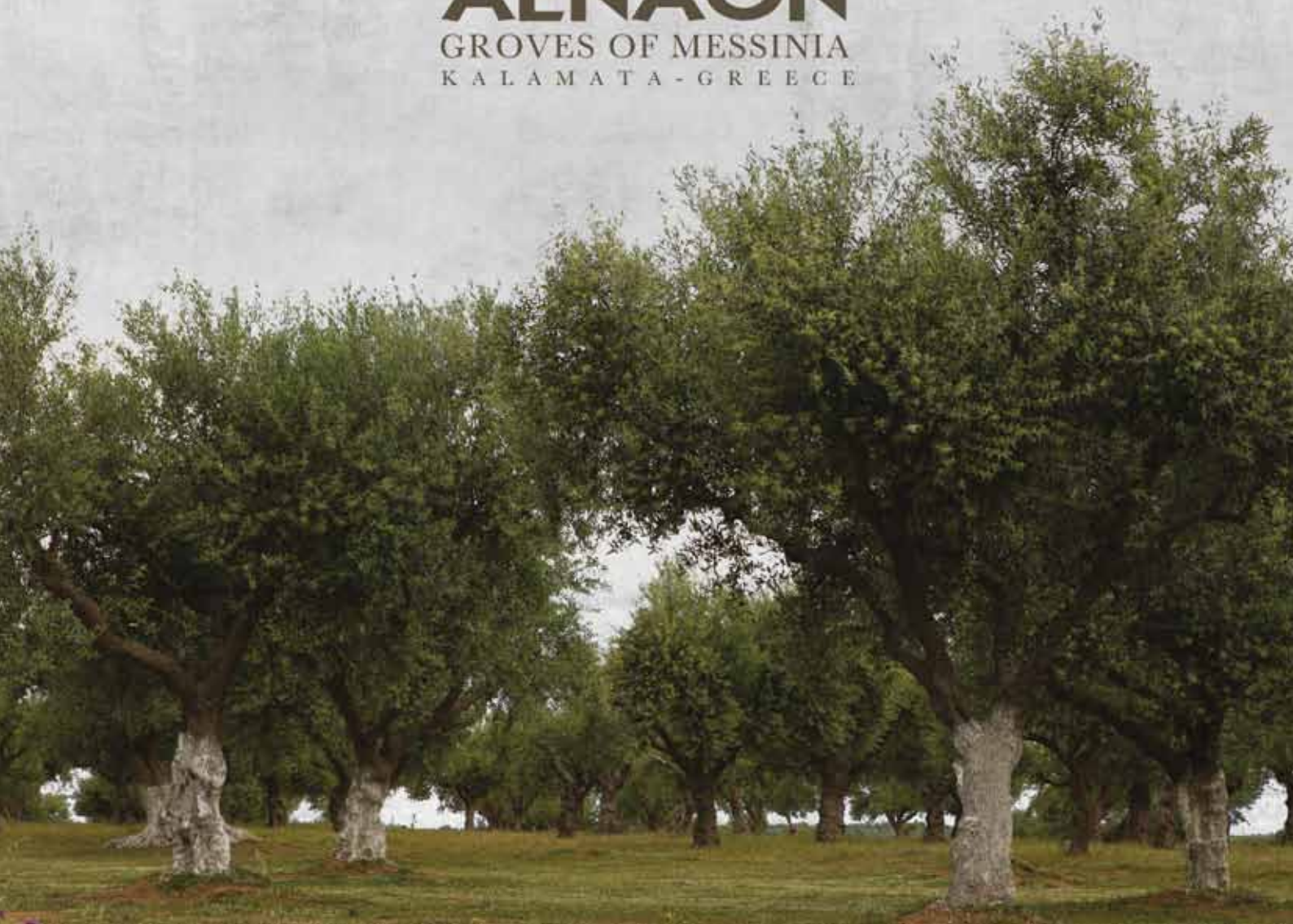




AENAON
GROVES OF MESSINIA
KALAMATA - GREECE







*“Make your food,
your medicine.”*

*Hippocrates,
460 BC-377 BC*

AENAON

The history of Olive and Olive oil is lost in the mists of time and reflects thousands of years of Greek history and tradition. The olive tree was probably first cultivated in the 3rd millennium BC.



“The olive tree ... always will be sacred, and the owl in the century along with us will be watching the divine evening.”

Angelos Sicilian



According to the Greek Mythology, goddess Athena offered two special presents to the ancient Greek people: she gave them wisdom and the olive tree, as a source of wealth.

Information about the olive oil has been found in the first samples of Greek writing (Linear B). It was used in the Greek people's diet and also as a base for perfumes and body creams with therapeutic properties.

Homer, the greatest Greek epic poet, author of the Iliad and the Odyssey, calls it 'liquid gold' in his works.

Hippocrates, the ancient Greek physician, one of the most outstanding figures in the history of medicine and the father of Western medicine, made use of the olive oil to treat his patients.

For the ancient Greeks, the olive tree was the symbol of the Olympic ideals, of Peace, of Wisdom and Victory. For that reason, the only prize awarded to the Olympic medal winners, was a wreath made of an olive tree branch, called 'kotinos'.


In the ancient city of Athens, during the Panathenaic Games, the great celebration in honour of goddess Athena, olive oil was awarded as a prize to the winners of the games. The Panathenaic oil was given out to the winners in large painted pitchers, called Panathenaic amphoras.

The choice of the name AENAON could not be random. 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.



Olive oil a source of life.

The olive oil has always been a key element
of the Greek-Mediterranean diet and
is considered to be a healthy eating product.



*“I lived the beloved name in the shade
of the old olive tree
In the roar of the lifelong sea
I engraved the beloved name in the shade
of the old olive tree
In the roar of the lifelong sea.”*

Odysseas Elytis

It is mainly composed of monounsaturated fatty acids which have been shown to help protect against heart disease by lowering the levels of blood cholesterol.

Olive oil is beneficial to the digestive system, it is highly digestible and has a mild laxative effect. It helps the absorption of fat soluble vitamins and the protection of mucous membranes.

The monounsaturated fatty acids contained in olive oil – mainly oleic acid – decrease the risk of developing certain types of cancer, including breast cancer and colon cancer.


The beneficial ingredients and natural antioxidants found in olive oil help slow down the ageing process and cell damage.

The use of olive oil in weaning foods (in the 4th-5th month of human life) is vital not only for the deposition of calcium in the bones but also for the accurate brain development.



The land of Messinia a vast olive grove.

The whole area of Messinia is a vast olive grove, which stretches from the beautiful beaches of the Messinian gulf to the feet of Mountain Taygetos.



*“Neither young nor old general’s hand, can ravage it.
For the sleepless eye of Zeus, the olive tree’s protector,
watches over it, and blue-eyed goddess Athena.”*

Sophocles

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’.

The excellent climatic conditions of Messinia, the sunlight (the sun shines for more than 3.000 hours per year), the small lot that allows each producer to groom every single olive tree with great love and care and pick its fruit at the right level of ripeness, are some of the key factors that yield raw material of the highest quality.

The producers not only employ traditional methods to cultivate olive trees, but they also use modern biological methods.

The region of Messinia yields the olive variety called Koroneiki. It produces a perfectly natural juice, rich in flavour and aroma, with exceptionally low acidity, which is assimilated by the human body up to 98%. Moreover, it is of great biological and pharmaceutical value, due to its rich content of vitamins A and E and the ideal ratio of vitamin E and linoleic acid.

Koroneiki variety is named after the historic town of Koroni, located at the southern end of the region of Messinia. It is a variety gifted by nature. It produces olive oil of bright green colour, with a rich aroma and delicate flavour.



*"A fairy carries
an olive branch,
She clenches
a ring between her teeth.
Her fingers are eloquent,
Her message comes from afar."*

Andreas Empeirikos

Family tradition

The Karoumpalis family has
been active in the production of olive oil
since 1960.



The first classic mill with oil presses was founded in 1960 in the village of Lykotrafo, just 15 km away from Kalamata, in the heart of Messinia valley.

The increase in production coupled with the revolution in new technologies of olive machinery, led the family to follow all stages of continuous evolution.

The new generation of the family, Dimitrios karoumpalis and his sons Antonios and George Karoumpali, continue to produce nature's most valuable good, the olive oil, with respect to tradition, motivated by their passion for perfection.

Specifically, in 2008 the family constructed a model olive oil production unit, which complies with the European Community specifications, with machinery of the latest technology, operating in proper hygiene conditions and ensuring the production of excellent quality olive oil.

Always setting strict standards in the field of olive oil production, the family expanded their activities in bottling and standardization of olive oil which they named 'AENAON', thus aspiring to become widely known to consumers who wish to enjoy excellent quality products in their meals every day.



Integrated management.



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

It has established and implemented an INTEGRATED MANAGEMENT system in agricultural production for the cultivation of olive trees, which is based on monitoring and controlling all stages of the oil production process.

The Producers' Integrated Management Group Karoumbalis 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 & 2.2.

The main objectives pursued by the implementation of the Integrated Management system are:

- To ensure hygiene and safety conditions, according to the European legislation and all relevant international standards set for oil production and the protection of the environment.
 - To increase efficiency of natural resources.
Everything used on olive trees (water, fertilizers, plant protection products) aim to protect the environment and the consumer, as well as to produce branded, safe and high quality products.
 - Full compliance with the standards of the Integrated Management system Agro 2.1 & 2.2 in the cultivation of olive trees.
 - To protect the health and safety of all producers and the respective personnel to be used.
 - To reduce the use of agrochemical means.
 - The protection of flora and fauna in crops and the areas around them.
 - To set quantified environmental objectives and goals.
 - The constant improvement of system performance.
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integrated management extra virgin oil

AENAON Integrated Management Extra Virgin Oil comes from Koroneiki variety, which is considered to be the queen of Greek varieties.



Rich aroma, spicy and fruity flavour and acidity rates 0,2%-0,4%.

It is considered to be the highest quality olive oil.



• Packaging

250ml Bottle
500ml Bottle
750ml Bottle
1l Bottle

3l Metallic can
5l Metallic can





**Organic
farming.**



*“This landscape is harsh like silence,
It clasps in its bosom its scorching stones,
It clasps in the light its orphaned olive trees
and vineyards,
It clenches its teeth.”*

Yannis Ritsos

Organic farming of olive trees and the production of organic olive oil is one of the fastest developing sectors with growing demand.

It is a special production method, which uses gentle cultivation techniques and plant protection products, and fertilizers that pose no danger to the environment.

It is an excellent product with natural vitamins, mild aroma, especially rich in antioxidants.

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 guarantees that the organic product conforms to the control regime.

The extra virgin organic olive oil AENAON comes from Koroneiki variety with acidity from 0,2%-0,4%.

Mild in flavor, with great aroma, natural vitamins , particularly rich in antioxidants.

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• Packaging

250ml Bottle
500ml Bottle



green olive oil (early harvest oil)

The oil of the first unripe olives is special.

It is the valuable and beneficial green olive oil, 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.

It is loaded with antioxidants and is beneficial for health.

The reason is the existence of two substances : ‘elaiokanthali’, which has a strong anti-inflammatory action, similar to those found in drugs and ‘elaiasini’, which is the most powerful anti-oxidant contained in olive oil.

Available in limited quantities, due to its special nature, and only for a short period of time.



• Packaging

250ml Bottle
500ml Bottle



Your own olive-tree live the experience.



*“hid under two trees
that grew from the same root,
one was a wild olive tree
and the other olive tree”*

Homer.



Get to know our family, our facilities and our land, and participate actively in the ancient rural process of olive harvest.

Initiate yourself into the traditional process of olive oil extraction, renew your relationship with nature and live a unique interactive experience.

The process for the production of olive oil starts in autumn, at the crack of dawn.

We lay a special piece of cloth called 'liopano' under the tree all together, we prune and beat the olive tree branches with a stick and put the olives in a sack.

Then, we go to the olive mill and the modern standardization unit of KAROUMPALIS SA, in the village OF MADAINA, where we bring you in contact with all the stages of processing olives.

At the end of the day, you can savor the fresh green olive oil with toasted bread and other traditional local products, such as olives, lalangia (a kind of dry pancake), sfela cheese, rusks and sweets.



All visitors get the opportunity to 'adopt' one or more olive trees. They will obtain a certificate of 'adoption' with information concerning the specific olive trees and they will receive the olive oil extracted from the 'adopted' trees.



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KALAMATA - GREECE

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