

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
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1858

TAYLOR'S QUINTA DE VARGELLAS EXTRA VIRGIN OLIVE OIL



DETAILS OF PRODUCTION

Quinta de Vargellas is pre-eminent among port estates. Bought by Taylor, Fladgate & Yeatman in 1893, it is one of the most stunning properties in the Douro Valley and produces some of the most expressive wines in the range of Taylor's Vintage Port. Interweaved into this natural beauty are 10 hectares (3000 olive trees) which produce one of the finest olive oils, prized for its fragrance and richness of flavour. Plump ripe olives are harvested by hand between November and December. The varieties are the Portuguese traditional: Verdeal, Cobrançosa, Negrinha and Madural.

To maintain maximum flavour and freshness from the olives the time between picking and milling is kept to a minimum with the olives milled on the same day as they have been picked. To make the finest extra virgin olive oil, the olives are cold pressed. This preserves all its natural flavour, produces a natural low level of acidity and an oil of the highest quality.

TASTING NOTES

It has a deep greenish yellow colour, a green grassy aroma, and a fresh, lightly piquant flavour. Shows a complex and persistent finish, with a lingering freshness.

HOW TO SERVE

Best used for uncooked dishes as it will lose flavour when heated. Use the oil to harmonize the spices in a dish, to enhance and build flavours and to add body and depth. Olive oil balances the acidity in high acid foods such as tomatoes, vinegar, wine and lemon juice. In general, treat your olive oil as you do your wine, carefully pairing their tastes with flavours of the other ingredients.

STYLE

Extra Virgin Olive Oil

BLEND OF OLIVES

Verdeal

Cobrançosa

Negrinha

Madural

