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| Organic**Organoleptic Taste Panel Assessment** FRUITINESS **5.5**  BITTERNESS **4.5**PUNGENCY **5.0** Chetoui Extra Virgin Olive OilIOG591 Country of Origin: Tunisia **Robust Intensity**Crush Date: November 2019TASTING NOTES ***This is our highest phenol olive oil for the 2019 Harvest!*** This extraordinarily Robust, high phenol Organic Chetoui displays notes of fresh cut grass and has a creamy artichoke heart center. It has a beautiful and romantic grassy aroma. It is low in bitterness with a ton of pungency and a pleasant peppery finish.  \*Biophenols: 667.4 ppm! FFA: 0.30  Oleic Acid: 68.0 Peroxide: 6.6  DAGs: 93.0 \*PPP: <1.0 Squalene: 7,310.2 a-Tocopherols: 485.9 *\*As measured at the time of crush* |  |