



Our Awards



New York Int'l
Olive Oil Competition
2015



Terraolivo Int'l
Olive Oil Competition
2015



Great Taste
2014



Producer's Story:
*Christina and her brother
Konstantinos (pictured) share their
story of their olive grove...*

***The fruits of our efforts
offered to you.***

*"Our tree" is not only a symbolic
way to talk about LIÁ, but it's
also literal: When we were kids,
our parents decided to expand
our orchard and we helped them
by planting some of the trees with
our own hands. Now, the trees we
planted and inherited offer us
their fruit and LIÁ olive oil in
abundance.*

*Our tree belongs to Koronèiki
variety that is a native one in
Greece. Its fruit ripens between
November and December and
produces olive oil of excellent
quality whose special features
comprise a combination of a
fruity, bitter and pungent taste
and flavor apart from its
exceptionally low acidity.*

*We love our tree and cultivate it
with great care and respect to the
environment by following the
norms of good traditional
agriculture that our parents have
taught us. We follow the rules of
nature that, in turn, pays off with
its bliss: LIÁ olive oil.*

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Our Quality International Awards

2019

- **Best in Class / Best Of Messina in the International Olive Oil Competition “EVO IOOC” in Italy**
- **High scored distinction in the FLOS OLEI GUIDE**
- Gold Award in the International Olive Oil Competition “EVO IOOC” in Italy
- Gold Award in the International Olive Oil Competition “Joop” in Japan
- Gold Award in the International Olive Oil Competition “Olivinus” in Argentina
- Best Packaging Award in “Olivinus” in Argentina

2018

- **Best in Class / Best Monovarietal in the International Olive Oil Competition “EVO IOOC” in Italy**
- **Best in Class / Best Monovarietal in the FLOS OLEI GUIDE**
- **World EVOO Ranking Excellence Award**
- Gold Award in the International Olive Oil Competition “EVO IOOC” in Italy
- Prestigious Gold Award & Packaging Award in the International Olive Oil Competition TERRA OLIVO
- Gold Award in the International Olive Oil Competition “Joop” in Japan
- Gold Award in the International Olive Oil Competition “Olive Japan” in Tokyo
- Packaging Award in Los Angeles International Contest
- Great Taste Award in UK
- Silver Award in the International Olive Oil competition “Athena”

2017

- **World EVOO Ranking Best Koroneiki Variety**
- Gold Award in the International Olive Oil Competition “EVO IOOC” in Italy
- Selected Farm with high score by the FLOS OLEI GUIDE
- Gold Award & Packaging in the International Olive Oil Competition OLIVINUS in Argentina
- Prestigious Gold Award & Packaging Award in the International Olive Oil Competition TERRA OLIVO
- Silver Award in the International Olive Oil Competition “Olive Japan” in Tokyo
- Silver Award in the International Olive Oil competition “Athena”

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2016

- Gold Award in the International Olive Oil Competition “Domina IOOC” in Italy
- Gold Award & Packaging in the International Olive Oil Competition OLIVINUS in Argentina
- Prestigious Gold Award & Packaging Award in the International Olive Oil Competition TERRA OLIVO
- Silver Award in the International Olive Oil Competition “Olive Japan” in Tokyo
- Silver Award in the International Olive Oil competition “Athena”

2015

- Gold Award in the International Olive Oil Competition in New York
- Gold Award in the International Olive Oil Competition TERRA OLIVO in Israel
- Gold Award in the International Olive Oil Competition OLIVINUS in Argentina
- Selected in the well- known catalogue Best Mono varietals, “Varietà 1 Olio” di Barbara Alfei
- LIÁ Premium extra virgin olive oil has been selected for the Guide “Flos Olei '16”
- Best Packaging Design Competition Terra Olivo Israel

2014

- **Selected by BuzzFeed among the twenty best packaging designs**
- Great Taste Award in UK

“ Quality is not an act, it is a habit” said Aristotle

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The land is Filiatra, a picturesque provincial town in Messenia, Greece - situated close to Mount Egaleo and cooled by the breeze of the Ionian sea - whose exceptional quality of soil interacts with the unique microclimate. All these factors contribute to olive cultivation in optimum environmental conditions.

They combine traditional methods of cultivation with modern techniques in order to respect the sustainability of the ecosystem.

They still pick their olives by hand just like their parents used to do, seeing that neither the fruit nor the tree is damaged. They use only linen sacks and take their fruit to the oil press the very same day of its harvest to assure that it retains all its properties until further procedure. They exclusively use the cold extraction method to make sure that the nutritional values as well as the taste and flavor properties of the fruit are transferred into the oil pulp.

They put LIÁ olive oil into a well - designed opaque white bottle to keep your oil away from light and to preserve its top quality. Finally, they store the bottles in a cool place of regular temperature.

“We do everything that is required, so that LIÁ comes to you as we have imagined it to come. Right out of our roots of bliss, your LIÁ.”

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