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| Arbequina  Extra Virgin Olive Oil  IOO175 Country of Origin: Chile  **Medium Intensity**  Crush Date: May 2023  TASTING NOTES  Our Chilean Arbequina has a creamy mouth feel and displays green almond in the center with a pleasantly sweet and malty finish plus light pepper.  \*Biophenols: 315.27 ppm FFA: 0.14  Oleic Acid: 71.70 Peroxide: 3.60  DAGs: 94.1 \*PPP: <1.0  Squalene: 4217.70 A-Tocopherols: 277.1    **Smoke Point: 375 F**  ***\*As measured at the time of crush***    *\*As measured at the time of crush* |  |

**Organoleptic Taste Panel Assessment**

FRUITINESS **5.5**

BITTERNESS **4.0**

PUNGENCY **3.8**