

Quinta do Passadouro®

Extra Virgin Olive Oil



Quinta do Passadouro dates back to the 18th century and has always been known for its Port wines and more recently, too, for its dry red and white wines. The property is located in the Cima Corgo sub-region, close to the village of Vale de Mendiz in the heart of the demarcated Douro region.

The 42 hectares property includes approximately 6 hectares of olive groves whose cultivation is an integral part of the annual life of the Quinta. The three Portuguese olive varieties cultivated are: Cordovil, Verdeal and Madural.

The olives are harvested by hand during autumn, two months after the grape harvest. They are then crushed in millstones and cold pressed to guarantee the true natural flavour of Quinta do Passadouro olive oil, with an acidity lower or equal to 0.2% only.