



Liapina Olive Oil

www.liapina.eu/



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Olive oil directly from the farmer in Greece

Liapina (little rabbit)

- For over 150 years, the olive groves, which are located at the foot of the Byzantine city of Mystra, are owned by our family.
- The name of our land is called Liapina. It comes from the French word **Lapin** which means rabbit. In the 8-10th century the area of Mystra was ruled by the French. During this time our land was famous for jack rabbits or wild rabbits. So the land was aptly named “Rabbit Land” by the Greeks.
- Of course, we only farm organically and can guarantee an absolute top quality olive oil! Not only will you see the difference, you will also be able to taste it!



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Info for consumers

- Available in sizes:
- 250mL, 500mL, 750mL, 1 liter Dorica bottles,
- 500ml Bellagio bottle
- 250mL, 500mL, 1 liter tins, 500mL, 750mL metallic bottles
- Bulk Tins 2L, 3L, 4L, 5L, 10L and 17 liters
- Bulk Bag-in-Box 3L, 5L and 20 liters
- Bulk Totes, Drums, Flexi-containers



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EXTRA VIRGIN COLD PRESSED EVOO		Ct	Sz	UM	Deliv. USA (Each)
Countries of Origin Available Greece, Italy, Spain Mediterranean Blend	Glass Bottle Shapes Oliena, Dorica, Marasca, Bellagio		250 mL 500 mL 500 mL 1 Liter		Bulk 2L, 3L, 4L, 5L, 10L
Italy EVOO	Dorica bottle	6	500 ml		
Greece EVOO	Bellagio bottle	6	500 ml		
Greece EVOO	Dorica bottle	6	500 ml		
Spain EVOO	Dorica bottle	6	500 ml		
Mediterranean Blend EVOO	Glass bottle	6	500 ml		
Mediterranean Blend EVOO	Glass bottle	6	750 ml		
Mediterranean Blend EVOO	Glass bottle	6	1 liter		
Other Packs available:	Tins, Metallic Bottles, Bulk: Tins, Bag-in-Box Bulk: Totes, Flexi-container				02/01/2024 Subject to Market Conditions



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The Olive Tree

A Rich History

Greece: Land of olive oil perfection and birth-place of the olive tree.

- Sparta, the birth-place of Leonidas the Spartan King and the 300 Spartans is also renowned for possessing superb volcanic soil and has an ideal micro-climate for cultivating olives and all things citrus.
- For over 6,000 years the olive tree legacy has been cherished by the Greeks.
- In fact, King Solon passed a law in the 5th century BC that cutting down an olive tree was punishable by death.
- 1,500 BC, Greece was the largest producer of olive oil in the ancient world. These same trees are found in Greece today. As the Greeks colonized France, Spain and Italy, Greek olive oil became an international currency in the Mediterranean basin.
- To the Greeks, the olive tree represented wisdom and peace.
- It was the sacred tree of Athena and the Olympic Games; winners were presented with an olive branch crown.
- Knowledge of the health properties of the Greek olive trees date back 6,000 years. No other fruit bearing tree has this ancient lineage and has survived so much. The olive tree has seen catastrophic disease, the flood of Noah, fires and the earthquakes that created the continents.
- The Olive Tree was there at the battle of David and Goliath, the fall of Greece, Rome and Babylon. Yet it lives unchanged today in Greece. What does this amazing tree possess to be so resilient? What are its medical and health properties?
- We could all benefit from this resilience to disease. Since you are what you eat, and your body absorbs the DNA of what you eat, the olives and olive oil has enormous health benefits to your body.
- Not only can Greek olive oil be used in your diet but it also has cosmetic uses. The Ancient Spartans used olive oil as a moisturizer for both hair and skin on a daily basis and especially before battle.



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Our family

- For more than 150 years, the olive trees at the foot of the Byzantine ruins of Mystra are owned by our family.
- Our family home was built in the 1600's and renovated with a second floor added in the 1800'S.
- For generations, we have been passionate olive farmers. The knowledge of the ecological cultivation, the careful harvesting and the best processing of the olives was passed down from generation to generation.
- We have added newly developed machinery to help improve the quality and eliminate stress to the trees. For example, we no longer climb on to the tree but harvest the olives by way of routers. Also, we grind the dead branches with our new wood-chipper, and cover the roots of the trees to help keep the moisture in the ground and to help fertilize the trees.
- One of our secrets in producing the best olive oil is that we pick every 2-3 days to make olive oil. We like to say our olive oil was on a tree 2 days ago.
- This makes for the freshest product money can buy.
- It slows down rancidity which means the olive oil will keep fresh for 3 years instead of 1 year.
- As a natural vegetable it will go rancid eventually but picking olives and making olive oil quickly will slow down the product from spoiling. This makes an incredible difference in quality, taste, and life of the olive oil.



Liapina Olive Oil



Liapina Olive Oil

Our Olive Oil

The best olive oil you will ever taste - that's a promise!

- We are not an industrial production company but a family run business that has run for 4 generations. We carefully prune and trim each tree ourselves and hand pick the olives it produces every year. Olives for eating are picked in November and December.
- The olives that are processed to make olive oil are picked in January through to the end of March. They are 1/3 the size of eating olives and make much more oil per weight than the eating olives. Hence you understand why each different olive is harvested for its own logical use.
- We use no fertilizer and no watering. This makes not only an organic very flavorful product, but a healthier olive tree because it must grow strong in search of water in a 0 % humidity place with 40 C temperatures.
- The longer the root the healthier the tree. Our trees are very old between 300-800 years old.
- We have not replanted a single oil tree in 100 years and the trees are widely spread apart to help the tree grow and breathe.
- We only trim and grind the dead branches into pulp and spread the pulp around the tree which acts as a natural fertilizer for the trees. This pulp also helps keep the humidity in the ground, around the tree, during the long, hot months of summer.



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