



terra
creta
EXTRA VIRGIN OLIVE OIL

CRAFTED
WITH
RESPECT
INSPIRED
BY LIFE



About us

Passion – Innovation – Sustainability – Authenticity

At Terra Creta we are really proud of our olive trees and their fruits. Our whole life revolves around these sacred trees. For this reason, we take care of them all year round, so that you can always enjoy the best that the fertile olive groves of Crete have to offer.

The knowledge of traditional techniques combined with the precision of modern technology methods that we have at our disposal, makes our Terra Creta extra virgin olive oil rich in flavor and aroma as well as full of vitamins and antioxidants.

With a vertical organization and modern privately-owned facilities at Kolymvari, Chania, Crete, we are proud to produce a wide array of Extra Virgin Olive Oils (EVOO) with different taste profiles in various packaging solutions.



What makes us unique



Vertically integrated with a **state of the art olive mill**, and a **modern bottling unit**, ensuring the freshness of our EVOO.



Cutting edge lab analysis and expert **organoleptic evaluation** ensuring every bottle's exquisite taste & aroma.



Innovative approach in olive oil making process creating **distinctive taste profiles** and **packaging** tailored to global market needs.



More than 460 international awards for quality and taste since 2001.



A brand of trust in over 45 countries, earning the loyalty of millions of EVOO lovers around the world.



Our inspiration is our heritage

In the heart of the Mediterranean, at Kolymvari of Chania in Crete, near our privately owned olive oil mill, the Monumental Olive Tree of Vouves, perhaps the oldest olive tree in the world and a unique symbol of the Cretan land, is a reminder of the power of nature. Honoring its heritage, we continue to cultivate the olive oil trees with respect for the land.

Terra Creta's olive oil mill is located at the fertile Cretan land that produces fruits with unique aromas and flavors. With all of our knowledge and experience we produce our fine, extra virgin olive oil, so that you can always enjoy a product with unique flavor and excellent aromas.



Since 2014, we've collaborated with farmers to share knowledge on olive cultivation, leading to the establishment of the Terra Creta Olive Academy in 2022. In partnership with the Agricultural Research Institute of ELGO-DIMITRA, our Academy supports the Cretan olive farmers by offering seminars and training focused on improving olive oil quality and quantity. Our goal is to ensure the long-term sustainability of Cretan olive farming through precision agriculture, real-time data sharing, and sustainable practices that minimize the use of pesticides, fertilizers, water, and energy, safeguarding the future of olive oil making.



Extra Virgin Olive Oil & PDO Kolymvari

Our products of Koroneiki variety are characterized by the balanced mild taste, the delicate and fruity aroma and the slightly peppery or pungent aftertaste. Only from selected and certified olive groves that meet the strictest quality criteria. Authentic taste with healthy nutrients & antioxidants. Terra Creta extra virgin olive oil complements any recipe, featuring all the healthy nutrients & antioxidants only an authentic extra virgin olive oil can provide.



Extra Virgin Olive Oil Infused with Lemon/Basil/Garlic

Specially selected varieties of herbs & plants that give a premium aroma and taste, freshly processed under vacuum and low temperature in an all-natural infusion process. Extra virgin olive oil infused with: Lemon, Garlic, Basil. The result is a product that preserves the characteristics of Extra Virgin Olive Oil and the natural and complex aromas of fruits and herbs. Ideal for sauces, marinades & dips, dressing salads or finishing touches.



Grand Cru Koroneiki Extra Virgin Olive Oil

This multi-awarded product of sustainable farming, under year-round scientific monitoring, is harvested at the precise perfect timing. Extracted in innovative facilities to bring out the hidden character of the Koroneiki variety, it achieves this intense freshness with a robust and well-balanced taste profile with notes of floral elements ready to surprise you. Rich in antioxidants, thanks to its high phenolic content.



Premium Extra Virgin Olive

The Platinum 0.3, Early Harvest and 42 Multivarietal, are premium extra virgin olive oils made under sustainable olive farming. They are distinguished by intense fruitiness, robust flavor and rich antioxidants, thanks to high phenolic content. With their unique profile each one will elevate the taste of every dish.

Did you know that:

- Bitter, Pungent and Fruity taste are positive characteristics in a quality Extra Virgin Olive Oil.
- Extra Virgin Olive Oil is stable and suitable for frying up to 190°C (374°F).
- You may cook almost anything by replacing butter with olive oil in most recipes, including baked goods, cakes, biscuits etc. Use 3/4 cup of olive oil for every 1 cup of butter.

Certifications and Quality standards



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On-line traceability.

You may discover the origin, quality and the production details on our unique on-line traceability system.

Every Terra Creta olive oil product is fully traceable via www.terracrete.gr or www.terracrete.com

by using the unique six-digit LOT number, that is printed on every package.

Book your
Terra Creta Olive Oil Experience Tour via
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