|  |  |
| --- | --- |
| Coriana  Extra Virgin Olive Oil  IOO154 Country of Origin: Portugal  **Medium/Robust Intensity**  Crush Date: November 2022  TASTING NOTES  Coriana, a new variety is a cross between Arbosana and Koroneiki. It has a unique floral component of nasturtium blossom plus creamy vegetal notes of artichoke.  *Our partner producer (SAOV) in Portugal is using a vacuum during malaxation to remove all of the oxygen in this processing stage where the oil spends the most time and is most prone to oxidation. This cutting edge and very technical method preserves the phenolic content, the overall chemistry plus the flavor characteristics while reducing other oxidation markers.*  \*Biophenols: 536.3 ppm FFA: 0.21  Oleic Acid: 75.82 Peroxide: 4.52  DAGs: 94.2 \*PPP: <0.7  Squalene: 2,714.7 A-Tocopherols: 329.6    *\*As measured at the time of crush* |  |

**Organoleptic Taste Panel Assessment**

FRUITINESS **4.5**

BITTERNESS  **3.5**

PUNGENCY  **4.0**