

NAVARINO ICONS

COSTA NAVARINO



Estate Grown Extra Virgin Olive Oil

Acidity <0.5%

Peroxide value ≤ 20mEqO2/kg

K-232 ≤ 2.50

K-270 ≤ 0.22

DK ≤ 0.01

Vegan Product

Awards: EVOO of the Year 2018 , Gold Medal TerraOlivo 2018, Olivinus 2018 - Gran Prestige Gold, TerraOlivo 2018 - Gold, EVOO of the Year 2017, EVOO of the Year 2016

Product Description

Early-harvested in the season (October) and Produced from the acclaimed Koroneiki variety olives and from centuries-old trees grown olive trees. Gathered by hand without mechanical means, our olives are transported in plastic crates to preserve their quality and are then taken to a nearby mill within two hours of picking, in order to maintain their distinct nutritional characteristics. The olives are immediately cold pressed and malaxed less than 20 minutes in order to preserve their fruity and spicy flavor and distinct aroma. Our Extra Virgin Olive Oil is stored in small stainless steel tanks with nitrogen (N2) gas feeding equipment and cooling jacket coverage to maintain temperature stabilization and preservation. Due to our strict -production methods, our Estate Grown Extra Virgin Olive Oil Koroneiki variety is rich in Polyphenols.

Products Specs / Logistics Info

Net Content: 1000ml (34fl.oz)e

Seasonality: Year round

Shelf life: 18 months

Barcode:5200357801229

Unit:	Carton:		Pallet:
Gross weight (g):	Pieces:	Gross weight (kg):	Cartons per pallet:
1055	12	13,06	54

A Drop of History

The story of olive oil at Costa Navarino is as old as Greece itself. To Homer it was "liquid gold". Hippocrates described it as "the great therapeutic". The earliest written form of "olive" and "olive oil" appears on clay tablets inscribed in Linear B, which date to the 13th century BC. These tablets were discovered in the Palace of Nestor at Pylos, providing evidence that Messinia was among the first regions to cultivate the sacred tree of the goddess Athena. One of the oldest recorded olive trees in the world still thrives in Kalamata, where it continues to blossom and produce olives after 17 centuries.