



## CARM Praemium, Extra Virgem olijfolie

For the production of "Praemium" CARM olive oil we select the best Madural, Negrinha and Verdeal olive varieties from our farms. ORGANIC FARMING IN "DOP - DENOMINAÇÃO DE ORIGEM PROTEGIDA " (Protected Designation of Origin) CARM was one of the pioneers of organic olive growing in Portugal. Control of the entire production cycle and its follow-up is ensured and certified by an officially recognized entity – Sativa, and CARM also adheres to the rigorous USDA NOP procedures and IMO certification in Switzerland. All the farms where CARM grows olives for this oil are situated within the DOP for the Trás-os-Montes and Alto Douro olive oils. HARVESTING AND EXTRACTION Olive harvesting is done through mechanical vibration. The harvest takes place between the beginning and middle of November and is never later than the New Year. TASTING NOTES Very fruity and fresh both on the nose and in the mouth. Strong aroma of fresh olives, apples and tomatoes with an aftertaste with slight nuances of nuts, pepper and slight bitterness. 0,1% < Maximum acidity < 0,2%

|                 |          |
|-----------------|----------|
| Producer        | CARM     |
| Region          | Douro    |
| Volume          | 50.0 cl. |
| Grape Variety   | -        |
| Drinking window | -        |
| Alc.            | - %      |
| Vinificatie     | n.v.t.   |
| Rijping         | n.v.t.   |

19.12 €