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| Frantoio-Leccino **Organoleptic Taste Panel Assessment** FRUITINESS **6.0**  BITTERNESS  **4.0**PUNGENCY  **5.0** Extra Virgin Olive OilIOO174 Country of Origin: Chile **Robust Intensity**Crush Date: May 2019TASTING NOTES Beautifully fragrant on the nose, this classic example of a Frantoio-Leccino displays prominent notes of cut grass, fresh cut herbs and malty notes, with nice astringency and lingering bitterness on the back end.  \*Biophenols: 437.5 ppm FFA: 0.17  Oleic Acid: 74.1 Peroxide: 4.7 DAGs: 96.4 \*PPP: <1.0 Squalene: 5836.7 ppm A-Tocopherols: 272 ppm *\*As measured at the time of crush* |  |