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| ArbequinaExtra Virgin Olive OilIOO024 Country of Origin: Chile **Mild Intensity**Crush Date: May 2021TASTING NOTES This Chilean Arbequina displays a creamy green almond center with notes of stone fruit and herby tomato leaf on the nose and finish. Lingering pepper, no bitterness  \*Biophenols: 224.2 ppm FFA: 0.23  Oleic Acid: 74.9 Peroxide: 3.1 DAGs: 95.2 \*PPP: <1.0 Squalene: 4,601.0 A-Tocopherols: 245.7 *\*As measured at the time of crush* |  |

**Organoleptic Taste Panel Assessment**

 FRUITINESS **5.5**

 BITTERNESS 3.8

PUNGENCY **4.3**