



**QUINTA
VALE DO CONDE**

500ML DORIC BOTTLE



ORIGIN

Quinta Vale do Conde, in S. Pedro de Vale do Conde, Mirandela, in the plateau between the mountains of Passos and Santa Comba; a region known for its olive groves, with verified existence since the 17th Century.

OLIVE GROW

150 ha of tradition olive grove, non-irrigated, at an altitude of 300 and 400m. Areas in integrated Pest/ Crop management ⁽³⁾ and areas of organic farming ⁽⁴⁾.

HARVEST

An early harvest in October /November in order to obtain a greener and fruitier olive oil with more intense aromas and bitter and spicy tastes, richer in polyphenols.

Harvest equipment is used such as mechanized pickers by vibration and nets, this process is more adequate for the conservation of the olive tree and the olive itself.

ELABORATION

Extraction is carried out immediately after harvesting in a certified olive press (HACCP): cool conditions (less than 27°C) continuously in 2 phases in order to better preserve the olive's properties.

Olive oil from the different varieties is elaborated separately.

The olive oil is stored and decanted for a minimum period of 3 months in stainless steel vats at controlled temperatures and environment. This process allows the label to bear the following reference: "Superior Quality Olive Oil obtained exclusively from olives and solely from mechanized processes" and "First cold pressing".

TASTING NOTES

Aromas of green and ripe tomato, banana and rosemary. Tastes of chicory, bitter sorrel with rocket and radish pepperiness and heat in the mid and back palate. Balanced and harmonious.

For use in tomato-based cuisine, roasts, winter soups and generally with dishes of stronger tastes.

Savantes New York 2013

Oil with a medium fruitiness reminiscent of ripe olives, which gives it overall balance and harmony. Overtones of ripe fruit (apple and banana). Displays mild bitterness medium pungency and very mild sweetness. Balanced, harmonious and complex oil that lingers in the mouth.

Panel of Tasters of Mário Solinas 2011

Beautiful intense limpid golden yellow colour with delicate light green hues.

Its aroma is ample and rotund, rich in hints of medium ripe tomato, ripe white apple and a note of almond.

Its taste is complex and strong, with distinct fragrant notes of basil and mint, together with elegant vegetal hints of fresh broad beans and lettuce. Bitterness is definite and pungency is distinct.

It would be ideal on farro appetizers, salmon carpaccio, chicken salads, chanterelle mushroom purée, pasta with vegetables, stewed shrimps, barbecued fish, mozzarella cheese.

Guia FLOS OLEI 2011

Medium fruity oil with a mixture of green and ripe flavors. Bouquet, a great complexity of flowers and fruits.

Tast, the spicy flavour predominates over the bitter, green grass, green almond with body and persistence. A well balanced olive oil, from a blend of "verdeal", "madural" and "cobrançosa" varieties.

Panel of tasters of Terra Olea Project

CLASSIFICATION

Extra Virgin Olive Oil ⁽¹⁾
DOP/ PDO
(Protected Designation of Origin)
Trás-os-Montes ⁽²⁾

VARIETIES OF OLIVE TREES:

Verdeal
Transmontana,
Madural and
Cobrançosa

SOIL:

Schist

WEATHER:

Broad thermal
amplitude and low
levels of rainfall.



(1)



(2)



(3)



(4)

AWARDS

Terra Olivo Competition, Israel, 2013 **Gran Prestige Gold**
 Oil China Competition, 2013 **Gold Medal**
 New York Olive Oil Competition, 2013 **Gold Medal**
 Sol D'Oro, Verona, Itália, 2013 **Gran Menzione**
 DerFeinschmecker Olivenöl Guide, Alemanha, 2013 **Selection**
 Terra Olivo Competition, Israel, 2012 **Prestige Gold**
 Oil China Competition, 2012 **Bronze Medal**
 DerFeinschmecker Olivenöl Guide, Alemanha, 2012 **Selection**
 Selection Challenge, Germany, 2012 **Award "Excellence"**
 Mario Solinas Contest / COI, 2011 **Gold Medal**
 Oil China Competition, 2011 **Grand Mention Intense**
 Concurso Nacional de Azeite, FNA, Santarém, 2011 **Gold Medal**
 Premio Armonia / Trofeo Alma, Itália, 2011 **Gran Menzione**
 Terra Olivo Competition, Israel, 2011 **Gran Prestige Gold**
 Guia Flos Olei, Itália, 2011 **Selection**
 XI Olivomoura, Moura, 2010 **Gold Medal**
 Terra Olivo Competition, Israel, 2010 **Prestige Gold**
Best Portuguese Olive Oil
 Sol D'Oro - Verona, Itália, 2009 **Gran Menzione**
 Trofeo Alma, Italy, 2009 **Gran Menzione**
 Bienal do Azeite, Castelo Branco, Portugal, 2009 **Gold Medal**
 Extra Virgen Olive Oil, C Maior, Portugal, 2009 **Gold Medal**
 DOP Trás-os-Montes Olive Oil Contest, 2008 **Gold Medal**
 Extra Virgin Olive Oil Contest, FNA, Portugal, 2008 **Bronze Medal**
 Extra Virgin Olive Oil Contest, FNA, Portugal, 2007 **Bronze Medal**
 Extra Virgin Olive Oil Contest, C Maior, Portugal, 2007 **Silver Medal**

NOTES

(1) Classification in accordance with Regulation (EC) No 702/2007. Certified by the ISA (Instituto Superior de Agromomia) Laboratory (recognised by COI since 1992).
 (2) Classification in accordance with Regulation (EC) No 1107/96 of 12/06, that guarantees the olive comes from a demarcated geographical area with characteristic soil and climate and is exclusively elaborated with olives of certain olive tree varieties. Certified by Sativa (www.sativa.pt).

(3) Integrated production (PRODI) is a way of producing high quality agricultural supplements that makes use of natural resources and mechanisms of natural regulation as an alternative to those which are harmful to the environment and this way ensure long term sustainable agricultural practices. In this system it is essential to preserve and improve the soil's fertility and the biodiversity and observation of ethic and social criteria. Classification in accordance with Regulation (EC) No 2078/92. Certified by Certis (www.certis.pt).

(4) Organic Agriculture (OA) is a way of agricultural production that totally respects the environment and biodiversity. Classification in accordance with Regulation (EC) No 834/2007 and 889/2008. Certified by Sativa (PT-BIO-03).

(5) Values of the Extra Virgin Olive Oil of Quinta Vale do Conde 2012, according to analysis of ISA (Instituto Superior de Agronomia) Laboratory (recognised by COI since 1992).

(6) Values required by European norms for Extra Virgin Olive Oil classification.

(7) Acidity: percentage of oleic acid present in the olive oil is not related with its flavour.

(8) Peroxide index: indicates the olive oil's initial oxidation and its deterioration.

(9) Wax content: indicates the olive oil's authenticity.

(10) Absorbency: indicates abnormal components in the olive oil.

Characteristics	QVC ⁽⁵⁾	AVE ⁽⁶⁾
Acidity ⁽⁷⁾	0,1%	≤ 0,8%
Peroxides Value - meO ₂ / Kg ⁽⁸⁾	5	≤ 15
Absorbency ⁽⁹⁾	K322	≤ 2,00
	K270	≤ 0,20
	Δ K	≤ 0,01
Wax - mg / Kg ⁽¹⁰⁾	<250	≤ 250

NUTRITION FACTS	Per 13ml serving (1 tablespoon)	%DV*	Per 100gr
Energy Value	108Kcal / 454Kj	5%	900Kcal / 3780Kj
Carbohydrate	0g	0%	0g
Protein	0g	0%	0g
Total Fat	12g	22%	100g
Saturated ^{***}	1,7g	8%	15g
Trans	0g	**	0g
Monounsaturated	9,1g	**	77g
Polyunsaturated	1,2g	**	8g
Cholesterol	0mg	**	0mg
Fiber	0g	0%	0g
Sodium	0mg	0%	0mg

*% Daily Values are based on a 2.000Kcal or 8.400KJ diet.

**% DV not established.

*** Value of Saturated and Polyunsaturated can present variation of +/- 35% in relation to the different harvests. GLUTEN FREE.

BOTTLES	EAN Code
500cl bottle in dark glass	5600341840027

	500ML	500ML
CARTON	6 bottles	12 bottles
	5,3 Kg	10,6 Kg
	19,5 x 13,0 x 29,5 cm	27,5 x 22,5 x 28,5 cm

	500ML	500ML
PALLETE	36 boxes x 5 layers	18 boxes x 5 layers
	180 boxes/ 1080 bottles	90 boxes / 1080 bottles
	954 Kg	954Kg
	120 x 80 x 150cm	120 x 80 x 150cm

Weights and measures approx.