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| Organic  **Organoleptic Taste Panel Assessment**  FRUITINESS **5.5**  BITTERNESS **4.5**  PUNGENCY **5.0**  Chetoui  Extra Virgin Olive Oil  IOG591 Country of Origin: Tunisia  **Robust Intensity**  Crush Date: November 2019  TASTING 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* |  |