




OCCIDENS



The Land

Portugal is a country with long tradition in natural and genuine products. Agriculture in the North of Portugal is based on intensive labour from very experienced farm workers and it is they that determine the excellent choice of materials and products that only human eyes and hands can provide. The climate in Trás-os-Montes is very harsh, with temperatures that can range from 0°C in winter to 42°C in the peak of the summer. This aggressive environment is what makes the produce and fruits so resilient and rich in flavour, as can be seen with the quality of the olives, dry fruits, honey and grapes.



The Olive Oil

The production of olive oil started long ago in the Middle East and the Romans were the first to bring the olive tree into the Iberian Peninsula "Hispanya". Olive oil is the only natural oil used in cooking that is not subject to any form of chemical transformation. Some of the olive trees in Portugal are close to 800 years old and in the most western country of Europe, where the sun sets, time has a special flavour. Our production processes are completely natural. We comply with all relevant standards and are certified by the EU as a producer and seller of Organic Extra Virgin Olive Oil. Our olives grow in the Vila Flor & Douro region which is internationally renowned as having one of the best soils in the world to cultivate high quality extra virgin olive oils.

how we make it

Our olives are hand-picked very early in November at an organic farm and are harvested from trees very close to the press. We process the olives no longer than 12 hours after being picked, ensuring that all are in perfect condition. The olives are washed with fresh mountain water and are then pressed to extract the fresh olive oil. We store the olive oil at the press and it is left to rest for around 4 months before being bottled on location. The end result is an extra virgin olive oil with the full body and taste of freshly squeezed green olives, with a slightly spicy flavour and an interesting complexity. This olive oil is ideal for special fish dishes, salads and for dipping all types of special breads. Cheese lovers will find it makes a perfect combination and it can also be used in some desserts. The olive trees are Cobrançosa, Verdeal and Negrinho do Freixo.



Packaging

The packaging shows a natural product and appeals to demanding consumers that love natural gourmet products and value design. O.3 is the olive oil series. New special editions will be available soon. The colour of the olive oil is our best selling point. The wooden box protects the olive oil from the light until it is time to go on display. The box can also be used as an attractive exhibitor prop at the point of sale. The high quality cork used to bottle the olive oil will protect it for a very long time. Storing conditions of more than 8°C and less than 30°C should be observed.





Occidens Project

Occidens means West in Ancient Latin. To us, it stands for the best food produce from the West Coast of Europe and the oldest country in the world, as defined by its current borders/Portugal.

The best products are always scarce and only small quantities are available and we keep strict limits and controls on our production and distribution.

Bio in Portugal means 100% natural Bio. Natural and Genuine are our hallmarks. EU certification bears witness to our tradition: natural grown products with natural treatment and production processes.

As a result, we are able to provide very special, certified and natural food products for the most demanding of consumers worldwide.

Occidens Olive Oil - 2012 technical data

Classification	Extra Virgin Olive Oil - PDP Trás-os-Montes
Organic /Bio	Yes / EU certified / Sativa PT-03
Varieties	Cobrançosa, Verdeal, Negrinho do Freixo
Production Origin	Vila Flôr - Portugal
Altitude	250 till 300 mts
Olive grove production àrea	20 ha - 3.500 olive trees
Olive grove age	15 till 700 years
Harvest method	Mechanical harvest (tree shaquer) performed by the producer from November 15th to December 20th 2012
Extraction Method	Cold extraction max 12 hours after harvest
Acidity	0.14%
Peroxides level	6 meq O2/Kg
Storage	Stainless steel vats
Botling date	May 2013
Packaging	0,25 lts // 0,5 lts
Transport box	Wooden box - 12 bottles // Wooden box - 9 bottles
Box Weight	6,14 kg // 9,1 kg
Palet	90 Transport box // 60 Transport box

