MONTE
From Olival do Monte comes Galega Extra Virgin Olive Oil, produced from a traditional olive grove deeply rooted in the landscape of the Serra do Mendro.
A historic and emblematic variety of the Alentejo, Galega reveals a delicate and distinctive expression here: an olive oil with an enveloping texture, lingering smoothness, and remarkable aromatic harmony. Between the serenity of the altitude and the unhurried rhythm of the traditional olive grove, a subtle and timeless profile takes shape, where the memory of the land is revealed with authenticity and balance.

2025