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| CUVEE**Organoleptic Taste Panel Assessment** FRUITINESS **5.5** BITTERNESS **2.8**PUNGENCY  **3.5**Arbequina/Picual Extra Virgin Olive OilIOO976 Country of Origin: USA **Mild Intensity** California Crush Date: Nov 2019TASTING NOTES Beautiful fragrant nose, this blend has prominent notes of unripe stone fruit and tomato leaf. Complex yet well balanced. \*Biophenols: 272.2 FFA: .18 Oleic Acid: 72.5 Peroxide: 5.5 DAGs: 93.5 \*PPP: <1.0 Squalene: 5,606.5 A-Tocopherols: 333.6  *\*As measured at the time of crush* |  |