|  |  |
| --- | --- |
| Arbequina  Extra Virgin Olive Oil  IOO024 Country of Origin: Chile  **Robust Intensity**  Crush Date: May 2020  TASTING NOTES  This Robust Arbequina displays notes of cut grass, green almond and savory artichoke. Fresh grassy front with a peppery finish. The oil has a nice creamy body with medium-high values of bitterness and spiciness.  \*Biophenols: 413.3 ppm FFA: 0.22  Oleic Acid: 72.5 Peroxide: 6.2  DAGs: 93.8 \*PPP: <1.0  Squalene: 3,534.0 A-Tocopherols: 173.2    *\*As measured at the time of crush* |  |

**Organoleptic Taste Panel Assessment**

FRUITINESS **4.5**

BITTERNESS **3.8**

PUNGENCY **4.0**