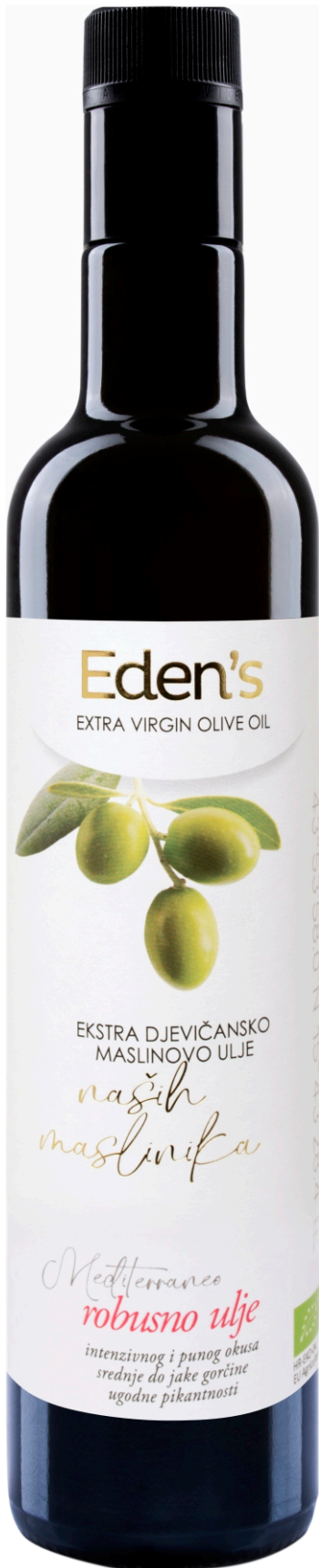


Mediterraneo
strong taste

Eden's
EXTRA VIRGIN OLIVE OIL



MEDITERRANEO EXTRA VIRGIN OLIVE OIL

Origin & Production

Crafted from a selection of premium olive varieties: Leccino, Pendolino, Picholino, Frantoio, and Maurino olives, harvested early to preserve their exceptional health benefits and sensory qualities. The olives are meticulously hand-picked and cold-extracted using a continuous two-phase system, ensuring unparalleled freshness and purity.

Olive Orchard & Oil Mill

Harvest Method: Hand-picked at early ripeness.

Olive Varieties: Leccino, Pendolino, Picholino, Frantoio, and Maurino.

Extraction Method: Cold-pressed for superior quality.

Organoleptic Profile

Color: Green with yellow streaks.

Aroma: Medium fruity with grassy notes.

Taste: Distinct and full-bodied with medium to strong bitterness and pleasant spiciness.

Perfect Pairings

Ideal for enhancing:

Raw (carpaccios) Beef,
Cured meats and mature cheeses,
Beef Steaks, Bruschettas,
Pastas like: Aglio & olio peperoncino,
Tagliatelle ragu.

Packaging Options

0.5L (Case of 6)

0.75L (Case of 6)

Each bottle includes an anti-topping cap in compliance with current regulations.

Storage Recommendations

Store away from light and heat.

Optimal temperature: 12–18 °C (54–64 °F).

Free from allergens and GMOs.

Certification

HR-EKO-04 EU Agriculture Certified



Awards

Gold Award Winner
2021 & 2023, NYWorld

Silver Award Winner
2025, NYWorld



*Experience the authentic taste
of Mediterranean excellence.*