



*Ahaean land*

GREEK EXTRA VIRGIN OLIVE OIL

*Passion for Olive Oil*

# Company Profile



*Crafting the Future of Fine Agriculture.*

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*Passion for Olive Oil*

## ABOUT US...

Ahaeanland is the natural outcome of the love for olive oil, as a basic ingredient of our cultural heritage, of the founder and owner of the company, Kostas Kamberos!

Raised in the Achaean land and with vivid childhood memories, he decided to realize his vision, namely the production of a very special extra virgin olive oil, which within the impressive packaging of Ahaeanland will transmit the commitment to tradition and our cultural heritage to every corner of the earth!





## OUR PRODUCTS

We participate decisively in the creation of unique agricultural products, which will shape the course of the future!

In each of our bottles you will taste a unique elixir of nature, a meeting point of tradition and modern perception of the mission of the primary sector! You will taste the future of olive oil through an impressive production process that starts from our privately owned olive groves!





# EXTRA VIRGIN OLIVE OIL

*Every bottle of Ahaeanland olive oil brings the history and tradition of the Achaean land to your table. . .*



The pure, virgin olive oil produced by Ahaeanland from its privately owned olive groves combines two excellent olive varieties found in Greece.

01

## Manaki

The Manaki variety (or Manakos, Manaki of Argolida) is one of the most famous Greek olive varieties used mainly for olive oil production.

02

## Koroneiki

Koroneiki is the most widespread and “emblematic” olive variety in Greece. It is often called the “queen of the Greek olive” due to its great resistance and the excellent quality of the olive oil it produces.



# MANAKI

## KEY FEATURES

**Cultivation areas:** Mainly in Argolida, Corinth and Arcadia, but also in other parts of the Peloponnese.

**Tree:** Medium vigor, relatively resistant to difficult conditions.

**Olives:** Medium size, oval shape. They ripen relatively late, usually late November – January.

**Oil yield:** Moderate (16–20%), but the oil stands out for its quality.

## TASTE & AROMA

Extremely mild and sweet in taste.

Low acidity.

Fruity aroma, with notes of herbs and fresh grass.

Ideal for consumers who do not prefer very spicy/bitter olive oil.

## ADVANTAGES

Stable oil quality, easy to digest, suitable for salads, fish, light dishes.

Cold resistance compared to other varieties.







# KORONEIKI

## KEY FEATURES

**Cultivation areas:** Nationwide (mainly Crete, Peloponnese, Ionian, Central Greece), covers over 60% of the Greek olive grove.  
**Tree:** Small, bushy, very resistant to drought.

**Fruit:** Small, round-oval.

**Ripening:** Early to mid-winter (November – December).

**Oil yield:** Very high, reaching 27%.

## TASTE & AROMA

Intensely fruity & with a rich aroma. Balance of bitterness and spiciness (polyphenols).

Very stable: has high resistance to oxidation, so it is preserved for a longer time.

Flavor profile that suits many dishes – from salads to fried foods.

## ADVANTAGES

High oil yield.

Very stable and nutritious olive oil, rich in antioxidants.

Great resistance to drought & poor soils.

# OUR PRODUCTS



## KAMENITSA

AHELEON KAMENITSA WHITE  
10% Koroneiki | 90% Manaki  
Size: 250ml, 500ml



AHELEON KAMENITSA BLACK  
90% Koroneiki | 10% Manaki  
Size: 250ml, 500ml



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The toponym of the area comes from the word "κάμινος" (kiln or furnace). The area was named after the pre-medieval clay kilns that operated there for processing clay and producing pottery vessels. The shape and form of the ancient Greek conical amphora, interpreted in both Doric and modern styles, served as the inspiration for the design and development of the ceramic container. This design perfectly represents, both historically and in terms of flavor, the balanced and 'sharp' sensation at the neck of the olive oil produced from this specific olive grove.



# OUR PRODUCTS



## PEIROS

AHELEON PEIROS WHITE  
30% Koroneiki | 70% Manaki  
Size: 250ml, 500ml



AHELEON PEIROS BLACK  
70% Koroneiki | 30% Manaki  
Size: 250ml, 500ml



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The river's name, derived from "πείρω" meaning "to penetrate," reflects its path through the region's mountains. The design of the olive oil container from the Peiros area was inspired by this concept, resembling a cylindrical drill and featuring elements like carved olive branches and river-like patterns. This design symbolizes the olive oil produced there, known for its intense, spicy olive fruit aftertaste and fresh herb aromas.



# OUR PRODUCTS



## PSILI RAXI

AHELEON PSILI RAXI WHITE  
60% Koroneiki | 40% Manaki  
Size: 250ml, 500ml



AHELEON PSILI RAXI BLACK  
40% Koroneiki | 60% Manaki  
Size: 250ml, 500ml



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Psili Rachi a region with hilly terrain, has revealed Mycenaean Civilization artifacts through archaeological digs. The olive oil container's design from Psili Rachi was deeply influenced by Mycenaean art and the region's discovered gold jewelry, resulting in a futuristic droplet shape. This design not only reflects the area's landscape and Mycenaean art but also represents the olive oil's rich, complex taste with a sweet finish.

# OUR PRODUCTS



Dedalos

## DEDALOS CLASSIC & PREMIUM

DEDALOS CLASSIC  
100% Koroneiki  
Size: 500ml



DEDALOS PREMIUM  
50% Koroneiki | 50% Manaki  
Size: 500ml



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Daedalus Olive Oil originates from privately-owned olive groves of the Koroneiki variety in the Achaia region of the Peloponnese. These groves produce high-quality, renowned olive oil from varieties that have been cultivated for centuries in their soils. The Koroneiki variety is recognized as the best in the world, known for producing superior Greek olive oil. The care of the DEDALOS olive groves is continuous and meticulous, aiming to produce fruit of the highest quality, employing methods of integrated management.



# OUR PRODUCTS



## OELIA TERRA

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### 100% Koroneiki

Olia Terra is crafted exclusively from 100% Koroneiki olives, cultivated in privately-owned groves in the Peloponnese region of Greece. Renowned for its rich aroma and balanced flavor, the Koroneiki variety is considered the gold standard in olive oil production worldwide. Each drop of Olia Terra reflects the purity of the land and the dedication to traditional, sustainable cultivation practices. Available in premium tin cans of various sizes and through innovative vending machines, Olia Terra brings authentic Greek excellence directly to consumers, preserving freshness and quality in every serving.

Size: 3,4,5Lt



Size: 750ml



Size: 500ml



Size: 250ml



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## OTHER PRODUCTS WE OFFER



## OLIVES & HONEY





# OTHER PRODUCTS WE OFFER



## HERBS & SPICES COLLECTION

# VENDING MACHINES

Discover the quality of Ahaeanland products!

Our goal is to make it easier for consumers to get to know our unique products better, by creating points of sale that operate on a 24-hour basis!





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**THANK YOU  
FOR YOUR TIME**



SALAMINOS 30 ATHENS 10435



info@ahaealand.gr



(+30) 2105 225.805

