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| Arbequina  Extra Virgin Olive Oil  IOO024 Country of Origin: Chile  **Mild Intensity**  Crush Date: May 2021  TASTING 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**