o-live

Early Harvest

Extra Virgin Olive Oil

Organic Products that....make the difference !!!

A first class extra virgin olive oil obtained from handpicked green olives, which are cold pressed shortly after the harvest. After the pressing of olives is completed, the extracted oil is stored in special stainless steel tanks filled with nitrogen, where it is allowed to settle and gain all the aroma for almost a month. The bottling session which follows is conducted under the very stringent quality control process, according to International standards.

Color : *Shades of bright green to bright greenish yellow due to chlorophyll contained in olives.*

Taste : *Thin and pleasant fruity taste with a distinctive mildly bitter after taste.*

Aroma : *Fresh olives, rich, fruity, spicy and enquising.*

Creations : *There are no limitations in cooking but it is best enjoyed raw. You can use it for dipping, to marinate meat, poultry and fish.*

This product of excellence, granted with 2 stars Superior Taste Award, comes to you at limited quantity, so, you can enjoy the fruity aroma, slightly spicy flavours and the rich antioxidant properties.