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| --- | --- |
| Oliana  Extra Virgin Olive Oil  IOO965 Country of Origin: Portugal  **Mild Intensity**  Crush Date: November 2022  TASTING NOTES  Oliana is a recent cultivar and the result of crossing Arbosana and Arbequina trees. It is delicate with a pleasing creamy mouth feel and displays notes of green almond plus lingering banana. High fruitiness scores  *Our partner producer (SAOV) in Portugal is using a high 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: 222.3 ppm FFA: 0.14  Oleic Acid: 72.11 Peroxide: 8.22  DAGs: 95.4 \*PPP: <0.7  Squalene: 2,155.3 A-Tocopherols: 323.9  *\*As measured at the time of crush* |  |

**Organoleptic Taste Panel Assessment**

FRUITINESS **5.5**

BITTERNESS  **3.0**

PUNGENCY  **3.5**