**Embracing traditions, chasing novelties.**

A couple that has fallen in love with the olive tree 20 years ago, and their daughter who has gone abroad to follow her dreams to only find out that it has always been back at nature in the precious lands of the Aegean coast…**The necessities of the lifestyle we are in pursuit of as a family: flavor, health, nature and pleasure. Our goal is to share this special blend with you.**

**About Us**

We are boutique olive oil producers, in one of the biggest single estate olive farms in our region, with 7000 olive trees in 20 hectares of land. We are in Reisdere village, 11 kms to Alacati, surrounded on both sides by the rivers flowing to the water dam. Our land is a part of Erythrai, one of the twelve Ionian cities of Asia Minor, also known as Anatolia. We produce Extra Virgin Olive Oil which represents the hallmark of the Mediterranean diet. We are a family owned and run business, a family that has been in food, service and tourism industry for 3 generations now. Our story in this farm however began when a couple fell in love with the “tree of life”, also known as the olive tree, 20 years ago and decided to buy this farm. What has started off as a curious interest, a hobby, has now turned into a dedicated passion. We could not help but want to learn, to educate ourselves and continuously aim for the highest quality possible. This is after all what the ancient Greek civilizations have referred to as liquid gold. As a family that has always sought after what is indigenous, local, special and delicious we are working towards creating a sustainable product, brand, space and lifestyle that upholds mother nature and all her gifts.

**Harvest and Production**

Our harvesting techniques are traditional. This means that olives are picked by hand or with the assistance of a rake. We retain from using sacks to collect the olives as this could result in olives heating up from not getting enough oxygen. Therefore, our olives are collected into breathable 20-25kg cases with holes around and transported to the pressing plant as soon as possible. All of our olive oils are natural extra virgin, cold pressed and horizontally extracted. The extracted olive oil is then transferred to our airtight chrome tanks, in our temperature-controlled storage space at the farm. In order to keep the oil at its most natural state we do not filter it. The filtration occurs through natural decantation for 2-4 months. This way we guarantee that the oil we bottle has the highest levels of its natural components and nutrients, while also assuring a longer shelf life.

**Bottling and Consumption**

We bottle our olive oil upon order to guarantee freshness and to prevent decantation into the packaging. Because we produce unfiltered olive oil, the closer your order is to the date of production the less translucent it will be. Although this is a sign of freshness, it also means that it has a shorter shelf life and contains the most aroma and flavor at its freshest. After the natural decantation which takes around 2 months and onwards, our olive oil gradually becomes more translucent.

When consuming olive oil, we must remember that it is an oil of a fruit therefore we must be mindful of its storage. We must minimize its oxidization; keep it airtight, eliminate sunlight exposure and store it at between 18-23° Celsius. Best way to consume olive oil is ***always sooner versus later***, our recommendation would be within 3 to 6 months after opening the package\*. The FFA ratio of our oils therefore may vary from 0.4 to 0.9 depending on the storage after purchasing.

\*We must underline that this recommendation is for the optimal taste and nutrients, however it is commonly advised that olive oil should be consumed within 2 years.

**Products**

*Unfiltered Early Harvest Natural Extra Virgin Olive Oil*

Cold pressed natural extra virgin olive oil. Harvest from 2020-2021 September-October. Has a strong aroma. At the highest level of nutrients that are of significance to our physical wellbeing (Vitamin E, bio-phenols, antioxidants etc.) Our recommendation would be for this olive oil to be consumed raw, drizzled on top of meals, salads and seafood.

*Mature Harvest Natural Extra Virgin Olive Oil*

Cold pressed natural extra virgin olive oil. Harvest from 2020-2021 October-December. Pungent and evokes slight fruitiness with green almond, grass and fresh herb undertones. Less bitter and smoother in comparison to our early harvest olive oil. You can taste the olives with every drop of it. All consumption is recommended however we must remember that the best way to consume olive oil is always uncooked.