

Eleas
NECTAR

Organic Extra Virgin Olive Oil

First Class Cold Extracted
from West Greece



Eleas - Loukas Mylonas
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Etoloakarnania
Greece

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In the **western Greek region of Aetolia-Akarnania**, which is characterised by traditional agriculture, we produce the carefully handcrafted **organic extra virgin olive oil „Eleas“**, certified according to the EC Eco-Regulation.

The olives are cultivated and harvested sustainably on the family's own groves and processed in a modern oil press.



Centuries of tradition combined with modern techniques ensure that **an olive oil of the highest quality** is produced and that the traditional cultural landscape is preserved.

Harvesting begins in mid-October and ends at the beginning of December at the latest. The fruits are picked by hand directly from the tree and at the end of each harvest day are cold extracted in the nearby oil press.

Only the careful harvesting from the tree, the strict selection of the harvested olives and their



immediate cold extraction ensure that the vitamins and aromas of the olives are preserved

and the acidity of our oil is kept extremely low.

In our olive groves, which are located between Nafpaktos and Mesolongi, bordered by the Gulf of Patras, mainly two varieties of olives grow: the **„Koutsourelia“**, which is optimally adapted to the specific dry microclimate, and the **„Koroneiki“**. Both thrive in our dry and barren soils and deliver olive oil of the highest quality.

The oil of 'Koutsourelia' is mild, aromatic and very fruity with light lemon flavours, while the Koroneiki is characterised by a fruity, strong aroma. The oil of both types is suitable for the preparation of cold dishes as well as for cooking and frying.

We supply a cuvée of Koutsourelia (70%) and Koroneiki (30%) olives, typical of our region, which harmoniously combines the taste advantages of both varieties.

Virgin olive oils are also available on request.



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In the tinted glass bottle

- **Eleas Organic** extra virgin olive oil 250 ml
- **Eleas Organic** extra virgin olive oil 500 ml
- **Eleas Organic** extra virgin olive oil 750 ml

In metal can

- **Eleas Organic** Extra Virgin Olive Oil 3L
- **Eleas** extra virgin olive oil 4L



Eleas
NEC TAR

BioNet West Hellas

Eleas is a member of Bionet West Hellas - a network for the promotion of organic farming in Western Greece.

The network has around 200 members who support each other in the production and marketing of their products.



Western Greece has little industry and no highly developed tourism. Here, **organic farming** and **direct marketing** open up new opportunities for farmers to expand

their economic base and to **preserve the traditional cultural landscape**. Simultaneously consumers are supplied with high-quality products.

The members of the network produce among other things olives and olive oil, citrus fruits, Kiwis, watermelons, feta, and wine.

All products are certified according to EU standards and carry the organic seal of the European Union.

BioNet West Hellas

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Harvest	Hand picking in November
Olive varieties	Cuvée from Koutsourelia (70%), Koroneiki (30%)
Cultivation	Organic farming certified according to IRIS



Processing	The olives are hand harvested, brought to the olive mill on the same day, finely milled, briefly malaxed and cold extracted at a maximum of 27 °C.
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Acidity 2019 : between 0,3 und 0,4%

Production and sales Mylonas family, Trikorfon bei Nafpaktos, Aetolia-Akarnania Greece

Contact and order

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