

# Arbequina

Extra Virgin Olive Oil

## Organoleptic Taste Panel Assessment

**FRUITINESS** 4.5

**BITTERNESS** 3.0

**PUNGENCY** 3.5

I00024

Country of Origin: Chile

Mild Intensity

Crush Date: May 2018

## TASTING NOTES

This lovely, mild Arbequina displays notes of cut grass, delicate herbs and creamy artichoke. Well balanced, highly approachable, and perfect for those looking for a mild extra virgin olive oil.

\*Biophenols: 187.6 ppm

FFA: 0.09

Oleic Acid: 75.1

Peroxide: 7.0

DAGs: 91.1

\*PPP: <1.0

*\*As measured at the time of crush*

Produced by the Alonso family, an award winning olive oil producer. Originally of Spanish origin, the family found in Chile, in the region of O'Higgins, climatic conditions similar to those of the Mediterranean, that allow to elaborate an extra virgin olive oil of superior level.

**Ultra Premium certified:** must meet or exceed a comprehensive set of production, storage, transportation, testing, chemistry, and organoleptic requirements, including being crushed within 2 hours of harvest.

**All natural. No preservatives. No artificial ingredients.  
Gluten free. Non-GMO.**