

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

TAYLOR'S EARLY HARVEST EXTRA VIRGIN OLIVE OIL



TAYLOR'S
PORT

DETAILS OF PRODUCTION

Taylor's Early Harvest Extra Virgin Olive Oil is made from select, early harvest olives grown on our renowned Douro estates of Quinta de Vargellas, Quinta de Terra Feita and Quinta do Junco. Carefully handpicked, our olives come from sustainably grown Madural, Verdeal Trasmontana, Molar and Cordovil varieties. We single out the best trees on the estates and pick these olives separately and earlier, giving us the optimum fruit and specific characteristics and flavour profiles that we are looking for.

Early harvest olive oil contains higher levels of antioxidants, such as polyphenols and tocopherols.

These antioxidants provide numerous health benefits, including anti-inflammatory and cardiovascular benefits. Early harvest olive oil is thus considered a healthier option for those who seek the positive effects of these compounds. Due to its higher antioxidant content, early harvest olive oil tends to have a longer shelf life compared to oils produced later in the season. This means it can retain its quality and flavour for a more extended period.

TASTING NOTES

These olives are processed immediately from harvest to press using the cold-press extraction method. These rigorous measures help retain all the natural health benefits and exquisite flavour of the fruit, highlighting the premium quality of the finished olive oil.

HOW TO SERVE

Less is more when enjoying extra virgin olive oil. Simply drizzled over a fresh salad, a grilled fish or some sauteed vegetables or for the more adventurous try pouring a little over a chocolate mousse or vanilla ice-cream.

STYLE

Extra Virgin Olive Oil

BLEND OF OLIVES

Verdeal

Cobraçosa

Negrinha

Madural

