

PREMIUM
EXTRA VIRGIN
OLIVE OIL



makaria
terra



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 Skala village, just a short distance from the famous Greek olive growing town of Kalamata.

Our extra virgin olive oil is named after the region's fertile Makaria valley which in English means "blessed land". All of our oil is exclusively produced from our own olive groves of around 1,000 trees of the renowned Koroneiki 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 harvesting, olive oil extraction, storage and bottling.

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 and time in order to ensure the quality of our oil.

What makes our olive oil so special:

- The harmonious interplay of natural factors – the distinctive geographical location, superb soil character, ideal climate and the renowned Koroneiki variety olive tree which is indigenous to area.
- 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 means that we generally harvest earlier than other farmers and this 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 and authenticity and true sense is preserved.
- The storage of our olive oil in stainless steel tanks and at optimal temperature conditions.
- Our meticulous persistence during the bottling stage so that our olive oil reaches you unadulterated.

The quality and organoleptic characteristics of the last two crops, 2013 and 2014, are representative of our distinctive product, an extra virgin olive oil of extremely low acidity with upper middle fruity intensity and balanced light bitter and spicy flavor.

Quality characteristics at bottling:

	2013	2014
Acidity	0.18%	0.16%
Peroxide value	4.6	6.6
K270	0.14	0.17
K232	1.69	1.71
DK	<0.01	<0.01

Organoleptic characteristics

	2013	2014
Fruity	5.3	5.0
Bitter	3.0	2.6
Pungent	3.4	3.2
Defect	0.0	0.0

Our olive oil is packaged in dark glass bottles of 250ml, 500ml and 750ml.

For additional information, please visit our website www.makariaterra.com or contact us by email at info@makariaterra.com or by telephone at +30 697 48 37 951.