

LET'S ENJOY OUR HERITAGE

Olive Oil

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Olive harvest in Mosteirinho Couto de Baixo - Viseu

- ▶ In order for olive oil to be produced, olive trees have to be beaten and olives have to be separated from leaves, branches and other debris . Then they are transported and placed in containers full of water.



Then, olives are transported to the oil press



Oil Press in Figueiró - Viseu



The olive goes through several stages until it reaches the liquid state.



Olives are placed in a machine until time comes for them to be weighted.



Once the production process is over, olive oil is placed in 50 liter buckets and handed over to its owners.



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