



kleinood

De Boerin Extra Virgin Olive Oil – 2021

THE CULTIVARS	All four cultivars that make up the De Boerin extra virgin oil are of Tuscan origin	
	10%	Delicata yields a delicate mild oil
	22%	Favolosa or FS17 yields a fruity and aromatic oil
	3%	The oil from the Leccino variety is delicate and fruity with a hint of sweetness
	65%	Coratina is a very robust cultivar, which adds fruity aromas as well as body and intensity to the blend
ASPECT	North Facing	
ALTITUDE	172m to 198m above MSL	
DISTANCE FROM SEA	18km	
SOIL TYPE	Westleigh	
AGE OF TREES	19 years	
HARVEST DATE	April – May 2021	
BOTTLING PROCESS	We hand-harvest and rigorously cold-press our olives within a few short hours of being plucked from the trees. The low acidity and bold-yet-balanced suite of flavors is kept intact by state-of-the-art milling and handling. It is unfiltered and bottled on Kleinood Farm in 500ml bottles. The bottles are labelled by hand and the date of bottling and number of each individual bottle appears on the back label.	
BOTTLING DATE	June 2021	
OIL ANALYSIS	Acidity 0.15%	
TASTING NOTES	A medium olive oil balanced with bold notes of green olive, olive leaf, grass, almond, artichoke, and basil. These green herbaceous notes and a lingering positive bitterness on the finish make the 2021 vintage unique.	