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| Athinolia  **Organoleptic Taste Panel Assessment**  FRUITINESS **4.5**  BITTERNESS **3.3**  PUNGENCY  **3.8**  Extra Virgin Olive Oil  IOO256 Country of Origin: Greece  **Medium Intensity**  Crush Date: September 2020  TASTING NOTES  Medium intensity, super early September harvest! Beautifully balanced and complex. Notes of creamy artichoke, green and tropical fruit. If you enjoyed last year’s oil, this oil is going to wow you!  \*Biophenols: 378.7 FFA: .28  Oleic Acid: 74.1 Peroxide: 5.8  DAGs: 93.9 \*PPP: <1.0  Squalene: 3,893 A-Tocopherols: 272.1    *\*As measured at the time of crush* |  |