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| Hojiblanca **Organoleptic Taste Panel Assessment** FRUITINESS **5.8**  BITTERNESS **3.0**PUNGENCY  **3.5**Extra Virgin Olive OilIOO644 Country of Origin: Chile **Medium Intensity**Crush Date: May 2019TASTING NOTES This Chilean Hoji has a wonderfully delicate sweet fragrant nose, with stone fruit characteristics. It carries soft grassy notes, as well as fig leaf and green tomato leaf. It is creamy, harmoniously balanced and low in bitterness with lingering pungency.  \*Biophenols: 288.1ppm FFA: 0.17  Oleic Acid: 78.2 Peroxide: 4.6 DAGs: 95.2 \*PPP: <1.0 Squalene: 10,920.5 A-Tocopherols: 246.9 *\*As measured at the time of crush* |  |