

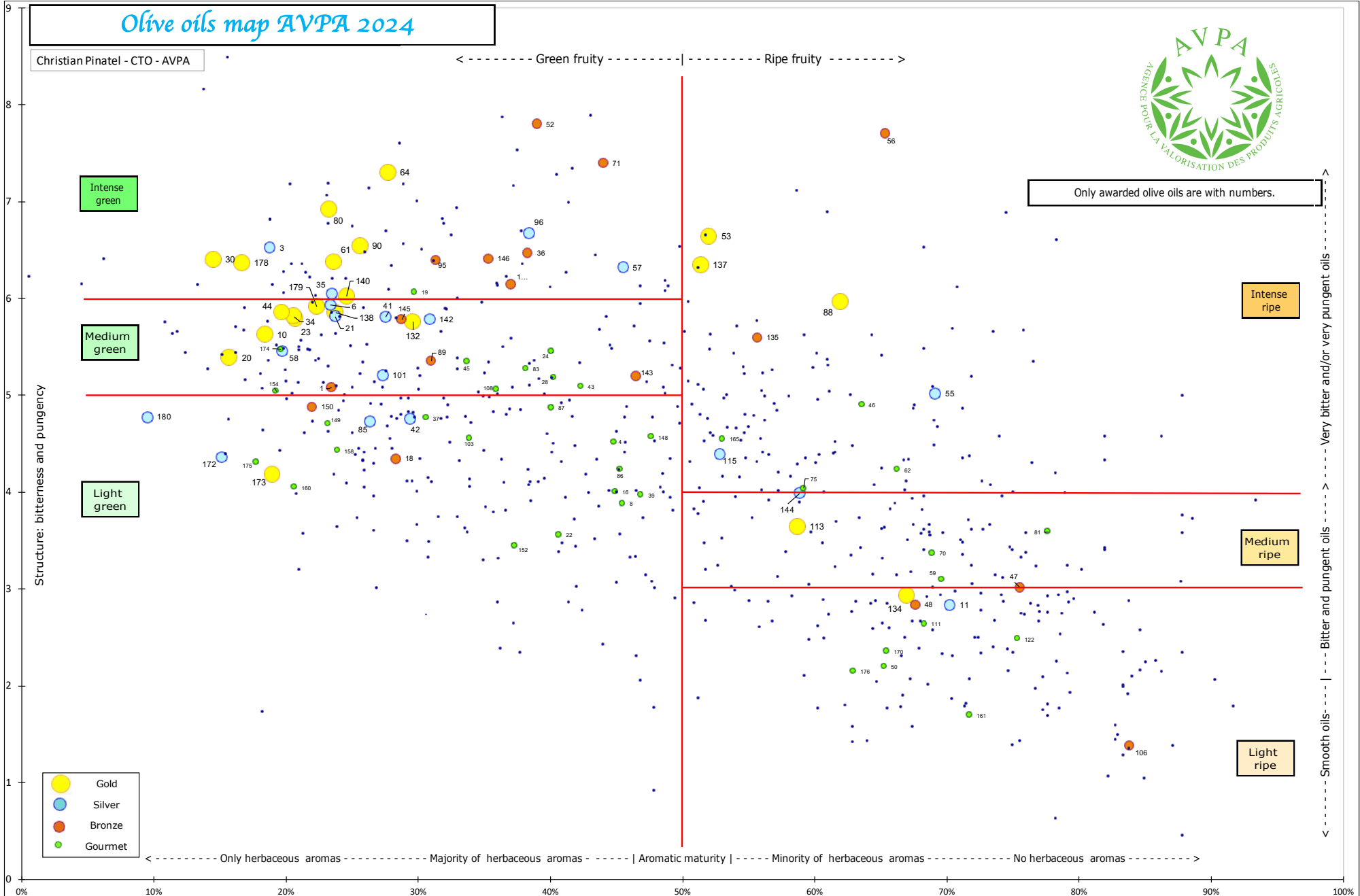
# Olive oils map AVPA 2024

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<----- Green fruity -----|----- Ripe fruity ----->

Only awarded olive oils are with numbers.



<----- Only herbaceous aromas -----|----- Majority of herbaceous aromas -----|----- Aromatic maturity -----|----- Minority of herbaceous aromas -----|----- No herbaceous aromas ----->

Very bitter and/or very pungent oils  
Bitter and pungent oils  
Smooth oils

Categories for the presentation of results: Intense Green: structure note greater than 6, Medium Green: structure note between 5 and 6, Light Green: structure note less than 5, Intense Ripe: structure note greater than 4, Medium Ripe: structure note between 3 and 4, Light Ripe: structure note less than 3. NB Old-fashioned tasting olive oils are not shown on this map, as abscissas cannot be mapped to these oils.