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| ArbequinaExtra Virgin Olive OilIOO262 Country of Origin: USA**Mild Intensity**Crush Date: October 2022TASTING NOTES The California Arbequina was harvested from groves in the Capay Valley and produced by the master millers at Boundary Bend Estate. It contains savory middle herb notes of artichoke and tarragon with fleeting pepperiness.  \*Biophenols: 352.8 ppm FFA: 0.19  Oleic Acid: 63.89 Peroxide: 7.47 DAGs: 93.4 \*PPP: <0.7 Squalene: 1,842.5 A-Tocopherols: 346.2 *\*As measured at the time of crush.* |  |

**Organoleptic Taste Panel Assessment**

 FRUITINESS **4.5**

 BITTERNESS **3.0**

PUNGENCY  **3.0**