

Coratina

Extra Virgin Olive Oil

Organoleptic Taste Panel Assessment

FRUITINESS 6.0

BITTERNESS 3.8

PUNGENCY 5.0

IOO172 Number here

Country of Origin: Chile

Medium Intensity

Crush Date: May 2019

TASTING NOTES

Experience the stunningly complex Coratina. It is bursting with bright notes of pink pepper and anise and displays prominent notes of tart apple peel and fresh grass. Truly a treat.

*Biophenols: 357.6 ppm

Oleic Acid: 78.5

DAGs: 96.3

Squalene: 5,666.6 ppm

FFA: 0.15

Peroxide: 2.5

*PPP: <1.0

A-Tocopherols: 268.6 ppm

**As measured at the time of crush*