



LIANOS

FAMILY ECO OLIVE MILL

next generation olive oil

WHO WE ARE

Lianos is a fully vertically-integrated olive oil producer. We fully control our facilities from harvest, to processing and packaging, guaranteeing a final product of superior quality.

The family business “LIANOS” has operated for 4 generations in the olive oil industry. Our long experience in the production of high quality olive oil, combined with the finest olives of the Mediterranean, allows us to provide the excellent extra virgin olive oil “LIANOS”.

The modern facilities of our olive mill and packaging unit, meet all requirements set by the strict international quality standards ISO 22000.

We fully control the entire process, from the collection, processing and storage to the packaging of the produced olive oil. We can thus guarantee its perfect quality.

Our olive oil is produced at low temperatures (cold pressed) to retain its aroma and great taste, as well as all the beneficial elements that render it so fine, for a long time.

Lianos



OUR PRODUCTS



Early harvest extra virgin olive oil

Early Harvest Extra Virgin Olive Oil is extracted from green olives that have been harvested late October early November. It has a strong fruity taste and aroma, a pleasant bitterness, and deep green color. An oil with high polyphenol markers. It is unfiltered to maintain its rich nutritional qualities. You can consume it raw and is the perfect complement for salads. Limited consumption time. Limited number of bottles. The olives have been processed at low temperature and the oil has been obtained by method of cold pressing.



Organic extra virgin olive oil

An aromatic and pleasant olive oil, with a mild flavor that meets all the essential requirements to achieve organic olive oil. Certified by DIO. This oil can be consumed both raw and cooked. The olives have been processed at low temperature and the oil has been obtained by method of cold pressing.



Extra virgin olive oil

This is an oil that tastes delicious to most consumers, with a strong aroma, light bitterness, and a green color of semi-arid olives cultivated in the broader region of Aegiali. An olive oil with several polyphenols, free from traces of plasticizers and metals since the process from collection to processing and storage is certified (ISO 22000) and controlled. It can be consumed both raw and cooked, with a suggested shelf life of 18 months. The olives have been processed at low temperature and the oil has been obtained by method of cold pressing.



Lemon flavored olive oil

A lemon-flavored oil whereby the olive has been mixed and processed with lemon in our mill. Common kneading has been done and the oil has been flavored naturally and not by the addition of essential oils. The olives have been processed at low temperature and the oil has been obtained by method of cold pressing.



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