

180mm X 140mm



...the hidden character of Koroneiki variety

Premium monovarietal extra virgin olive oil, from sustainably grown Koroneiki olives, caressed by the northern Aegean winds & nurtured by the endless summer sun.

Sustainable cultivation

We are proud to present our certified team of farmers who have chosen to apply sustainable agricultural techniques, with an emphasis on prevention, on their centuries-old family olive groves. In close collaboration with our chief agronomist they also monitor weather, soil and condition of olive trees, on a year-round basis, to regulate pruning, fertilizing and irrigation.

Expert harvest

Before harvest, our team conducts regular tests to assess the maturity level of the olive fruit, aiming for the ideal balance between yield, olive oil content & superior organoleptic profile. At the right time, the olives are harvested by hand, stored in special crates and taken to our olive mill, by refrigerated trucks, for extraction by appointment, within a few hours.

Innovative extraction

The finest olives of Koroneiki variety are extracted in our state-of-the-art extraction line, specially-designed to reduce time, minimize oxygen and maintain even lower temperatures, protecting the phenolic content, aroma and taste profile of the olive oil. The result is Grand Cru, our exceptional monovarietal extra virgin olive oil, with a superior & well balanced tasting profile, in other words... the hidden character of Koroneiki variety.

To safeguard its high quality, Grand Cru must be stored in a clean & cool place (<20°C / 68°F), away from any source of light.

7 Simple steps to taste olive oil like a pro

1. Cleanse your palate with some water or apple. 
2. Pour about 15ml of olive oil in the provided IOC* certified tasting cup and cover with the transparent glass lid. *International Olive Council
3. Hold the cup with one hand to warm up the sample for one minute while you hold the glass lid in place with the other hand. 
4. Bend slightly the cup and rotate it, to wet the inner surface with olive oil and release its aroma. 
5. Take deep short breaths to evaluate the intensity & complexity of its aroma (olfactory test). Does it remind you of certain herbs or fruits? Feel the fruitiness! 
6. Sip about 3ml of olive and spread the sample throughout your mouth, with successive short breaths through the teeth. Exhale from your nose to fully perceive the oil's complex aromatic compounds (retronasal olfaction). Taste the bitterness! 
7. Swallow a small amount of the sample to detect possible pungency in the back of your throat. Enjoy the spiciness!

Bitterness and pungency are positive attributes connected to the quality and healthy attributes of a good EVOO.

Sensory Profile	Fruitiness		
	Bitterness		
	Pungency		