#### A Global Visit:

Sensory Session with 2018 Harvest Oils from Europe

Presenter: Nancy Ash
COOC Sensory Panel
Strictly Olive Oil LLC



#### A QUICK OVERVIEW

# A Guided Tasting of 5 oils from Italy, Spain and Greece



## Sapori Divini

- From Sicily
- Nocellara and Biancolilla olive varieties
- Importer's tasting notes:
   Medium intensity, green tomato and fresh
   herbs
   Subtle bitterness and lingering pepperiness
- My tasting notes
   Primary descriptor-herbaceous; with notes
   of grass, nuts and artichoke
   Mild to medium astringency & robustness





#### Castillo de Camena Arbequina

- From Jaen, Spain
- Early Harvest (October 22-November 30)
- Family Estate since 1780
- Producer's tasting notes:

On bottle: Sweet and Fruity Medium with flavors of banana, apple, peach and quince and hints of herbs.

My tasting notes

Primary descriptor-green banana; with notes of grass and nuts, and hints of green tea and flowers. Medium astringency & robustness with a spicy finish.

## O-Med Picual

- · From Ácula, Granada, Andalucía, Spain
- Harvest –last week of October
- Estate produced-2<sup>nd</sup> generation
- Producer's tasting notes:

Medium with tomato leaf, grass, green almond and herbs. (Website has about 6 more descriptors!)
Label states peppery finish and "ideal for meats"

My tasting notes

Primary descriptor-tomato leaf; with notes of herbs and grass and a hint of pine.

Medium astringency & robustness.







### Iliada Single Estate Koroneiki

- From The Chinaris Estate, Kalamata Greece
- Harvest –last week of October
- "Limited production of 10,000 numbered bottles"
- Producer's tasting notes:

Green aromas with riper flavors – flowers, walnuts, bananas, mint and grass Strong peppery finish

My tasting notes

Primary descriptor-pine; with notes of herbs and flowers (dried roses) and a hint of nuts.

Medium astringency & robustness.

#### Nancy's Global Blend

- 60% Sapori Divini (Nocellara and Biancolilla)
- 20% O-Med Picual
- 10% Castillo de Canena Arbequina
- 10% Iliada Single Estate Koroneiki
- My tasting notes
   Primary descriptor-herbaceous; with notes of tomato leaf, green almond, grass and nuts.

   Medium astringency and robustness.



# Thank You!

#### **Nancy Ash**

President



marketing for producers & education for all!

