

Olive Tasting Notes

Desirable	Undesirable
<p>Apple/Green Apple: indicative of certain olive varieties</p> <p>Almond: nutty (fresh not oxidized)</p> <p>Artichoke: green flavor</p> <p>Astringent: puckering sensation in mouth created by tannins; often associated with bitter, robust oils</p> <p>Banana: ripe and unripe banana fruit</p> <p>Bitter: considered a positive attribute because it is indicative of fresh olive fruit</p> <p>Buttery: creamy, smooth sensation on palate</p> <p>Eucalyptus: aroma of specific olive varieties</p> <p>Floral: perfume/aroma of flowers</p> <p>Forest: fresh aroma reminiscent of forest floor, NOT dirty</p> <p>Fresh: good aroma, fruity, not oxidized</p> <p>Fruity: refers to the aroma of fresh olive fruit, which is perceived through the nostrils and retro-nasally when the oil is in one's mouth.</p> <p>Grass: the aroma of fresh-cut (mowed) grass</p> <p>Green/Greenly: aroma/flavor of unripe olives</p> <p>Green Tea: characteristic of some unripe olive varieties</p> <p>Harmonious: balance among the oil's characteristics with none overpowering the others</p>	<p>Acetone: aroma of nail polish remover, associated with winey defect</p> <p>Blue Cheese: aroma associated with muddy sediment defect</p> <p>Brine: salty taste indicating that oil was made from brined olives</p> <p>Bacon: smoky essence that may indicate oxidation</p> <p>Burnt/Heated: caused by processing at too high a temperature</p> <p>Cucumber: off flavor from prolonged storage, particularly in tin</p> <p>Dirty: oils which have absorbed unpleasant odors and flavors of dirty waste water during milling</p> <p>Dreggish: odor of warm lubricating oil caused by the poor execution of the decanting process</p> <p>Esparto: refers to straw-like material in mats occasionally used in older mills that may create a hemp-like flavor in oil</p> <p>Fiscolo: refers to coconut fibers in mats occasionally used in older mills that may create a hemp-like flavor in oil</p> <p>Flat/Bland: oils which have no positive or negative aroma or flavor characteristic of olive oil; may indicate presence of refined olive oil</p> <p>Frozen/Wet Wood: sweet, dry, and untypical aroma/flavor derived from olives which have been exposed to freezing temperatures</p> <p>Fusty: anaerobic fermentation that occurs when olives are stored in piles too long before milling</p> <p>Greasy: flavor of diesel or gasoline caused by equipment problems</p>

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<p>Hay/Straw: dried grass flavor</p> <p>Herbaceous: unripe olive fruit reminiscent of fresh green herbs</p> <p>Melon: indicative of certain olive varieties</p> <p>Mint: indicative of certain olive varieties</p> <p>Pear: indicative of certain olive varieties</p> <p>Peach: indicative of certain olive varieties</p> <p>Peppery: stinging sensation in the throat which can force a cough (see pungent)</p> <p>Pungent: stinging sensation in the throat which can force a cough (see peppery)</p> <p>Ripely: aroma/flavor of ripe olive fruit</p> <p>Round/Rotund: a balanced, mouth-filling sensation of harmonious flavors</p> <p>Spice: aroma/flavor of seasonings such as cinnamon, allspice (but not herbs or pepper)</p> <p>Sweet: characteristic of mild oils</p> <p>Tomato/Tomato Leaf: indicative of certain olive varieties</p> <p>Tropical: indicative of ripe olive fruit with nuances of melon, mango, and coconut</p> <p>Walnut/Walnut Shell: nutty (fresh not oxidized)</p> <p>Wheatgrass: strong flavor of some green olive fruit</p> <p>Woody: indicative of olive varieties with large pit</p>	<p>Grubby: flavor imparted to oil by olive fly damage to olives</p> <p>Hay-wood: flavor of dried olives</p> <p>Muddy Sediment: barnyard-like aroma caused by olives' prolonged contact with dirt before or after milling</p> <p>Musty: moldy, humid flavor created by wet olives that have been stored too long before pressing</p> <p>Metallic: oils that have had prolonged contact with reactive metal surfaces either during processing or storage</p> <p>Rancid: the flavor of oxidation that occurs as the oil ages, often described as "stale nuts"</p> <p>Rough: pasty, thick, greasy mouth feel</p> <p>Sour Milk: aroma associated with muddy sediment defect</p> <p>Stale Nuts: flavor of oxidized oils, rancidity</p> <p>Unbalanced: oils with overwhelming flavors of bitterness and pungency</p> <p>Vegetable Water: oils that have been stored in contact with the water content of the olive after processing</p> <p>Winey: sour/vinegary flavor caused by aerobic fermentation of olives during processing (see vinegary)</p> <p>Vinegary: sour/vinegary flavor caused by aerobic fermentation of olives during processing. (see winey)</p> <p>Yeasty: aroma of bread dough; associated with winey defect</p>
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