



**A unique gourmet
experience Nature's way .**





Welcome to Louiza Estate

Louiza Estate is a high-end agro farm in Western Peloponnese, Greece, well known to seekers of the unique and the exquisite all over the world.

Ktima Louiza, the Estate's appellation in Greek, was chosen to label the premium natural and organic products, grown in its very soil.

Blessed with an ideal microclimate, Louiza Estate is the meeting place of Greek natural farming tradition, today's state-of-the-art methods and amazing gastronomic experience.

This one-of-a-kind combination can be savored in the outstanding line-up of Ktima Louiza premium natural and organic products. Their unique nutritional and gourmet qualities, present in every bite and every sip, should be tasted at least once in a lifetime.

KTIMA LOUIZA

Louiza Estate is an agrotourism complex of 200 acres located in Kyllini, Peloponnese. Set up in an enchanting natural scenery, minutes from the sandy beach of the Ionian Sea, it spreads over four hills, surrounded by a woodland of arbutus, pine, willow, oak and all kinds of bushes of Mediterranean flora.

Louiza Estate is not simply an organic product property but an alternative lifestyle site, deeply committed to natural and organic production. It is home to pure, natural products such as oil and olives, vegetables, herbs, fruits, Zea wheat, and all their derivatives.





Our olive grove

In our 55 acre, organic certified olive grove, 1200 trees of Koroneiki variety yield each year a limited production extra virgin olive oil of unique quality.

Cultivation is done the local, traditional way. Natural farming is enhanced by latest methods to ensure a best-of-both-worlds result. No additives or drugs whatsoever are employed. Our fertilizer is none other than manure from the farm horse. For fertilization during winter, the olive grove is planted with vetch. Green olives are hand-harvested in mid-October when they just begin to acquire their natural purple tint. Extraction takes place at an organic certified press at 27o C.

The result of the whole process is a premium, award winning organic olive oil, with numerous distinctions in the most prestigious international competitions, and nothing less than exquisite taste.

Our vision

Our vision is to spread the full goodness of Greek natural farming and traditional Mediterranean diet to seekers of the original and exquisite all over the world. To achieve that, on one hand we follow the local, completely natural tradition of farming served by our forefathers, and many generations before them. On the other, we employ state-of-the-art procedures of extreme accuracy and strictness to make sure that the immaculate result of traditional natural farming can be achieved at any time, over and over again, with stable quality and richness of organoleptic features.

Organic farming in our estate is not just a trend. It's part of a historical continuum of centuries that we couldn't ever allow to interrupt. Enhanced by modern techniques, tradition serves as the ideal path to a future of highest quality natural food products.

Handmade, pure and natural, Ktima Louiza products are created with love, care and the utmost respect for the environment. We continuously expand our line-up with new offerings, to bring the best of Greek nature at your table.





Hand-picked
Koroneiki olives.
Full of goodness.

Benefits

Koroneiki is a unique olive variety, native to Peloponnese only. It gives olive oil of the very best quality, superior in taste, abundant in beneficial nutrients. To bring out the goodness of such a blessed fruit at its fullest, however, takes love, care and deep knowledge.

Always in accordance to Ktima Louiza's blend of local farming tradition and modern high-end methods, a proprietary procedure is employed and followed with religious commitment. It's what we like to call our "ritual of love", that includes the following key steps:

Our organically grown olives are hand-picked, one by one, at the ideal point of ripeness.

Harvest is directly transferred at an organic certified press, where it is cold-extracted at temperatures below 27o C.

Oil is left unfiltered to maintain all its natural goodness.

To naturally sediment and ripen, oil is transferred immediately to specialty steel tanks.

As a result, vitamins and antioxidants of the fruit, as well as its beneficial polyphenol content, are kept fully intact. Oil is completely free of chemical pollutants. It's a miraculous combination that guarantees the unsurpassable nutritional benefits of Ktima Louiza organic olive oil, comparable only to its gastronomy value and flavor.





Hand-picked
Koroneiki olives.
Full of goodness.



Premium Greek Organic unfiltered Extra Virgin olive oil Ktima Louiza

Ktima Louiza Olive Oil is a premium organic Extra Virgin Olive Oil, produced exclusively from carefully selected and handpicked Koroneiki variety (100%) olives, from the 1.200 olive trees of Ktima Louiza grove, located at Olympia region of Peloponnese peninsula.

This olive oil juice is cold pressed and unfiltered and sold at the high-end, specialty and delicatessen stores in the global market, rightfully winning its fame for the exquisite taste and quality.

Ktima Louiza Extra Virgin Olive Oil is certified under strict organic standards and aims to the utmost satisfaction of those looking for a uniquely fresh taste experience.

Available in 250ml/ 8.4oz carton of 6 units



International Awards for quality and design

2015

Elaiotechnia Gold Aristion packaging and design
 Elaiotechnia Silver Medal design
 Elaiotechnia Silver Medal container



2016

SIAL Innovation 2016
 Great taste awards 2 stars
 Flos Olei 2016
 Terraolivo gold medal
 Olivinus Grant prestigio oro



2017

Los Angeles bronze prize “packaging and design”
 Olivinus “Medalla de oro”
 Olivinus “Diseno” packaging and design
 Terraolivo Best packaging Gold
 London IOOC gold medal Total image
 London IOOC Silver medal best packaging
 London IOOC Silver medal Innovation



2018

Olivinus prestigio ORO
 Terraolivo Gold
 EVO IOOC Silver medal quality
 Los Angeles Bronze Medal package design
 Los Angeles Bronze Medal Quality
 Athena Bronze Medal
 NYIOOC Gold award
 The Olympia Gold
 Flos Olei 2018
 BIOL Gold
 Export awards-Top export packaging





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