



Briefing


The Family

"Our roots have great value to us.

We know that the Olive Oil Quinta Vale do Conde that we produce nowadays is the result of the legacy that my family has left us.

We have a Commitment to this Land.

The centenary olive grove and the experience of many generations dedicated to olive oil and the lands of São Pedro de Vale do Conde, a privileged place within the PDO region of Trás-os-Montes, allow the production of this Extra Virgin Olive Oil of intense aromas, fruity flavor and extreme complexity, whose quality has been highlighted by the most prestigious experts."

Lúcia Gomes de Sá 

The Brand

Each olive oil has a story to tell.

The "QUINTA VALE DO CONDE" tells the story of this farm, these cultivars, these soils, this weather... and the story of those who work in them.

We believe in the potential of this valley.

We want to celebrate it, producing a unique olive oil that respects and promotes this land where it is born and gains character.

Never losing sight of our commitment, we intend to introduce the necessary innovations that will place the olive oil of Trás-os-Montes in the map of the best olive oils in the world.

We want the brand QUINTA VALE DO CONDE to be a guarantee of the quality and specificity of the olive oil of our VALLEY in a market that is not often as demanding as we are.

The Terroir

A valley of dry, schist based soil.

A harsh climate with great temperature range and very low rainfall.

A traditional olive grove, unirrigated within integrated management and exclusively with the most typical varieties of the region, Verdeal Transmontana, Madural and Cobrançosa.

We produce an olive oil that honors this VALLEY of the *Terra Quente Transmontana*, in Northeast Portugal.

The Awards

Awards won in the most prestigious competitions, both national and international, recognize the work we have been doing.

They are an extra element in our Story.

They have a very special taste to us, because they represent the recognition at the highest level of our hard work and commitment to the constant struggle for quality.

The special edition

The harvest is performed early, in October/November, so as to achieve a fruitier olive oil with intense aromas and notes of bitter and spicy. It is richer in polyphenols.

The extraction is performed immediately after the harvest in a certified olive oil mill, and in the cold (below 25° C) in order to better preserve all the properties of the olive.

The oil from different cultivars is developed separately, allowing us the best selection to the composition of this Blend.

The olive oil is stored and decanted for at least 3 months.

An Exclusive, Elegant, Balanced olive oil.

An olive oil for the most demanding consumers.



WE ARE COMMITTED TO THE LAND