



Bulas
PORT | DOURO WINE

— OLIVE OIL —

Extra Virgin



Harmonious and complex with a medium-intense green fruits aromas.



Gold-greenish colour.



25% Combrançosa, 25% Galega, 25%, Verdial, 25% Cordovil.



Harmonious and complex and has a medium-intense green fruits aromas.



Picked by the stick as tradition dictates and processed mechanically.



Persistent and very well-balanced when it comes to bitter and spicy.



It is ready to be consumed.



Perfect with salads, cooked vegetables, carpaccio, gazpacho, sauces and bread.



Should be kept in a place protected from light, in a vertical position.



Serve between 14 and 18°C.

release date

december 2021

quintas

Quinta da Costa de Baixo
Quinta da Fozceira

localization

Quinta da Costa de Baixo
5060-057 Gouvinhas
Sabrosa, Portugal

contacts

+351 259 107 629
+351 910 791 299
sales@bulas.eu

Tasting notes

This superior olive oil is obtained directly from native olive varieties from centenary olive groves that border the vineyards of Quinta da Costa de Baixo and Quinta da Fozceira. The olives are harvested by hand and cultivated sustainably and the olive oil is produced solely by mechanical means, thus preserving its character and aroma.

It presents a gold-greenish colour resulting from the use of green olives. It is harmonious and complex and has a medium-intense green fruits aromas. In the mouth it is persistent and very well-balanced when it comes to bitter and spicy which grows in the mouth and mixes with dried fruits notes.

This olive oil should be kept in a place protected from light, between 14 and 18°C, in a vertical position. It is perfect with salads, cooked vegetables, carpaccio, a gazpacho, sauces and even on a simple toast.

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