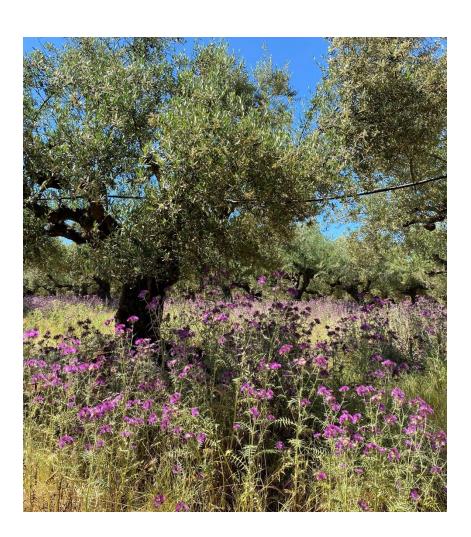


Olive Oil Times EDUCATION LAB

A journey to the roots...



When we smell, olive oil has to take us to its origin: NATURE.

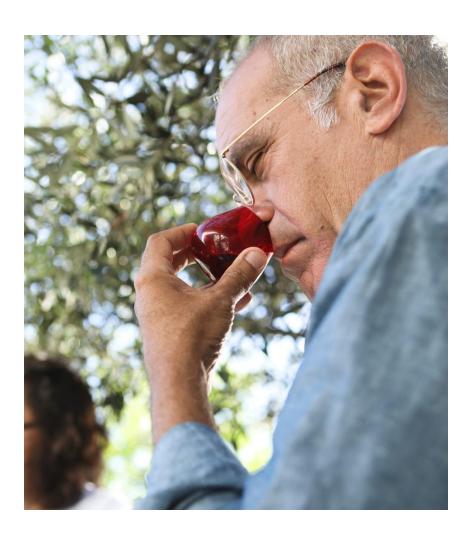
The vegetable kingdom is very welcome in our nose.

A good evoo has to have a clean, fresh and nice expression.

The challenge is to learn how to decodify the sensations we find in the glass.



Sensory descriptors are important to...



- Recognize and understand the cultivar you're working with.
- Understand the quality of the fruit and how it was taken care during the extraction process.
- Define the best way to use it in the kitchen.
- Create emotions, based on our tastes and memories.



The ability to decode these descriptors is given by our

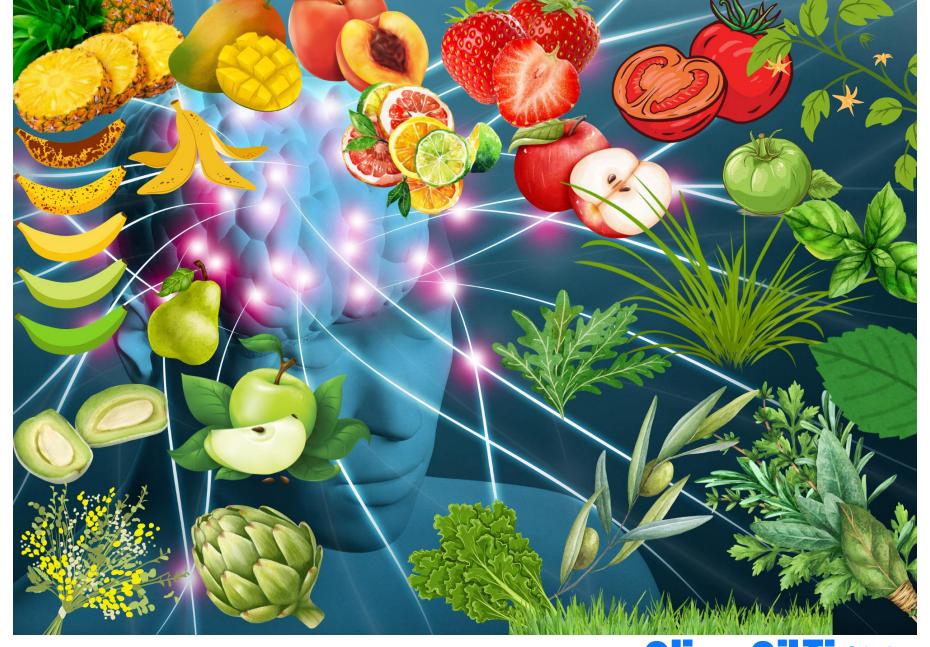
personal experience

 It is important to study the cultivars and their descriptors to incorporate them into our library.

• There is a universal language of descriptors that is essential to know and understand in order to be a taster, although you may find some sensations that are personally emotional for you due to your own history.











Sorry, but it's not just "tomato"

