



Archétypon

Premium Extra Virgin Olive Oil

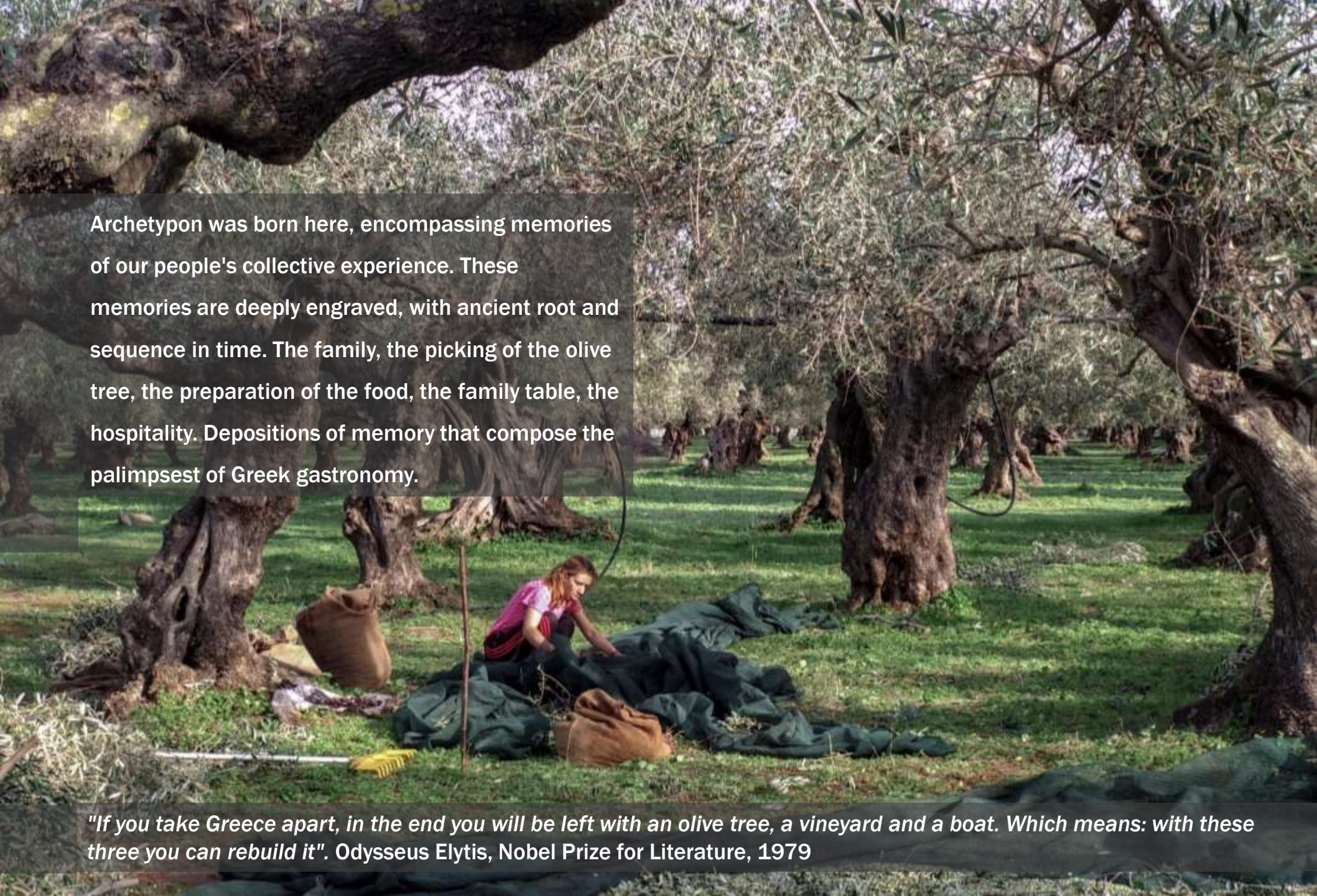


Locus



The Greek South. Messinia. An immense olive grove spreads across the province stretching to the sea, the only natural limit that seems to be able to contain its spread.

Filiatra, Trifylia. Our homeland. One of the most productive areas of premium extra virgin olive oil in Greece, with a very long tradition in olive cultivation and olive oil production. For this reason, it is included in the areas that produce the world famous Kalamata PDO olive oil.

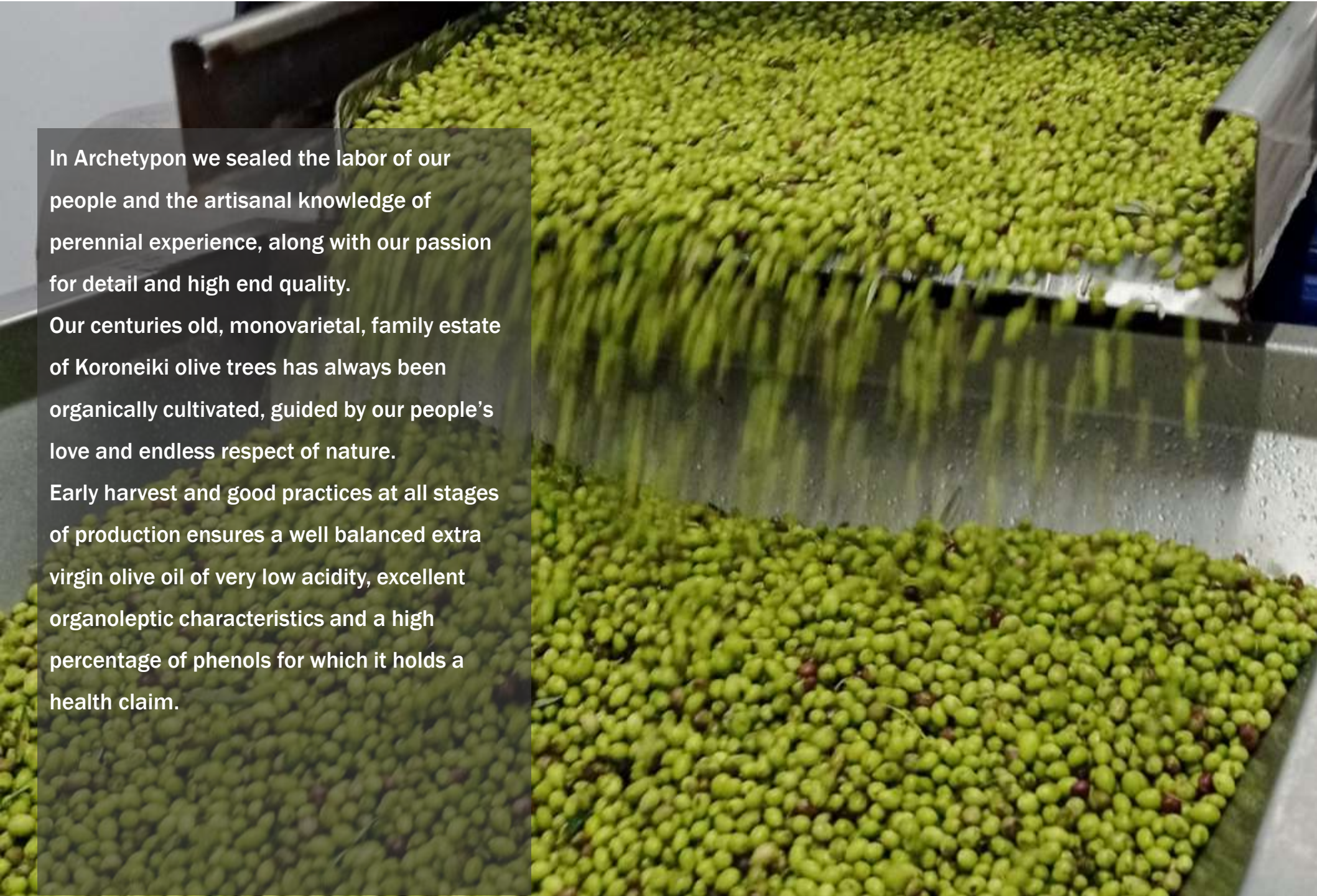


Archetypon was born here, encompassing memories of our people's collective experience. These memories are deeply engraved, with ancient root and sequence in time. The family, the picking of the olive tree, the preparation of the food, the family table, the hospitality. Depositions of memory that compose the palimpsest of Greek gastronomy.

*"If you take Greece apart, in the end you will be left with an olive tree, a vineyard and a boat. Which means: with these three you can rebuild it".* Odysseus Elytis, Nobel Prize for Literature, 1979



Product



In Archetypon we sealed the labor of our people and the artisanal knowledge of perennial experience, along with our passion for detail and high end quality. Our centuries old, monovarietal, family estate of Koroneiki olive trees has always been organically cultivated, guided by our people's love and endless respect of nature. Early harvest and good practices at all stages of production ensures a well balanced extra virgin olive oil of very low acidity, excellent organoleptic characteristics and a high percentage of phenols for which it holds a health claim.



It is therefore a health-protective product aiming at the same time to satisfy the most demanding palates.

A premium extra virgin olive oil of limited production, characterized by a bright green color and a fruity fresh aroma with notes of cut grass, floral and fresh herbs, along with a well balanced medium tense pungent and bitter flavor.

Pure and unique, it travels one's senses to the southern landscapes of Greece.

We are happy to invite you to the celebration of the new harvest.

Share a place at our family table. We welcome you!



High Purity  
Olive Oil  
Family Estate  
Monoculture  
Organic  
Kalamata PDO

Υψηλό Βαθμίδας  
Ελαιόλαδο  
Οικογενειακό  
Ελαιώνα,  
Μονοκαλλιέργεια  
Οργανικό  
Πολυβιταμινωμένο



ΠΡΟΙΟΝ ΕΛΛΗΝΙΚΗΣ ΠΡΟΤΥΠΗΣ ΠΑΡΑΓΩΓΗΣ  
Ποσότητα: 500 ml / Αρ. εμβόλιου: EA-0155/2023



500ml

Premium extra virgin olive oil  
Εξαιρετικό παρθένο ελαιόλαδο

Archetypon

Product of Greece  
Ελληνικό προϊόν





Archetypon

OLIVE GROVES

Premium Extra Virgin Olive Oil  
High Phenolic / Organic  
Family Estate / Monovarietal Koroneiki /  
Kalamata PDO

Limited production, pure and unique, it travels one's senses to the southern landscapes of Greece. In our homeland, Filatra Messinia, people have been cultivating their olive groves for centuries ensuring the basis of their Mediterranean diet. We are happy to invite you to the celebration of our new harvest. Share a place at our family table. We welcome you!

ΠΡΑ. Ξυδοπούλου Πύλη 877  
Αγίου Πέτρου 11472, Γρέβες  
Τ. (0030) 271 716 3334  
M (0030) 694 7162 2336  
info@archetyponoliveoil.com  
www.archetyponoliveoil.com

Contact

**Olive Groves Archetypon** was founded in 2020 by Greek architect and olive oil producer Elina Poulou, aiming to promote premium extra virgin olive oil, produced by Greek traditional olive groves.

**Archetypon Premium Extra Virgin Olive Oil** comes from our family estate in Messinia, Greece. It gained the distinction **EVOO of the Year 2022 in World Ranking EVOOs (EVOOWR 2022)** as it was awarded with Gold Medals for its exceptional quality in the International Olive Oil Competitions **ATHENA IOOC 2022 (Gold Medal)**, **BERLIN GOOA 2022 (Gold Award in High Polyphenols)**, **TERRAOLIVO IOOC 2022 (Prestige Gold Award)** και **Olivinus IEVOOC 2022 (Gran Prestigio Oro)**.



# Archetypon

OLIVE GROVES



Production/Warehouse 24300 Filiatra, Messinia

Office 119A, Zoodochou Pigis str., 11472 Athens

T (+30) 211 7153138 M (+30) 6947822516

[info@archetyponoliveoil.com](mailto:info@archetyponoliveoil.com)

[www.archetyponoliveoil.com](http://www.archetyponoliveoil.com)