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| Arbequina  **Organoleptic Taste Panel Assessment**  FRUITINESS **5.0**  BITTERNESS **3.5**  PUNGENCY  **4.0**  Extra Virgin Olive Oil  IOO024 Country of Origin: Chile  **Mild Intensity**  Crush Date: May 2019  TASTING NOTES  This mild Arbequina is heavenly on the nose. It is creamy, mild and approachable, with prominent notes of artichoke and pine nut. Displaying no bitterness, it has a clean pink peppercorn finish.  \*Biophenols: 286.8 ppm FFA: 0.13  Oleic Acid: 77.1 Peroxide: <2.0  DAGs: 96.5 \*PPP: <1.0  Squalene: 4,616.5 A-Tocopherols: 104.6    *\*As measured at the time of crush* |  |