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| Athinolia  **Organoleptic Taste Panel Assessment**  FRUITINESS **4.5**  BITTERNESS **3.8**  PUNGENCY  **4.0**  Extra Virgin Olive Oil  IOO256 Country of Origin: Greece  **Robust Intensity**  Crush Date: October 2021  TASTING NOTES  The Athinolia is floral and displays savory notes of artichoke and green almond. Slight bitterness and a lingering pepper finish. This balanced oil has Oleocanthal content is 134ppm.  \*Biophenols: 492.7 FFA: .32  Oleic Acid: 75 Peroxide: 6.0  DAGs: 94.8 \*PPP: <1.0  Squalene: 2,850.50 A-Tocopherols: 274.5    *\*As measured at the time of crush* |  |