



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Extra Virgin Olive Oil



Quinta do Noval has approximately 26 hectares devoted to olive groves that are field blends of different Portuguese olive varieties. The main ones are: Cordovil, Madural, Verdeal and Galega.

The olives are grown traditionally with no irrigation and pruning is done by hand. To extract the best quality Extra Virgin Olive Oil, the fruits are cold-pressed. Many Quinta do Noval's olive trees are more than 200 years old. Therefore, they produce a richer and more complex olive oil with only 0.2% acidity.

Harmonious and fine, spicy and fresh, our Olive oil is an authentic expression of the terroir of Quinta do Noval.