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| Koroneiki  **Organoleptic Taste Panel Assessment**  FRUITINESS **4.0**  BITTERNESS  **5.0**  PUNGENCY  **5.5**  Extra Virgin Olive Oil  IOO151 Country of Origin: Chile  **Robust Intensity**  Crush Date: May 2019  TASTING NOTES  This robust Koroneiki displays prominent notes of green banana, stone fruit and bitter dandelion greens. A bold, distinctive EVOO. The highest phenol olive oil of the 2019 Southern Hemisphere harvest!  \*Biophenols: 577.3 ppm FFA: 0.21  Oleic Acid: 76.4 Peroxide: 4.8  DAGs: 93.9 \*PPP: <1.0  Squalene: 6,264.3 ppm A-Tocopherols: 303.6 ppm    *\*As measured at the time of crush* |  |