

CARTUXA, ÉVORA, ALENTEJO, PORTUGAL

MENTZENDORFF

wine shippers since

1858

CARTUXA EXTRA VIRGIN OLIVE OIL



DETAILS OF PRODUCTION

Extra Virgin Olive Oil is obtained directly from olives and solely by mechanical means. Cold extracted (less than 27°C), Cartuxa extra virgin olive oil is made from three indigenous olive varieties: Picual, Cobrancosa and Arbequina. This is high-quality olive oil, which owes its full-bodied and distinctive character to the olives that are grown from unique olive grove plots.

TASTING NOTES

Complex, fresh and harmonious, Cartuxa olive oil enhances the fruity profile of the green olives, with notes of olive leaf and banana peel. With slightly bitter and spicy flavours, the finish is persistent, marked by dried fruits and pecan nuts.

HOW TO SERVE

This well-balanced and versatile olive oil is suitable when used to enhance Mediterranean cuisine. Store in a dark cupboard, away from direct sunlight.

