





The choice of the name **AENAON** is not arbitrary. It shows the inexhaustible flow of the product, as it comes from the ancient adverb 'aei' meaning 'always' and the verb 'nao' indicating something that flows continuously.

Our land and its inhabitants cultivate olive trees and produce the world famous extra virgin olive oil, as well as edible olives, the well-known 'Kalamata olives'.

Our model olive oil production unit is located in Madaina village, 15km away from Kalamata, in the heart of the land of Messinia.

Our company has created its own producers' group, consisting of 216 local producers, who hold **4.000 acres of olive trees.**

Always setting strict standards in the field of olive oil production, we aspire to become widely known to consumers who wish to enjoy certified products of the **finest quality** in their meals, every day.





"Make your food, your medicine."



Hippocrates, 460 BC-377 BC



The Producers' Group Karoumpalis SA

is engaged in the production of olives for oil extraction (Koroneiki variety) of certified quality in accordance with the standards of Integrated Management Agro $2.1 \otimes 2.2$.









The extra virgin organic olive oil AENAON

has been tested and certified with number GR-BIO-13 by TUV HELLAS and can bear the label 'organic product' on the packaging, as well as the indication or logo which is a guarantee that the organic product conforms to the control regime. It has a mild flavour, great aroma, contains natural vitamins and is particularly rich in antioxidants.







The green olive oil, the oil of the first unripe olives is special.

It is valuable and beneficial, the pure first oil, coming from olives pressed early on during the harvest,

produced in early November. It has a rich, fruity, characteristic bitter flavour, intense aroma of fresh unripe olives and a distinct green colour.





