

Premium Portuguese Olive Oil Brand CoraÃ§Ã£o Do Vale Launches in India

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Portugal's premium extra virgin olive oil brand made its India debut through an exclusive culinary showcase titled The Portuguese Pour at Le MÃ©ridien. The invitation-only afternoon celebrated the rich heritage of Portugal's olive groves alongside Chef Davinder Kumar's celebrated culinary craftsmanship, introducing Indian consumers to the gourmet EVOO sourced from the Baixo Alentejo region of Portugal.

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Chef Davinder Kumar, popularly known as Chef DK, designed an elaborate tasting menu featuring signature dishes such as Tomato & Raw Mango Carpaccio with EVOO, Charred Sweet Potato Chaat with EVOO Reduction, Pan Seared Sole with Mint Caper Tapenade, and Rustic Carrot & Cinnamon Cake. Guests also experienced a lavish lunch spread featuring soups, breads, Indian mains, pasta, desserts, and a distinctive olive oil-infused mocktail.

Speaking on the occasion, Richa Khandewal said the launch marked the beginning of a new chapter in India's premium culinary landscape by bringing together Portugal's finest EVOO heritage with India's evolving gourmet culture.

Chef Davinder Kumar added that CoraÃ§Ã£o Do Vale stands out for its balanced flavour profile derived from seven native Portuguese olive varieties, delivering fruity, grassy and peppery notes that enhance dishes without overpowering them.

Crafted from olive varieties including Arbequina, Arbosana, CobranÃ§osa, Picual, Cordovil, Verdeal and Galega, CoraÃ§Ã£o Do Vale is an early-harvest, cold-extracted EVOO designed to retain high antioxidant content and low acidity. Positioned as both a gourmet ingredient and a luxury lifestyle product, the brand aims to cater to discerning consumers seeking premium

culinary experiences and artisanal gifting options in India.