



H.O

H.O Olive Oil

EXTRA VIRGEN | PORTUGAL

Specifications

Origin Douro - Baixo Corgo	Acidity ≤ 0,3%	Δk ≤ 0,01
Producer H.O Wines	K232 ≤ 2,50	Peroxide value (MeqO2/kg) ≤ 20
Bottle 50 cL	K268 ≤ 0,22	Waxes ≤ 150mg/kg



Cultural Operations

A phased pruning of the olive grove is carried out, followed by slippage and mechanical weed control.

Harvest

The harvest is carried out manually, so it is possible to preserve the integrity of the tree. The olives are then delivered daily to the mill packed in 25kg plastic food baskets. No olives from the ground are used.

Transformation

A mechanical extraction is carried out at low temperatures (less than 30°C) in the mill where a continuous 2-phase extraction is subsequently carried out. The decanting process lasts from 2 to 3 months.

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