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| Coratina  Extra Virgin Olive Oil  IOO231 Country of Origin: USA  **Robust Intensity**  Crush Date: November 2022  **TASTING NOTES**  This small batch California Coratina was harvested from groves in the Capay Valley and produced by the master millers at Boundary Bend Estate. It displays juicy notes of green granny smith apple, a complex bitter center and delayed, lingering pepper. Tasters award this oil high praise for intense fruitiness. While Coratina is the dominant variety in Italy, it is exceedingly rare in California.  \*Biophenols: 443.3 ppm FFA: 0.17  Oleic Acid: 74.46 Peroxide: 5.56  DAGs: 95.1 \*PPP: <0.7  Squalene: 4,414.50 A-Tocopherols: 440.5  *\*As measured at the time of crush.* |  |

**Organoleptic Taste Panel Assessment**

FRUITINESS **6.0**

BITTERNESS **3.5**

PUNGENCY  **4.0**