

# Extra Virgin Olive Oil Douro Premium

**MENIN**  
DOURO ESTATES

Extra virgin olive oil produced from varieties from the centenary olive trees of Quintas da Costa de Cima and Sol.

<b>ORIGIN</b> Upper Corgo, Douro	<b>K232</b> ≤ 2,50	<b>PEROIDE VALUE (MEQO2/KG)</b> ≤ 20
<b>BOTTLE</b> 50cl	<b>K268</b> ≤ 0,22	<b>WAXES</b> ≤ 150mg / kg
<b>ACIDITY</b> ≤ 0,3%	<b>Δk</b> ≤ 0,01	

## CULTURAL OPERATIONS

A phased pruning of the olive grove is carried out, which is then followed by weed control and mechanical weed control.

## HARVEST

Harvesting is carried out manually, so it is possible to preserve the structure of the tree. The olives are delivered daily to the mill, packed in 25 kg food plastic boxes. No olives from the ground are used.

## TRANSFORMATION

A mechanical extraction is carried out at low temperatures (less than 30°C) in the mill with a mill where a continuous 2-phase extraction is subsequently carried out. The decanting process lasts between 2 to 3 months.



**Adega Menin Douro Estates**  
N 322-2 Km 20 | 5060-056  
Gouvinhas - Sabrosa

**geral@mwc.wine**  
www.menindouroestates.wine  
+ 351 259 931 054

@menindouroestates

