



*fine Greek food*



**Messolongi Fields™  
fine olive oils: naturally  
healthy, great fresh taste!**

"Messolongi Fields™" are located in the Aetolia-Akarnania prefecture, in an unspoilt and protected natural environment; a traditional fish-farming and wine-growing area, with the ideal microclimate for olives.

Messolongi Fields™ olives are cultivated in family-owned groves with expertise dating back four generations. Our trees are naturally healthy, without the use of chemicals or pesticides. This is because they are planted well apart on well-drained soil and ventilated by sea breezes with ample access to sunlight.

**A controlled process  
from grove to bottle  
for high quality results**

The olives are hand-picked, pressed soon after harvest and stored in airtight containers until ready for bottling. Our olive oil is a unique blend of two high-quality local cultivars: Koutsourelia and Koroneiki, producing a naturally clear, aromatic and fruity, superior extra virgin olive oil.

Messolongi Fields™ family-owned olive press has been producing olive oil since the 1920s, for local consumption and export. Following consultations with horticulturalists and master blenders at Patras University, Messolongi Fields™ have developed a new range of branded fine extra virgin olive oils.

**Messolongi: unique  
history, unique brands**

Messolongi achieved international fame in 1821 during the Greek War of Independence when the Greeks' heroic struggle for freedom attracted the attentions of many philhellenes, among them the poet Lord Byron. Our olive press is centrally situated, in a historic location opposite the entrance to the Garden of Heroes.

The Messolongi Fields™ range of brands pays homage to the unique combination of features comprising the Messolongi experience: gorgeous environment, product quality, delicious local cuisine and unique history!

Messolongi Fields Ltd.  
Papadiamantopoulou 2, Parodos Papadiamantopoulou  
30200 Messolonghi, Greece  
T: +30 26310 26662, F: +30 26310 26664  
E: office@messolongifields.com, www.messolongifields.com

*fine Greek food*

Our olive oils are sheer poetry!

*fine Greek food*



*Premium, organic, unfiltered, a unique blend of aromatic local olive varieties.  
Our extra virgin olive oils from Messolongi turn every  
meal into a historic occasion!*

*Lord Byron would approve.*

*Premium, organic, unfiltered, a unique blend of  
aromatic local olive varieties.*

*Our extra virgin olive oils from  
Messolongi turn every meal into  
a historic occasion!*

*Lord Byron would approve.*

www.messolongifields.com



*fine Greek food*



*fine Greek food*



*fine Greek food*



## Lord Byron's™

**premium unfiltered extra virgin olive oil, a unique blend of Koutsourelia/Koroneiki olives**

Budding poets and romantic souls will fall in love with Lord Byron's™ premium extra virgin olive oil!

Olive oil connoisseurs know that not all extra virgin olive oils are alike. Our Lord Byron's™ premium extra virgin olive oil is carefully produced from two hand-picked, local olive varieties, and is minimally filtered, resulting in a very high quality extra virgin olive oil, with extremely low acidity.

With Lord Byron's™ premium unfiltered extra virgin olive oil, the nutritional values of freshly pressed olive oil are retained at their highest possible levels. Fruity and aromatic, just two tablespoons a day are enough to get all the healthy benefits.

The world-famous poet Lord Byron is closely associated with Messolongi, which is why we chose to name our premium extra virgin olive oil in his honour.

Premium extra virgin oils can be distinguished by measuring certain indicators of spoilage. The lower these indicators are, the higher the quality of the oil.

Quality characteristics at bottling	Lord Byron's premium EVOO	Maximum EU acceptable levels for EVOO
Free acidity %	<0.22	<0.8
Peroxide (meqO2/kg)	9.9	20
K232	1.986	2.5
K270	0.126	0.22
ΔK	0.00	0.01

500ml/17fl.oz dark green glass bottle with carton



## Garden of Heroes™

**certified organic, unfiltered extra virgin olive oil Koutsourelia/Koroneiki blend**

Full of natural goodness, for old and young heroes everywhere!

The only fertilizer used in producing our Garden of Heroes™ organic extra virgin olive oil is olive leaves.

Garden of Heroes™ organic extra virgin olive oil is a blend of hand-harvested Koutsourelia and Koroneiki olives, stored in airtight containers protected from oxygen, light and heat.

The oil is minimally filtered, resulting in a rich, fruity olive oil with the aroma of freshly-pressed olives, high in beneficial polyphenols.

We named our organic unfiltered extra virgin olive oil "Garden of Heroes™" because of Messolongi's unique place in history as the "Sacred city of immortal heroes".

500ml/17fl.oz dark green glass bottle with handle



## Philhellene™

**superior category extra virgin olive oil Koutsourelia/Koroneiki blend**

For friends of Greek olive oil and for those who enjoy the taste of superior extra virgin olive oil.

This fine extra virgin olive oil is produced in an area carpeted with fragrant lemon and olive groves, aromatic wildflowers and Mediterranean maquis, from a blend of local Koutsourelia and Koroneiki olives.

Fruity, golden-green, with the aroma of freshly-pressed olives, and full of beneficial natural antioxidants, Philhellene™ is ideal for salads and for drizzling over warm dishes just before serving, to enhance the taste.

The most famous philhellene in connection with Messolongi was Lord Byron. But there were many others who contributed to the town's struggle for freedom, both famous and anonymous. This superior category extra virgin olive oil is dedicated to all those philhellenes (meaning "friends of the Greeks").

500ml/17fl.oz dark green glass bottle

