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| Arbequina **Organoleptic Taste Panel Assessment** FRUITINESS **5.0**  BITTERNESS **3.5**PUNGENCY  **4.0**Extra Virgin Olive OilIOO024 Country of Origin: Chile **Mild Intensity**Crush Date: May 2019TASTING 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* |  |