



Sensory Descriptors

NY, May 2025

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"**