

Our Family Story

From our family groves in Kalamata, Greece, Ana's Estate Extra Virgin Olive Oil is produced exclusively from hand-harvested olives and is cold extracted within hours of cultivation to preserve its exceptional flavour and natural antioxidants.

TASTING NOTES



FRUITY

Vibrant and fresh with a fruity character.



AROMA

Fresh grass, herbs and green tomato.



FINISH

Balanced bitterness with a peppery finish.

Perfect For



SALADS



GRILLED
VEGGIES



SEAFOOD



BREAD
DIPPING



MEATS
& SOUPS

HARVEST YEAR / ANNÉE DE RÉCOLTE: 2025
HARVEST PERIOD / PÉRIODE DE RÉCOLTE: 12/2025
BATCH NO. / NO DE LOT: AEEVOO2025-001



EARLY HARVEST PDO KALAMATA EXTRA VIRGIN OLIVE OIL

HUILE D'OLIVE VIERGE EXTRA
SINGLE ESTATE • COLD EXTRACTED



Koroneiki Monovarietal

PRODUCT OF GREECE / PRODUIT DE GRÈCE

750ml

Nutrition Facts Valeur nutritive

Per 2 tsp (10 mL)
Pour à thé (10 mL)

Calories 90	% Daily Value *
Fat / Lipides 10 g	13 %
Saturated / saturés 1 g +	2 %
Trans / trans 0 g	0 %
Carbohydrate / Glucides 0 g	
Protein / Protéines 0 g	

Not a significant source of saturated fat, trans fat, fibre, sugars, cholesterol, sodium, potassium, calcium, or iron.

Source négligeable de lipides saturés, lipides trans, fibres, sucres, cholestérol, sodium, potassium, calcium et fer.

* 5% or less is a little, 15% or more is a lot / * 5% ou moins c'est peu, 15% ou plus c'est beaucoup

INGREDIENTS/INGRÉDIENTS:

Extra Virgin Olive Oil
Huile d'olive extra vierge

STORAGE/ENTREPOSAGE:

Store in a cool, dark place away from heat and sunlight.

Conserver dans un endroit frais et sombre, à l'abri de la chaleur et de la lumière.

Imported by/Importé par:

Karteros Enterprises
Brampton, Ontario, Canada
www.anasestate.com