



Invincible

EXTRA VIRGIN OLIVE OIL

PRODUCED IN SÃO JOÃO DA PESQUEIRA, DOURO.

MADE FROM COBRANÇOSA AND VERDEAL
VARIETIES, KNOWN FOR THEIR RICH AND
DISTINCTIVE PROFILES.

EXTRACTION IS DONE COLD AT 27°C, FOLLOWED
BY A NATURAL DECANTING PERIOD OF TWO TO
THREE MONTHS.

A WELL-BALANCED OLIVE OIL WITH MODERATE
AROMATIC INTENSITY AND SUBTLE NOTES OF
FRESHLY CUT GRASS. MILD AND INTEGRATED
SPICINESS WITH A GENTLE, GRADUAL HEAT THAT
BLENDS WITH HINTS OF DRIED FRUITS.



Nutritional Information	Per 100 ml	Per 10 ml Serving
Energy (KJ/ Kcal)	3379 / 821	337,9 / 82,1
Total Fats (g)	91,2	9,12
Saturated (g)	13,1	1,31
Monounsaturated (g)	71,8	7,18
Polyunsaturated (g)	0	0