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| Coratina  **Organoleptic Taste Panel Assessment**  FRUITINESS **5.5**  BITTERNESS **4.0**  PUNGENCY  **4.3**  Extra Virgin Olive Oil  IOO275 Country of Origin: Australia  **Robust Intensity**  Crush Date: May 2019  TASTING 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* |  |