



"My family roots from the Douro Superior, has always been closely connected to olive growing and olive oil production. From an early age, olive oil was an essential part of everything we cooked at home. This lifelong connection eventually led me to the Ligurian Riviera in Italy, where I completed a professional extra virgin olive oil tasting course at the renowned ONAOO - Organizzazione Nazionale Assaggiatori Olio di Oliva.

This selection of small batches, produced from the Madural, Negrinha de Freixo and Cornicabra olive varieties, evokes the traditional mill-pressed olive oils of my childhood and the aromas and flavours of my family's own olive oils.

The aromatic profile is dominated by exceptionally fresh olive notes, together with the refined, elegant almond character so typical of olive oils from the Douro Superior, complemented by vibrant nuances of sun-dried tomato.

Fresh and lively on the palate, with a very subtle peppery finish that reflects the outstanding quality of this olive oil."

Rui Roboredo Madeira

RUI ROBOREDO MADEIRA

PERSONAL RESERVE EXTRA VIRGIN OLIVE OIL

OLIVE VARIETIES

Madural, Cornicabra and Negrinha de Freixo - indigenous olive varieties from the Douro Superior.

ORIGIN

Produced in the Douro Superior, in the heart of the Douro International Natural Park, among grade A vineyards dedicated to Porto wine production. Eagles and other endangered bird species find refuge here, in one of the world's best-preserved natural environments.

The olive oil is sourced from selected parcels within some of the region's oldest olive groves, predominantly south-facing. The olives were harvested on the right bank of the Douro River, between Barca d'Alva and Freixo de Espada à Cinta.

HARVESTING AND EXTRACTION

The olives were hand-harvested into small perforated crates and transported to the olive mill at the same day. They were then washed and immediately crushed using state-of-the-art cold-extraction technology.

The olive oil was stored under an inert atmosphere in stainless-steel tanks until bottling, preserving its full aromatic, flavour and sensory profile.

TECHNICAL PARAMETERS

EXTRA VIRGIN OLIVE OIL

ACIDITY < 0,5%

PEROXIDE VALUE < 20

WAX CONTENT < 150

K232 < 2,50

K270 < 0,22

ΔK < 0,01

PACKAGING

500 ML - Dark glass bottles
6 bottles per case

EAN

560 9851 52443 4

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