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| Coratina **Organoleptic Taste Panel Assessment** FRUITINESS **5.5** BITTERNESS **4.0**PUNGENCY  **4.3**Extra Virgin Olive OilIOO275 Country of Origin: Australia **Robust Intensity**Crush Date: May 2019TASTING NOTES This elegant Coratina displays prominent notes of tart green apple peel and anise. Robust yet well balanced, it has a strong Szechuan peppercorn finish.  \*Biophenols: 479.3 ppm FFA: 0.20  Oleic Acid: 76.8 Peroxide: 2.4 DAGs: 97.9 \*PPP: 0.3 Squalene: 7,041.6 A-Tocopherols: 147.8 *\*As measured at the time of crush* |  |