

## The Olive Cultivar

G.E.T|Premium Extra Virgin Olive Oil comes exclusively from olives of the Koroneiki variety. This variety thrives in Laconic land since ancient times. Its distinctive characteristics provide exceptional olive oil of unmatched quality, both chemical and organoleptic.



## Terroir

Our olive oil is produced in Lakonia, Peloponnisos in the wider area of Monemvasia, considered to be among Greece's best terroirs. The altitude, the plenty of sunshine and the particular orientation of the olive groves in conjunction with the moderate rainfalls and mild temperatures across the year, form a special microclimate that is difficult to recreate anywhere else in the world.



## The Production

The fruit of the olive trees is picked in mid- end of November during the early stage of ripening. This gives an olive oil rich in polyphenols, the beneficial antioxidants and with special flavor characteristics. The olives are then transferred to the olive press just a few hours after the harvesting and as a result the acidity of the olive oil is very low (0,2%). Lastly, the oil is obtained via the method of cold extraction, in temperatures lower than 27°C, enabling it to keep all its beneficial ingredients.

After that, the olive juice is kept in special, stainless steel tanks with a regulated atmosphere, until the moment of the bottling.

The aforementioned process, results in an olive oil with an especially rich taste of green fruit, accompanied by a note of bitterness and a pleasantly spicy aftertaste that will satisfy even the more demanding palates.

That is the reason that **G.E.T. |Premium Extra Virgin Olive Oil** beyond the assessment of the experts immediately gained the recognition of Greek consumers, who acknowledged its high quality and unique characteristics.

