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| Picual  **Organoleptic Taste Panel Assessment**  FRUITINESS **5.0**  BITTERNESS **4.0**  PUNGENCY  **5.3**  Melgarejo  Extra Virgin Olive Oil  IOO578 Country of Origin: Spain  **Robust Intensity**  Crush Date: Oct 2019  TASTING NOTES  This visually stunning Picual is highly aromatic and floral. It displays prominent vegetal and savory tasting notes, with leafy greens. Very well balanced, a superb Picual.  \*Biophenols: 478.6 FFA: 0.22  Oleic Acid: 76.7 Peroxide: 5  DAGs: 96.8 \*PPP: <1.0  Squalene: 11,489.3 A-Tocopherols: 320.6    *\*As measured at the time of crush* |  |