



Herdade da
Malhadinha Nova
Alentejo • Portugal

malhadinha
azeite virgem extra • extra virgin olive oil

Tasting Notes

County of Origin . Portugal

Region . Alentejo/ Alentejo

Classification . Azeite Extra Virgem

Vintage . 2019

Olive Variety . Galega 100%

Color . Light Green/Yellow

Grove Area . 63 Ha

Aroma . Fruity

Tasting . Fresh and slightly sweet

Additional Notes

Malhadinha Oil is a 100% natural product created from Galega olive from our 60 years old traditional «sequeiro» grove in Alentejo.

The olives were collected by hand and transformed entirely by mechanical means applying a cold extraction process which gives it a fruity aroma and a fresh and slightly sweet flavor..

Production . 7000 Bottles (50cl)

Acidity level . 0,2°

Maximum acidity . 0,21

Peroxide index . 5,8

Specific extinction on ultraviolet at 270NM . 0,12

Specific extinction on ultraviolet at 232NM . 1,91

Delta K . 0,00

Bottle . Capacity (l): 0,50

Model . 50cl Azeite STD

Dimensions (cm) . Ø 7,1 x (height) 18,3 | **Weight (kg)** . 0,88

EAN bar code (bottle) . 5600361361182

Box . Dimensions (cm): (l) 29,2 x (w) 20 x (h) 22

Weight (kg): 6 | **Number of bottles:** 6

ITF bar code (box):

Pallet (euro)

Cases/Layer: 16 | **Layers/pallet:** 6

Weight (kg): 576

Length . 0,80m | **Width** . 1,20m | **Height** . 1,35m

