|  |  |
| --- | --- |
| CornicabraExtra Virgin Olive OilIOO561 Country of Origin: Portugal **Robust Intensity** Crush Date: Nov 2019TASTING 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**