



ELIXIRION

EXTRA VIRGIN OLIVE OIL

ΕΞΑΙΡΕΤΙΚΟ ΠΑΡΘΕΝΟ ΕΛΑΙΟΛΑΔΟ

BIO-ORGANIC

*Enhance your health with our polyphenol-rich
organic olive oil.*

<https://elixirion-oliveoil.com/>

OIL OF THE GODS



TASTE



LUXURY



ELEGANCE



OUR VALUES

To create a valuable product you need a strong set of **values**. Ours include:

Purity. “Elixirion” products are **100% natural**, free of additives and preservatives. Every step in their production has been chosen to safeguard the conservation of all their beneficial properties at the maximum level possible.

Environmental protection. Olives have run in our family for generations. This legacy dictates that all our activities have a reduced ecological footprint.

Respect. Respect for our customers means that we are able to guarantee they enjoy a range of high-quality products. Respect for our employees means that we invest in their continuous training and create an atmosphere that helps them grow. Respect for our partners means that we build business relationships based on trust and stability.

Heritage & Tradition. Olive oil production is a practice rife with traditions, legends, and secrets that go as far back as Ancient Greece. Having inherited this precious knowledge and expertise from our ancestors, we wish to honor this gift by creating a balanced synergy between the past, present, and



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WHY CHOOSE ELIXIRION?

The “ELIXIRION” Estate rests in the highlands of Corinthia — a land celebrated for the purity and excellence of its agricultural treasures. Embraced by nature and designated by the European Union as a “NATURA” protected area, our estate thrives under radiant sunlight and refreshing mountain air.

From ancient olive roots that trace their lineage back over two millennia, we nurtured new life in collaboration with the accredited and internationally acclaimed “Artemisaris Nursery”, renowned for its pioneering craftsmanship. Each tree was planted with care, cultivated tenderly, and raised through the purest organic methods.

This year’s early harvest extra virgin olive oil, “ELIXIRION”, unveils an even deeper harmony of aromas and flavors — a true expression of its origin. As always, it remains fully organic and accompanied by all essential certifications of quality and authenticity.

HEALTH BENEFITS OF POLYPHENOLS

✓ Reduce Oxidation of LDL (Bad Cholesterol):

Protects blood vessels and reduces the risk of atherosclerosis.



✓ Inhibit Cancer Cell Proliferation:

Slows the growth of harmful cells.

✓ Lower the Risk of Neurodegenerative Diseases:

Such as Alzheimer's disease.

✓ Defend Against Free Radicals:

Shields your cells from oxidative stress damage.



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SUGGESTIONS FOR USE

DAILY HEALTH

Morning Ritual

Take one teaspoon (5 ml) of Elixirion olive oil on an empty stomach, 20 minutes before breakfast. This helps regulate blood sugar, improve heart health, and balance cholesterol.

At Meals

Drizzle Elixirion on salads, legumes, or any dish requiring olive oil. For maximum benefits, always add it after cooking. A tablespoon per serving is ideal.

SKIN AND BODY CARE

Face and Body Application

- At night, place a few drops on your fingertips and gently massage into your face.
- Apply to areas with reduced elasticity, leaving it overnight for full absorption.
- Wipe off lightly if needed.

At Meals

Drizzle Elixirion on salads, legumes, or any dish requiring olive oil. For maximum benefits, always add it after cooking. A tablespoon per serving is ideal.

CULINARY EXPERIENCES

Enhance Your Table

- Use Elixirion as a starter. Pair it with coarse salt, fresh herbs (e.g., oregano, thyme, verbena), and lightly toasted whole-grain bread.
- Its smooth taste and rich aroma make it a perfect complement for family dinners or gatherings.

AS A GIFT

Elegant packaging.

Elixirion is an ideal gift for anniversaries, corporate events, or any special occasion. It offers a combination of luxury and quality that will impress anyone.



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THE 4 STAGES

01. HARVEST

Olive fruit collection is carried out with a minimum carbon footprint, is harmless to our olive trees, and protects both the fruit and the final consumer from residues or industrial pollutants.

02. GATHERING

The olives are collected daily in our specially designed areas and placed in open storage baskets, which are ventilated to keep the fruit as fresh as it was on the tree.

03. OILING

Following the cold extraction method, our olive oil is extracted without heating or chemical processes. Therefore, we fully retain unaltered all its beneficial components for the final consumer.

04. SEDIMENTATION

To safeguard maximum clearness and purity, we opted for the method of natural sedimentation on specially designed stainless steel tanks.



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