

“PELION” EXTRA-VIRGIN OLIVE OIL

It is widely accepted that Greece offers the best extra-virgin olive oil in the world. More than 75% (the last two crops increase this percentage to 78%) of its overall production is extra-virgin olive oil. Of course, there are certain differences among Greek extra-virgin olive oils in taste, aroma, color and other main characteristics, depending on the region of production, sometimes even on the crop. Olive oil connoisseurs distinguish certain Greek appellations of origin.

Our “**Pelion**” extra-virgin olive oil comes from the famous and most beautiful [Mount of Pelion](#), in Central Greece, near the city of Volos. We insist in buying our raw material (absolutely natural table olives) from this certain region, as we fully control the whole procedure of olive oil making for many decades now.

First of all, the place itself is ideal for olive oil. Mild winters and dry summers, wind protected slopes and rich sunshine, plenty of moisture just at the start of the crop are what we call “seminal quality factors” that work finely in the production of a unique extra-virgin olive oil.

The ages-old olive groves of Pelion cover most of the mountain. They are mainly very small plots of land, owned by [the same families for years and years](#). With most of these families we keep tight friendly and commercial relations, as we buy their crops for decades. Because of the difficulties of the land, harvesting of the fruits remains manual up to day. This results in top quality fruits, free of bruises that make an inferior olive oil. The harvest begins always in early November and lasts just for one month and a half, as the coming winter prevents open-air facilities. That means, that the picked fruits are not left to mature (thus making a “heavy” olive oil). They are mostly “blond” olives (just between green and black) of the “[Koroneiki](#)” variety, which results to a very “live” and sparkling olive oil of an acidity that ranges between 0.2% - 0.5% during production and bottling. A daily family production does not exceed 1200kg – 1500kg of olives, and it is brought within the same day for direct pressing in [our own olive press mill](#). By this way, we avoid a possible fermentation of raw product, and enjoy the lowest acidity of our extra-virgin olive oil.

Finally, the method of our production is ideal for the best quality of olive oil: cold pressing, stored in well-sealed inox vats, regular full scale quality checks and meticulous care in every step of production, storage and final packing. Further to our 100-years-old experience, our factory and whole production procedure is certified by [ISO 22000:2005](#) (including [HACCP](#)) & [ISO 9001:2008](#) certificates.