



OLIVUS
FLORIS
olive oil



EXTRA-VIRGIN OLIVE OIL

From the farthest lands of **Trás-os-Montes**, the most northeast region of Portugal, nature does its magic by developing hand-selected olives into **pure liquid gold**.

Trás-os-Montes is a traditional olive groves region, worldwide known and trusted for its quality based products driven from **sun-kissed terrains** and **dry, cold climate**.

We truly care about delivering the best, **pure** and high quality Olive Oil and its by-products: all of them are produced with thoughtful care **without solvents, refining methods or sensory defects**.



EXTRACTION PROCESS

Hand-picked olives are cleaned in order to remove impurities such as twigs, leaves and stems, as well as rocks, dirt or others nature's gifts.

Through a mill, our olives are crushed into a paste to tear its flesh and **release its golden juice**.

Rigorous standards are followed, because its process takes time: the olive paste is stirred along forty long minutes or more and centrifuged to separate the richness of the oil from the water and its flesh, to excel quality and maximize its flavor and texture. **No more chemicals. No more industrial refining.**



OUR SELECTION

EXTRA-VIRGIN OLIVE OIL 500ML & 250ML

The purest form of olive oil. It can be characterized as a rich and intense palate with a pungent spicy finish, bitterness typically associated with high quality, pure olive oil.

GREEN PITTED OLIVES 300G

Fresh and hand-picked green olives with garlic and bay leaf spices in Extra-Virgin Olive Oil: a savoury experience perfectly served as a mediterranean appetizer.

BLACK OR GREEN OLIVE TAPENADES 100G

Fresh selection of fresh black or green olives crushed to make a smooth-ish but slightly textured spread spiced with dry oregano herbs and garlic.



OUR SELECTION

EXTRA-VIRGIN INFUSED OLIVE OILS 250ML

Extra-Virgin Olive Oils infused with dry whole herbs and spices. Mild to strong flavors which adds depth and complexity to elevate dishes.

- Garlic, Chili & Rosemary
- Garlic
- Rosemary
- Oregano
- Chili



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