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| Chiquitita **Organoleptic Taste Panel Assessment** FRUITINESS **5.3**  BITTERNESS  **3.0**PUNGENCY **3.8** Extra Virgin Olive OilIOO566 Country of Origin: Portugal **Mild Intensity**Crush Date: November 2018TASTING NOTES A new cultivar originating only recently in Spain in 1991, the Chiquitita is a cross between the iconic Spanish Picual and Arbequina varieties. Ours is sweet, mild, delicate and creamy, with almond notes, no bitterness, and a delightful fruity finish. It has one of the **lowest FFA scores** we’ve ever seen!  \*Biophenols: 179.5 ppm FFA: 0.08  Oleic Acid: 71.7 Peroxide: 5.4 DAGs: 97.3 \*PPP: <1.0 *\*As measured at the time of crush* |  |