

PREMIUM
EXTRA VIRGIN
OLIVE OIL



makaria
t e r r a



GREEK
EXTRA VIRGIN
OLIVE OIL
250ml e 8.5 fl. oz.

makaria

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We are a small, family-run business based in Stathmos, Skala village, just a short distance from the famous Greek olive growing town of Kalamata. Our olive oil is named after the region's extremely fertile Makaria valley which in English is translated into "blessed land".

All our olive oil is produced exclusively from our own olive groves of 2,000 trees of the renowned Koroneiki olive variety which is native to the area. Our foremost aim is to ensure absolute and uncompromised quality throughout the entire process, from cultivation all the way to supply of our olive oil to the end customer. We are devoted to maintaining the highest quality product of superior taste and nutritional value. In keeping with this aim, we do not compromise in any way, and often sacrifice yield, profits as well as time.

What makes our olive oil so special:

- The harmonious interplay of natural factors – the distinctive geographical location, superb soil character, ideal climate and the indigenous to area Koroneiki variety.
- Our faith in the natural way of doing things, our commitment to tradition and purity and our belief that human intervention in the making of olive oil is only a small part of the whole process.
- The small scale of our operations which allows us to still do things the traditional way and to pay close attention to all stages of the cultivation and production process.
- Our refusal to use chemicals and irrigation, which reduces our yield but means that our oil has higher nutritional value and finer organoleptic characteristics.
- Our focus on choosing the optimal time for harvest. Whilst this often reduces our yield, it results in a higher quality olive oil.
- Our insistence on processing the olives within a few hours of harvest and by cold extraction, with strict temperature controls to ensure that full taste and nutrients are retained.
- The storage of our olive oil in stainless steel tanks and at optimal temperature conditions.
- Our preservation of the authenticity, true sense and full nutritional value of our olive oil.

The quality and organoleptic characteristics of our 2013-2017 productions are representative of our distinctive product; an extra virgin olive oil of extremely low acidity with middle delicate fruity intensity and balanced light bitter and spicy flavor.

	Quality characteristics				Organoleptic characteristics				
	2014	2015	2016	2017		2014	2015	2016	2017
Acidity	0.16	0.17	0.2	0.22	Fruity	5	4.8	5.4	4.6
Peroxide value	6.6	7.5	6	6.3	Bitter	2.6	1.3	2.8	3.4
K270	0.17	0.12	0.12	0.16	Pungent	3.2	3.1	4.4	3.9
K232	1.71	1.6	1.36	1.46	Defect	0	0	0	0
DK	<0.01	<0.01	<0.01	<0.01					

Our oil is packaged in green glass bottles of 250ml, 500ml and 750ml. For additional information, please visit our website or contact us by email at or by telephone at +30 697 48 37 951.

Evgenia Andriopoulou