Tasting and quality report of the EVOO from the 2020/21 harvest
Taster: Miguel Abad, olive oil expert

**Organoleptic analysis**

Sensory tasting or analysis reflects the characteristics perceived by people: sight, smell, taste and mouthfeel. In the case of our extra virgin olive oil (EVOO), the characteristic aroma is the fruitiness of green olives with a slight hint of almonds. It has a subtly bitter taste and slightly intense spiciness. In addition, the mouthfeel is mild and fluid with a final sensation of sweetness.

**Quality analysis**

Parameters such as acidity, peroxides, K270, K232, DK and ethyl esters determine whether an oil is extra virgin, virgin or lampante. These parameters are regulated by the expert committee of the International Olive Council. The quality of the fruit used to make the extra virgin olive oil juice is healthy and whole, without damage caused by potential diseases. Particularly noteworthy are both the low acidity content and the very low peroxide content, which is just over three. This low level indicates that it has practically no initial oxidation. The same happens with the ethyl esters, which tell us whether there have been fermentations or overripe fruit at the time of pressing. The content is less than ten. This figure proves that the olives were very fresh, were processed on the same day of harvest, and - of course - have a low maturity index, which we know as early harvest EVOO.

In the parameters of fatty acid composition, the level of oleic acid (C18:1) stands out: 73.46%. This parameter guarantees the durability of the EVOO and its resistance to oxidation and ageing or rancidity. This figure is also important from a nutritional point of view as oleic acid is a key component in the composition of our cells.

Its low level of linoleic (8.38%), which is the fatty acid that facilitates oxidation, guarantees that it will not oxidise quickly. Meanwhile, its composition in fatty acids is very balanced between saturated, monounsaturated and polyunsaturated, so from a nutritional point of view it is perfect.

This composition is the result of the genetic quality of the Arbequina variety used to make this EVOO, but it is also thanks to the agronomic management of the nutrition and irrigation of our olive groves.

**Polyphenol analysis**

The content here is medium-high. The average of the highest is around 400/450 mg and the lowest around 160 mg of caffeic acid. We are in the upper-middle level, around 300 ppm, even though they are varieties with genetically low levels, such as Arbequina. This has been achieved thanks to the management of water resources and the average altitude of the finca.

We are working on reducing contaminants, such as MOSH-MOAH or phthalates, to almost safe levels. There is no specific regulation on this, and we are guided by the parameters established in the Codex Alimentarius, which this EVOO easily meets. The goal for the next few years is to reach 0 mg, which we plan to achieve by controlling all the lubricants that are used by the harvesting equipment and the tasks that are carried out both in the groves and in subsequent processing, in addition to the rubber elements that could come into contact with the olives or the oil, such as boxes, conveyor belts, meshes, etc.

**Multi-residue analysis**

The analysis corroborates that no synthetic pesticide was applied during cultivation. No traces of any residues were detected.