



Olive Oil Cabeço das Nogueiras

The extra virgin oil from Cabeço das Nogueiras comes directly from its producer.
The farmers use only traditional methods to produce our olive oil.

The extra virgin oil from Cabeço das Nogueiras is produced by two farmers who own old olive tree's farms in the centre of Portugal.

They do all the process of producing the oil themselves; from getting the olives out of the trees until bottling the oil.

The extra virgin oil from Cabeço das Nogueiras is made with freshly harvested olives from the farm. To produce it, the farmers use the traditional Portuguese methods, great conditions of hygiene and low, controlled temperature.

Only this way they can guarantee their very demanding Portuguese clients a standard very good quality olive oil every year.



Important:

To guaranty the taste, smell and texture of our product, our olive oil is not filtered. Due to this fact it can originate the deposit of olive's particles on the bottom of the bottle.

Conserve the oil protected from light and from high temperatures.

Our oil already won international prizes as well as prizes inside Portugal. Last year it won a prize for the second best Portuguese olive oil and it won the 4th prize given by the international taste and quality institute in Brussels. The experts say that this olive oil is extremely healthy, besides that it has remarkable and unique texture and flavor.



Origin:



We sell:

- Bottles of 0,5l.
- Bottles of 0.75l
- Bottles of 1l

- Barrels of 3l
- Barrels of 5l

The Price of the olive oil is related to the quantity one requires.

Please contact us to know more about our extra virgin Portuguese olive oil.