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| Manzanillo  Extra Virgin Olive Oil  IOO819 Country of Origin: Chile  **Robust Intensity**  Crush Date: May 2022  TASTING NOTES  Our Chilean Manzanillo represents a limited batch production, painstakingly harvested using artisanal methods by selecting green, just blushing fruit from more ripe olives. The finished product is a fruit powerhouse. Displays notes of juicy green pear with a spicy arugula finish. Lots of pungency and lingering pepperiness.  \*Biophenols: 546.7 ppm FFA: 0.28  Oleic Acid: 76.0 Peroxide: 3.5  DAGs: 92.57 \*PPP: <1.0  Squalene: 8,474.0 A-Tocopherols: 228.9  *\*As measured at the time of crush.* |  |

**Organoleptic Taste Panel Assessment**

FRUITINESS **4.8**

BITTERNESS **3.9**

PUNGENCY  **4.5**