

CARTUXA, ÉVORA, ALENTEJO, PORTUGAL

MENTZENDORFF

wine shippers since

1858

EA EXTRA VIRGIN OLIVE OIL



DETAILS OF PRODUCTION

Extra Virgin Olive Oil is obtained directly from olives and solely by mechanical means. EA is an extra virgin olive oil blended from indigenous olive varieties. The different varieties confer complexity and intense fruity aromas with a touch of green leaf flavour and a spicy finish.

TASTING NOTES

With great complexity and freshness, EA olive oil is characterised by its balance. The presence of green and ripe olives, with bitter and spicy nuances gives it a lingering finish marked by walnut notes.

HOW TO SERVE

The flavour and aromatic features in EA extra virgin olive oil means it can be used both cold (in sauces, mayonnaises and salads) and hot (fish or meat dishes) or even in desserts.

