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| --- | --- |
| Lentrisca  Extra Virgin Olive Oil  IOO562 Country of Origin: Portugal  **Robust Intensity**  Crush Date: November 2021  TASTING NOTES  Logging total phenol content of **696ppm,** this antioxidant powerhouse is loaded with a whopping 177ppm healthful Oleocanthal which lends this oil its powerful pepperiness, delayed astringency and spicy mouth feel. It is complex and layered with a sweet, creamy almond center.  \*Biophenols: 696.6 ppm FFA: 0.21  Oleic Acid: 77.1 Peroxide: 6.5  DAGs: 95.51 \*PPP: <1.0  Squalene: 3,607.9 A-Tocopherols: 443.9    *\*As measured at the time of crush* |  |

**Organoleptic Taste Panel Assessment**

FRUITINESS **4.5**

BITTERNESS  **4.0**

PUNGENCY  **5.0**