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| --- | --- |
| Cornicabra  Extra Virgin Olive Oil  IOO561 Country of Origin: Portugal  **Robust Intensity**  Crush Date: Nov 2019  TASTING NOTES  This complex Cornicabra has developed layers of flavor and lingering fragrant notes as well as a distinct front, middle and finish. An uncommon variety, this oil displays a green apple front, a creamy green almond center and sophisticated floral finish. Lingering pepper  *Limited batch production*  \*Biophenols: 332.8 FFA: 0.16  Oleic Acid: 74.7 Peroxide: 5.2  DAGs: 97.7 \*PPP: <1.0  Squalene: 10,658.4 A-Tocopherols: 228.7    *\*As measured at the time of crush* |  |

**Organoleptic Taste Panel Assessment**

FRUITINESS **5.5**

BITTERNESS **3.8**

PUNGENCY  **4.5**