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| Ultra-High Phenol Kalamata  Extra Virgin Olive Oil  IOO264 Country of Origin: Greece  **Robust Intensity**  Crush Date: October 2022  TASTING NOTES  This limited production early Kalamata has *intense pepper on the finish* and is highly astringent with notes of arugula, green tea and floral hints of citrus blossom. The combination of picking the fruit at an extremely low green maturity index (early harvest) and minimal processing resulted in high phenol content and of more significance, a very high amount of Oleocanthal at 396.8 ppm. Last year this antioxidant powerhouse tied for 1st place overall in the Worlds Healthiest Olive Oil Competition and took 1st place in the Oleocanthal Category! *(NMR phenols\* = 1,919 of which Oleocanthal is 1,462)*  \*Biophenols: 638.2 ppm FFA: 0.13  Oleic Acid: 76.0 Peroxide: 8.18  DAGs: 96.5 \*PPP: <0.7  Squalene: 3,182.5 A-Tocopherols: 393.8  *\*As measured at the time of crush.* |  |

**Organoleptic Taste Panel Assessment**

FRUITINESS **5.5**

BITTERNESS **4.0**

PUNGENCY  **4.5**