



Tapada do Peral

www.tapadadoperal.pt
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Our organic olive oil – fact sheet

Origin	Portugal
Harvest period	November, December
Pressing	<p>Direct from our farm, max. 48 hours after harvest. Olives ripening degree is not quite fully ripe (shortly before full ripeness), so the fatty acid content never exceeds 0.5% and remains healthy.</p> <p>Cold press and cold extraction by 26 degrees.</p> <p>After cold pressing of our olive oil, it will be also cold extracted and naturally filtered, which is a big difference to the common manufacturing process. This makes our oil fruitier with delicious silky flavour, smooth and sophisticated taste, less bitter in palate and slight stinging aftertaste at the back of your throat (the most olive oil producer heat the oil during the extraction period from 36 to 40 degrees, so the oil is ready for bottling).</p> <p>Naturally filtering in two months.</p>
Olive grove	<p>Our conventional olive grove is a self-developed ecosystem with a lot of vegetation, wild life and trees are not artificial irrigated. From our point of view mono cultures are not so very eco-friendly. For us it is more important to leave some wild life instead of increasing the amount of olives. We are located in central Portugal near the spanish border. The land is 16 hectares which includes about 2,000 olive trees that are at least 80 years old and annually maintained.</p>
Harvest method	<p>Manually with vibrating rod machine. With this method, we are hundred percent sure that no birds were killed. Every year we harvest from 1,500 olive trees roughly.</p>
Further information	<p>for more information, please feel free to visit our website www.tapadoperal.pt.</p>

Our aim is to produce an enjoyable fruity and silky olive oil for the middle europeans palates.

Manufacturer

Patrick Olivier Puerro
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Cima, 26
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Portugal

Organic certificate

AB3184UP202111011

Kiwa Sativa,
Unipessoal, Lda.
R. Robalo Gouveia
1900-392 LISBOA
Portugal



Nutritional values (per 100 ml)

BBB
(best before date)
30.11.2023

Energy	3437 kJ / 821 kcal
Fatty acid content	0.34%
Peroxid Index	7.9
K232	1.43
K270	0.12
Total fat	91.2 g
- monounsaturated fatty acids	71.8 g
Total carbohydrate	0 g
- Sugar	0 g
- Protein	0 g
- Salt	0 g