



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

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## Extra Virgin Olive Oil

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Quinta do Noval is renowned throughout the world for the great Port wines that are produced from our 192 hectares vineyard in the heart of the Douro valley. For centuries we have also cultivated olive trees, of which thousands are planted throughout the vineyard, from which we make outstanding olive oil.

*Centenário* is the result of a strict selection of the very finest olive oil from Quinta do Noval, produced from ancient trees with very low yields, revealing exceptional finesse and aromatic intensity. This limited edition bottling under the *Centenário* name is the ultimate expression of olive oil from the legendary terroir of Quinta do Noval.

### ORIGIN

The Douro has a microclimate and soils that are particularly suitable for the cultivation of olive trees, which have inhabited the region for many centuries. In the olive groves of Quinta do Noval we can find the traditional varieties: Cordovil, Galega, Verdeal, Madural and Cibrãosa.

*Centenário* is a very rigorous selection of the best of all Quinta do Noval olive oils. The main varieties used were Verdeal, Madural and Cordovil. Quinta do Noval produces olive oils of great personality and purity, with a fine herbaceous and almond aromatic trace that reflects the aromas of plants that grow around the olive grove.

### EXTRACTION

The olives were ground in granite millstones and the masses centrifuged at low temperature to extract the purest oil. The oil was then lightly filtered before bottling.

### TASTING NOTE

*Centenário* olive oil has a very low natural acidity, with a pleasant and aromatic bouquet reminiscent of the wild herbs and plants that grow on the property and a slight almond touch. *Centenário* is particularly intense and elegant with a harmonious and long aftertaste, and we found it so exceptional that we decided to bottle it separately.