



Hoja de Cata Oficial

Análisis sensorial del Aceite de Oliva Virgen Extra · Método COI/T.20/Doc. 15

DATOS DE LA CATA

CATADOR: _____

FECHA: _____ AÑO COSECHA: _____

CÓDIGO MUESTRA: _____ VARIEDAD: _____

ORIGEN / ALMAZARA: _____

ATRIBUTOS POSITIVOS

(Marca con una X la intensidad percibida — escala 0 a 10)

FRUTADO

Frutado verde

0	1	2	3	4	5	6	7	8	9	10
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Frutado maduro

0	1	2	3	4	5	6	7	8	9	10
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AMARGO

0	1	2	3	4	5	6	7	8	9	10
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PICANTE

0	1	2	3	4	5	6	7	8	9	10
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DEFECTOS PERCIBIDOS

(Si percibes alguno, marca su intensidad — el predominante define la categoría)

Atrojado / Fermentado

0	1	2	3	4	5	6	7	8	9	10
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Moho-humedad

0	1	2	3	4	5	6	7	8	9	10
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Avinagrado / Avinado / Acedo

0	1	2	3	4	5	6	7	8	9	10
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Borras

0	1	2	3	4	5	6	7	8	9	10
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Metálico

0	1	2	3	4	5	6	7	8	9	10
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Rancio

0	1	2	3	4	5	6	7	8	9	10
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Recalentado / Cocido

0	1	2	3	4	5	6	7	8	9	10
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CLASIFICACIÓN FINAL

AOVE

Mediana defectos = 0

VIRGEN

Mediana > 0 hasta 3.5

LAMPANTE

Mediana > 3.5

DESCRIPTORES AROMÁTICOS Y NOTAS
