

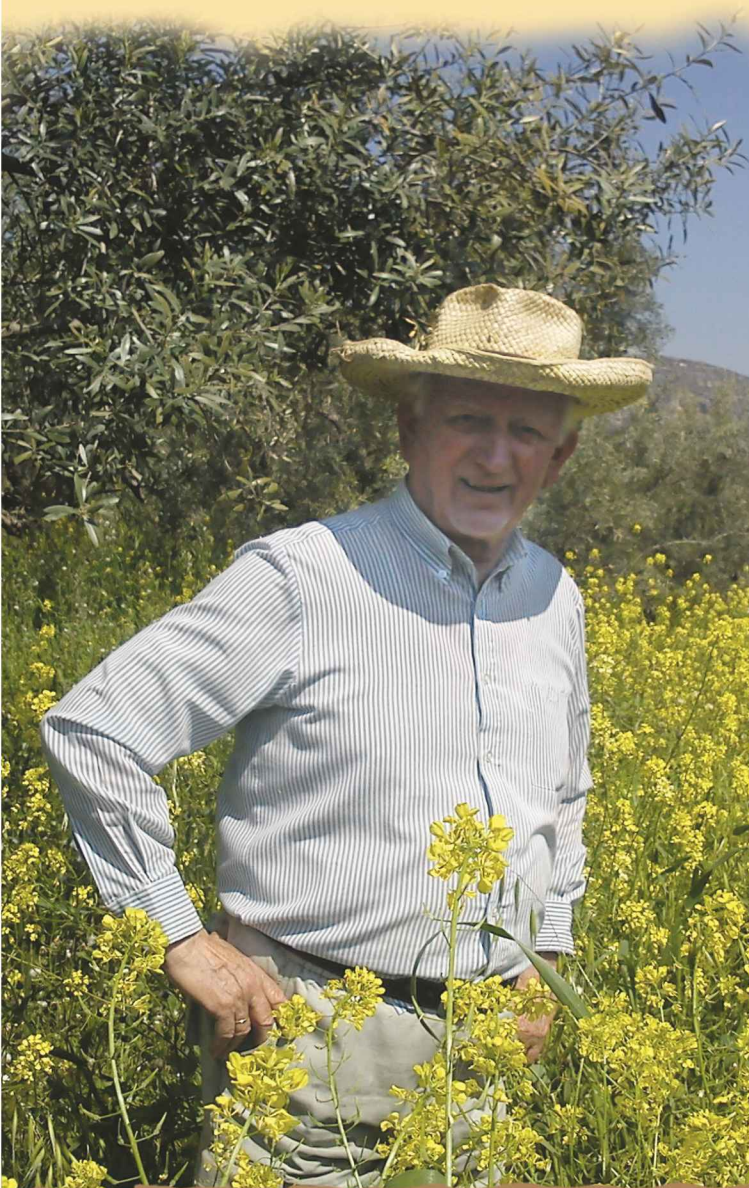
Enjoy authentic
extra virgin olive oil!

Elissón



DE-ÖKO-007
GR-BIO-15

Griechische Landwirtschaft
Agriculture Greece



Welcome to our organic olive oil farm!

The olive tree has accompanied my family for many generations. Most of the younger trees in our olive groves in the village Kryoneri ('cold water') near Corinth, Greece, I have planted with my father when I was just a little boy. I sincerely invite you to get to know our authentic organic olive oil Elissón.

Feel our heartbeat for the elixir of our trees. Experience the colors of our landscape and the nice atmosphere during the harvest, the soul of our olive oil. Generated with care, we are combining the aromas of our Mediterranean sun to a delicious indulgence.



Our olive groves

Location

The olive oil Elissón comes from the Peloponnese, Greece. The growing area is situated in the mountains of Corinthia, between the ancient cities of Sikyon (oldest city in Greece) and Nemea (known from the Myth of Hercules and the production of exquisite wines), where the olive has been cultivated for thousands of years.



Our family has been cultivating the olive since the 17th century. The trees in our olive groves are between 30 and 100 years old and are of the autochthonous cultivars Megaritiki, Manaki und Koroneiki. The location (350 m / 1148 ft above sea level, 20 km / 12.4 miles distance to the sea), the microclimate, the fertile soil and the natural cultivation are crucial for the aromas, the characteristic flavour and the nutritional value of our olive oils. In addition, we use the olive groves of friendly farmers, who match our quality standards in order to adapt our annual olive oil production to our customers' demands.

Cultivation



Our family's 700 trees produce up to 3.000 litre / 660 gal extra virgin olive oil per year, so we are very far from intensive farming. The cultivation complies with the principles of organic agriculture (EU Organic Regulation). We use organic fertilisers only and fight potential diseases with natural remedies. All work is supervised by an agronomist from the Greek organic certification body COSMOCERT (GR-BIO-18). The trees are not irrigated artificially and thus follow their natural life cycle; they become more resistant and therefore make a full-bodied, polyphenol-rich and exceptionally aromatic olive oil.



Harvest



The olive harvest takes place once a year from mid-October to mid-November when the olives are green-yellowish to reddish-purple but not yet black. The fruit is usually combed manually from the branches with the help of hand rakes. The olives are collected in large nets and are freshly brought to the olive mill in breathable containers the same day.



After the harvest the trees are pruned; the right cut provides them with light, air and strength for the next year. The cut branches and twigs are chopped and used as natural fertilisers in the olive grove.

Our olive oils

Olive oil production



For the extraction of olive oil we collaborate with three different oil mills, depending on the quality of olive oil we want to achieve. These oil mills have adapted to our strict quality criteria. Years of experience in combination with state-of-the-art technology guarantee clean and gentle operations, from the washing and crushing of the olives to the precise kneading of the mash to the centrifuging and separation of the olive oil from the water and the olive residue. During the entire process a gentle temperature of max. 25°C / 77° F is strictly maintained.



By request of our customers the olive oil Elissón is usually not filtered but freed of solids by the natural sedimentation of gravity. After six weeks of decanting in stainless steel containers the olive oil is bottled. However, our olive oil Elissón Special Edition is filtered through fine paper immediately after extraction in order to meet highest quality standards and to achieve a longer shelf life.

Quality standards




Numerous laboratory analyses have given proof that green-yellowish olives have the highest content of polyphenol. Olives that have been harvested early by using the right production procedures (no addition of water, low temperature, optimal duration of malaxation), make health benefiting olive oil, rich in polyphenols and vitamin E. The olive oils of Elissón come from early harvested olives.



The green-yellowish olives are still firm and therefore resistant to mechanical stress during harvest and transport. In the storage time until bottling, the olive oil is stored protected from light and oxygen at a constant temperature of 15°C / 59°F.



Our olive oils

-  **cold extracted**
-  **natural**
-  **raw food quality**

Elissón currently produces the following olive oils:

Elissón Classic, olive cultivars Megaritiki, Manaki, Koroneiki, a perfectly balanced oil for salads and Mediterranean cuisine.

Elissón Mild, olive cultivar Koroneiki, hint of bitterness, subtly spicy, slightly fruity, for daily use in the kitchen.

Elissón Special Edition, cultivar Manaki or Megaritiki, our best olive oil (fruity and slightly spicy) from the early harvest in October.

The olive oils Elissón Classic and Elissón Special Edition come exclusively from the family-owned olive trees.



Please contact us for more information!



Nikos Pulos
Olive oil producer

- High quality olive oil for your kitchen
- Individual shipping and small quantities
- Personal gift sets for your customers
- Olive oil from your own tree, straight to your home
- Certified organic products dealer (DE-ÖKO-007 control body)



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