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ABOUT US

LOCATED IN THE PICTURESQUE MOUNTAINS OF AETOS, NESTLED WITHIN THE SERENE LANDSCAPE OF MESSENIA, GREECE, CITRINE LUXURY OLIVE OIL EMERGES AS A BEACON OF MEDITERRANEAN EXCELLENCE.

Here, amidst the sun-dappled groves and ancient olive trees, our story unfolds; a tale of passion, tradition, and uncompromising dedication to quality.

Our production process is a testament to our commitment to premium quality. Each olive is carefully handpicked at the peak of ripeness, ensuring that only the finest fruits contribute to our exquisite artisanal olive oil.

From cold-pressing to bottling, every step is meticulously overseen, preserving the natural flavors and aromas that define our signature blend. With a steadfast adherence to time-honored techniques and the latest innovations, we craft olive oil that transcends mere condiment status, embodying the essence of luxury and refinement.

At the heart of our operation lies a deep-rooted respect for the land and its bounty. As a family-owned company, we take immense pride in the care and stewardship of our olive groves.

From generation to generation, our family tends to the trees with love and reverence, nurturing them to fruition and ensuring a sustainable harvest year after year.

It is this intimate connection to the land that infuses each bottle of Citrine Luxury Olive Oil with a sense of authenticity and heritage, inviting you to savor the true essence of Greece with every drop.





INTRODUCING CITRINE LUXURY OLIVE OIL

AN EXQUISITE EMBODIMENT OF MEDITERRANEAN ELEGANCE AND UNPARALLELED QUALITY. OUR PRODUCT STANDS AS A TESTAMENT TO THE TIMELESS ALLURE OF GREECE'S OLIVE-GROWING HERITAGE, METICULOUSLY CRAFTED TO DELIGHT THE SENSES AND ELEVATE CULINARY EXPERIENCES TO NEW HEIGHTS.

At the heart of Citrine Luxury Olive Oil lies a commitment to excellence, evident from the moment you lay eyes on our uniquely designed packaging.

Each bottle is a masterpiece in its own right, meticulously crafted to showcase the golden hue of our olive oil while exuding an air of sophistication and refinement.

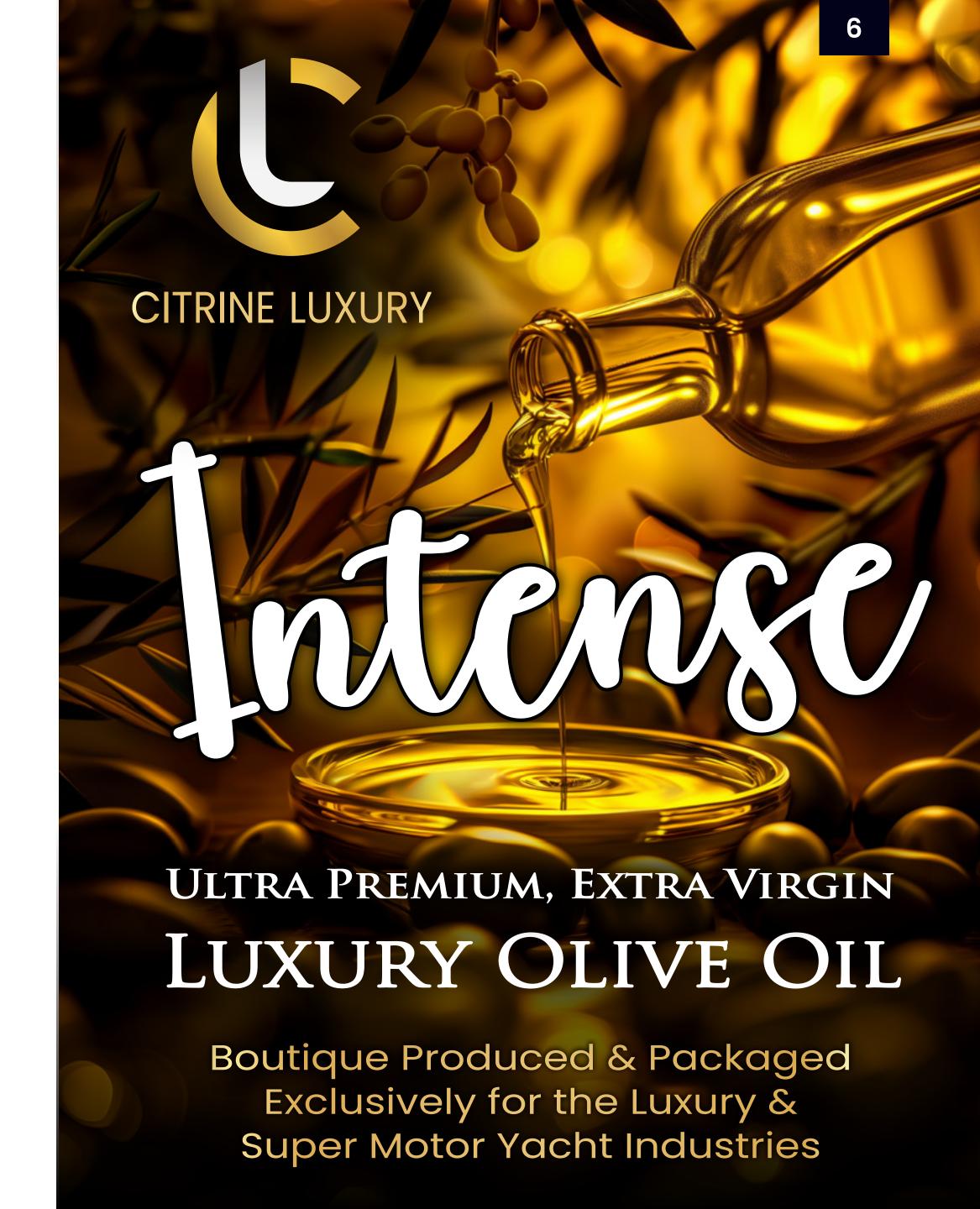
But it's not just about aesthetics beneath the surface lies a liquid gold that epitomizes freshness and purity.

Sourced directly from our family-owned orchards in Aetos, Messenia, Greece, our olives are handpicked at the peak of ripeness to ensure maximum flavor and nutritional value.

Cold-pressed and bottled with care, our olive oil retains its natural goodness, delivering a taste that's as authentic as it is indulgent.

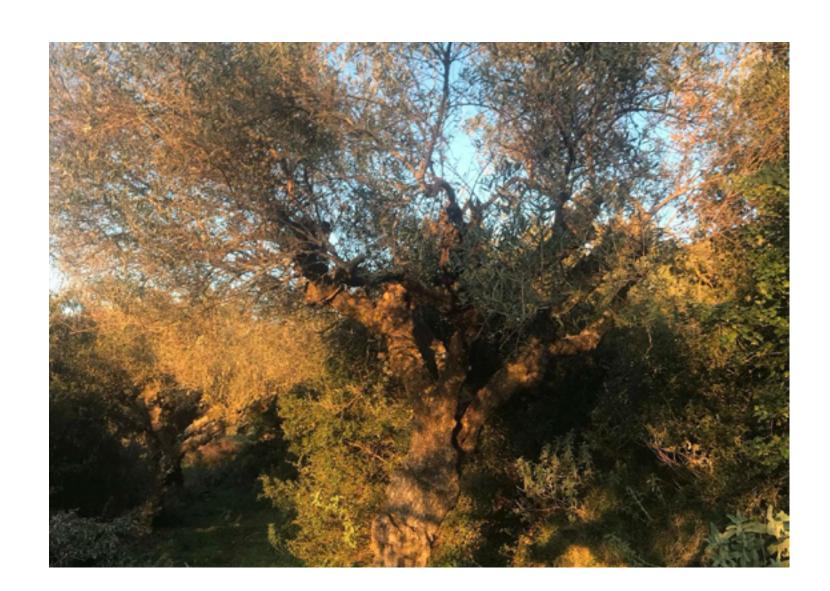
What truly sets the artisanal Citrine Luxury Olive Oil apart is the availability of both premium and ultra-premium options, catering to the most discerning palates. Whether you seek a taste of luxury for everyday indulgence or a rarefied experience reserved for special occasions, Citrine has you covered.

Experience the epitome of Mediterranean sophistication with Citrine Luxury Olive Oil—a symbol of purity, elegance, and the timeless allure of Greek olive oil tradition.



PRODUCTION PROCESS

AT CITRINE LUXURY OLIVE OIL, THE JOURNEY FROM TREE TO BOTTLE IS A METICULOUS PROCESS GUIDED BY TRADITION, EXPERTISE, AND AN UNWAVERING COMMITMENT TO EXCELLENCE.



1. CULTIVATION

Our journey begins with the careful cultivation of ancient olive trees, lovingly tended by skilled hands and nourished by the fertile soils of our homeland. We embrace sustainable farming practices, eschewing synthetic fertilizers and pesticides in favor of natural methods that respect the environment and preserve the integrity of the land.



2. HARVESTING

As the sun reaches its zenith and the olives reach peak ripeness, our skilled harvesters carefully handpick each fruit, ensuring that only the finest specimens make their way into our baskets. This labor-intensive process guarantees that only the highest quality olives are selected for pressing, preserving the purity and flavor of our olive oil.



3. COLD PRESSING

Upon harvest, the olives are swiftly transported to our state-of-the-art mill, where they undergo cold pressing—a gentle extraction method that preserves the delicate flavors and nutrients of the fruit. Our cold press ensures that the olive oil retains its full-bodied aroma, vibrant color, and unparalleled freshness, resulting in a product of exceptional quality and authenticity.

PRODUCTION PROCESS - CONTINUED







4. FILTRATION AND BOTTLING

After pressing, the olive oil undergoes meticulous filtration to remove any impurities, ensuring a smooth and velvety texture that delights the palate. It is then carefully bottled in our signature.

5. QUALITY ASSURANCE

Throughout every stage of the production process, rigorous quality control measures are implemented to maintain the highest standards of purity and excellence. From regular taste tests to comprehensive lab analyses, we leave no stone unturned in our quest to deliver a product that surpasses expectations and delights the senses.

6. TRADITION MEETS INNOVATION

At Citrine Luxury Olive Oil, we marry centuries-old tradition with modern innovation, combining time-honored techniques with cutting-edge technology to craft a product that embodies the essence of Greece's olive heritage. It is this harmonious blend of old and new that sets us apart, ensuring that each bottle of Citrine Luxury Olive Oil is a masterpiece of flavor, authenticity, and premium quality.





OUR VALUES & COMMITMENT TO QUALITY

AT CITRINE LUXURY OLIVE OIL, OUR ETHOS REVOLVES AROUND A DEEP-ROOTED REVERENCE FOR GREECE'S OLIVE-GROWING HERITAGE.

Committed to excellence, we meticulously cultivate and harvest each olive, ensuring that every bottle of our olive oil epitomizes purity and perfection.

Transparency, authenticity, and sustainability are integral to our values, as we strive to forge an harmonious bond between nature and our discerning consumers.

With Citrine Luxury Olive Oil, you embark on a sensory journey infused with the timeless wisdom of Greek tradition.

Trust in our unwavering dedication to quality, as each drop embodies the essence of our land's bounty. Join us in celebrating the artistry of nature and indulge in the epitome of culinary refinement with Citrine Luxury Olive Oil.









PACKAGING & PRODUCT DETAILS

Produced and Packaged in Aetos, Messenia, Greece, EXCLUSIVELY FOR THE ELITE & LUXURY YACHT INDUSTRIES



5 Litre

STORAGE

Store in a cool dark place



USAGE

Dressings, Dips, Drizzle, Marinade and Roasting



1 Litre 500 ml 120 ml

HAND PICKED COLD PRESSED OLIVES DIRECTLY FROM THE FARM

making this one of the most Luxurious Olive Oils.

TYPICAL NUTRITIONAL **VALUES PER 100 ml**

CALCULATION VALUE 3449 kJ / 824 kcal ACIDITY IN OLEIC ACID 0.21

| FAT | . 91.6 g |
|-----------------------------|----------|
| OF WHICH | |
| SATURATED FATTY ACIDS | 13,2 g |
| MONOUNSATURATED FATTY ACIDS | .73,6 g |
| POLYUNSATURATED FATTY ACIDS | 4,8 g |
| CARBOHYDRATES | .0.0 g |
| OF WHICH SUGAR | |
| SALT | 0.0 g |

INTENSE TASTING NOTES

Very fruity and pungent with a strong bite of bitterness.

Fruity: 6.0 Bitter: 2.5 Pungent: 3.2

Aromas: Fresh cut grass, herbs, artichoke, chamomile and a little bit of nut













SERVICES & ORDERING

WE STRIVE TO PROVIDE A SEAMLESS AND TAILORED EXPERIENCE FOR OUR ESTEEMED CLIENTELE, ENSURING THAT EVERY ASPECT OF YOUR ORDERING PROCESS IS MET WITH THE UTMOST CARE AND ATTENTION TO DETAIL.



Packaging Options & Minimum Order Quantities

Indulge in the luxury of choice with our diverse range of packaging options, meticulously designed to complement the sophistication of Citrine Luxury Olive Oil. From sleek glass bottles to convenient tins, we offer a selection of sizes to suit your needs:

Exclusive and unique, 70 limited edition 350ml hand blown glass bottles are produced annually for the Bon vivant/luxuriant/opulent lifestyle.

- 1. Tins: Choose from 500ml, 1L, and 5L options. Minimum order of 50 units per size.
- 2. Tin: 120 ml for private jets, private events, private yachts and weddings.

 Minimum of 100 for the 120 ml tins.
- 3. Our minimum order quantities ensure that you can enjoy Citrine's exceptional olive oil in quantities that meet your requirements.

Custom Orders & Pricing

At Citrine, we understand that every client is unique, and we are delighted to accommodate custom orders to meet your specific preferences and requirements.

Whether you're interested in personalized packaging, bespoke labeling, or custom order sizes, our team is here to bring your vision to life.

For inquiries regarding custom orders and pricing, please reach out to our experienced sales representatives. We welcome the opportunity to collaborate with you to create a bespoke Citrine experience tailored to your exact specifications.

Place your order today and elevate your culinary creations to new heights of excellence.

Worldwide Delivery

Embark on a culinary journey with Citrine Luxury Olive Oil, no matter where you are in the world.

Our global delivery network ensures reliable shipping to your desired destination. Whether you're cruising the azure waters of the Mediterranean or hosting an extravagant soirée in a cosmopolitan city, Citrine will reach you with ease.

For detailed information on delivery options, including estimated transit times and shipping costs, please contact our dedicated team. We are committed to providing transparent and efficient delivery services to ensure that your Citrine experience is nothing short of exceptional.

