

FACT SHEET

CLASSIFICATION

Extra virgin olive oil, produced directly from olives solely through mechanical processes.

VARIETY

Galega—one of Portugal's oldest olive varieties, yielding oils that are smooth and elegant, with a strong connection to historic olive groves.

OLIVAIS DE 1500

The Galega variety comes from dry-farmed groves in the Louredo and Serra d'Ossa regions—planted in the 16th century and rooted in granite and schist soils—that are part of landholdings dating back to the 14th century. These groves yield oils that have nourished the bodies and souls of the Portuguese people since the days when they first ventured out to sea in search of new worlds. Tended across generations, the trees continue to bear the Galega variety—Portugal's oldest and most iconic olive—which is deeply intertwined with the country's historic, traditional groves. These trees have low yields, producing only about one-tenth of the fruit of a young grove; the result is a mature, sweet, and velvety oil that embodies a living heritage in its flavor—a blend where nature, history, and memory remain inseparable.

SOILS

Dry-farmed olive groves on schist and granite soils.

IN THE GROVE

Grove management respects the natural balance of these ancient trees, employing light, minimally invasive interventions. Maintenance pruning is carried out carefully, roughly every two years, to preserve the structure and longevity of the olive trees.

HARVEST

Hand-harvested using mechanical poles and catching nets, respecting the structure and age of the ancient olive trees.

PROCESSING

Mechanical extraction at low temperature using a continuous 2-phase system. After extraction, the oil settles naturally for 2 to 3 months and is filtered before bottling.

PRODUCTION

2 712 numbered 0.5L bottles released in June 2026.

STORAGE

Store in a cool, dry place, away from sunlight.

TASTING NOTES

Ripe fruitiness, with notes of apple, aromatic herbs, and bitter almonds. Subtle, fleeting spiciness. Sweet, velvety entry on the palate, with a finish of dried fruits.

ANALYSIS

Acidity: 0,2

