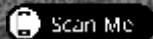




Elidia Olive Oil Trading
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Elidia olive oil is a company dedicated to presenting to the world market some of the finest products of the renowned Cretan Olive Grove.

Our product range consists of **early harvest, conventional, organic and Protected Geographical Indication (PGI) extra virgin olive oils**, produced by olive trees of the **Koroneiki and Tsounati cultivars**, both indigenous Greek species with unique properties and superior organoleptic characteristics.

With decades of experience in the field we implement a vertical model of production monitoring every stage of the process from the olive orchard to the bottling facility. Having tasted the finest, we spare no efforts in providing our consumers with exactly that. Perfection requires attention to the details, which in turn takes a lot of confidence in what you do and persistence to your vision.

Our passion for olive oil and a deep appreciation for the blessing to have been born and raised as part of the wondrous and still unpolluted Cretan nature, charge us with the most welcome duty to introduce to the rest of the world the miracle of Cretan olive oil in its purest form.



CHANIA.CRETE. GREECE

We welcome you to indulge yourselves in a memorable taste journey through the aromas and flavors of a truly divine product. We welcome you to our table!



tin

250ml
500ml
750ml
1L
5L



glass

100ml
250ml
500ml
750ml
1L

01. ELIDIA EXTRA VIRGIN OLIVE OIL

ELIDIA Series extra virgin olive oil is produced from **koroneiki olive fruits** applying the cold extraction method. The olive fruits are carefully harvested manually with the use of rakes and shakers and then transported to the extraction facility within hours from harvest. This is very important in order to obtain an olive oil with low acidity and great nutritional value.

Following the extraction process, the olive oil is filtered to remove moisture and other solid residues and then stored in stainless tanks. The absence of light and oxygen is critical at this stage in order for the olive oil to preserve all its taste attributes intact for the longest possible period before entering the bottling stage. With a milder organoleptic profile, this extra virgin olive oil demonstrates a pleasant fruity character with bitter and pungent elements in balance. A safe choice for the palate of the average olive oil consumer.



tin

250ml
500ml
750ml
1L
5L



glass

100ml
250ml
500ml
750ml
1L

02. ELIDIA ORGANIC EXTRA VIRGIN OLIVE OIL

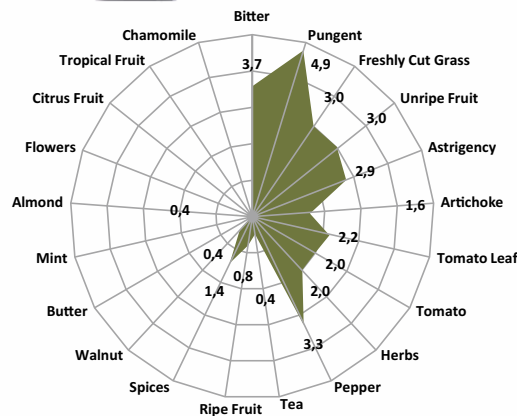
Our organic extra virgin olive oil is produced from Koroneiki olive fruits, following practices of organic farming. It is the result of a cultivation method characterized by a minimum human intervention to the olive tree's biological cycle and the use of solely natural supplies to support the olive tree. In other words, nature is left alone to perform its miracle. The result? A delicate, very fresh olive oil with uniquely balanced bitter and pungent elements. The harmony of Nature brought to your table.

Light fruity with a delicate balance between bitter and pungent elements. Scents of grass, tomato and wild herbs. Its multifaceted character is its biggest advantage, making it ideal both for cooking or using it raw. What we call a safe choice for the average consumer.

SELECTIONS



250ml
500ml



03. ELIDIA EARLY HARVEST OLIVE OIL

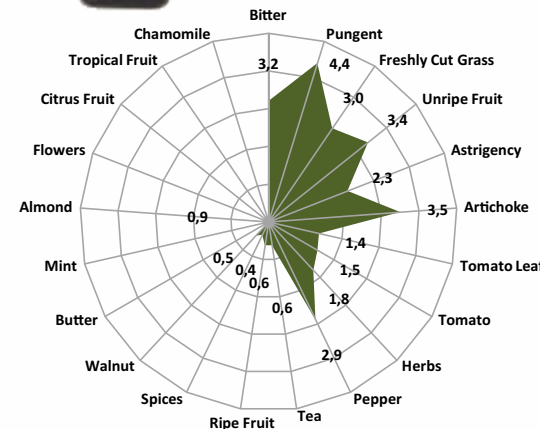
ELIDIA Selections is a Protected Geographical Indication (P.G.I) supreme quality extra virgin olive oil from Chania, a traditional olive oil producing area situated in Western Crete. Produced from olives of the Koroneiki cultivar with the method of cold extraction, this extra virgin olive oil exhibits a maximum acidity of 0.3% along with superior organoleptic characteristics.

Fresh, fruity and noticeably bitter due to its high concentrations of polyphenols, ELIDIA Selections offers an exquisite stimulus for the palate and a wondrous taste journey through the aromas and flavors of the Cretan cuisine. Ideally paired with grilled fish and green fresh-cut salads.

CUVÉE



250ml
500ml



ELIDIA Cuvée is a supreme quality blend, an early harvest extra virgin olive oil from the region of Chania in Western Crete. It is produced from a combination of Tsounati and Koroneiki cultivar olive fruits milled together. Tsounati is the endemic gem of Western Crete, while Koroneiki is the queen of the Greek olive fruit cultivars. The strong spicy and bitter elements of Tsounati are smoothened by the delicate balance of Koroneiki, offering a genuine representative of the renowned Cretan Olive Grove.

Fresh, fruity and noticeably pungent due to the high phenolic concentrations in the unripe green olive fruits it is extracted from, ELIDIA Cuvée will treat your palate well, offering a memorable taste experience regardless of whether you try it combined with other delicate flavors or simply with have it on a slice of warm, homemade bread.

THE HEART PROJECT



500ml

03.

ELIDIA The Heart Project is a monocultivar, early harvest extra virgin olive oil produced from olive fruits of the Tsounati cultivar. Tsounati is endemic to Western Crete and therefore can be seen as the vessel of an olive oil producing tradition older than 2000 years old. The Heart Project is our humble attempt to celebrate the deep bond between the Tsounati olive tree and the local community of Western Crete.

With an impressively high content of polyphenols and other natural antioxidants, ELIDIA Heart Project qualifies for the Health claim EU 432/2012 which states that

“Olive oil polyphenols contribute to the protection of blood lipids from oxidative stress. The claim may be used only for olive oil which contains at least 5 mg of hydroxytyrosol and its derivatives (e.g. oleuropein complex and tyrosol) per 20 g of olive oil”