

Following a tradition that is thousands of years old, the world renowned Kalamata olives are handpicked at their prime to ensure a long lasting tasteful experience.

This ancient variety of olives, sits at the foundation of the Mediterranean diet, which is considered one of the healthiest in the world, and is synonymous to wellbeing and longevity. Kalamata olives are given ample time to naturally ripen and acquire their black-purple color while on the tree. There is an art to hand-harvesting olives in order to properly care for the fruit. Most trees have been in families for many years and this knowledge is passed on from one generation to the next.

After harvesting, the olives are allowed to cure in water and natural sea salt. Once the olives are fully cured, we can take pleasure in the distinctive taste we have grown accustomed to. Cured olives are finally packaged in a brine solution that has remained unchanged for centuries, with extra virgin olive oil incorporated in, to create a result that will surely satisfy even the most demanding palates