

Don Carlo

Extra Virgin Olive Oil

Organoleptic Taste Panel Assessment	
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FRUITINESS	4.8
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BITTERNESS	4.5
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PUNGENCY	3.0
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IOO953

Country of Origin: South Africa

Robust Intensity

Crush Date: May 2018

TASTING NOTES

This is the legendary Don Carlo. "The Don" displays dominant tasting notes of peppery arugula, bitter dandelion greens and fresh cut herbs. A very bold Extra Virgin Olive Oil, perfect for those looking for something robust.

*Biophenols: 463 ppm

FFA: 0.21

Oleic Acid: 75.1

Peroxide: 5.6

DAGs: 91.3

*PPP: <1.0

**As measured at the time of crush*

Produced by Lion's Creek Estate in South Africa

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.**