FULLOLIVE

Gourmet Foods from South America



OUR STORY

The Argentinian way of life is as vibrant as their delectable cuisine and as rich as their exquisite wines. It's no wonder Adam quickly found himself immersed in their warm and intuitive culture.

Born and raised in Winthrop, a small town in North Central Washington, Adam has always had a taste for adventure. After school, he was ready to explore new lands and was drawn to adventuring through the Andes mountains of Argentina. Adam's first love has always been skiing and wandering the world in search of new slopes. Little did he know that there was so much more waiting to be discovered on his journey to the Andes.

He fell in love with everything Argentina had to offer beyond the slopes and was equally enthralled by their exquisite culture.

The people, the wine, the unparalleled food, and the breathtaking landscapes. He decided to make the move to Mendoza permanently.

Here, he met his wife, Myfanwy, and together they decided to start an educational wine tour company. Indulging in carefully crafted Argentinian cuisine and word-class wine became a pivotal point on his life path. They dedicated their time to showing tourists the Argentinian approach to life. The laid-back culture is largely focused on relaxation and savoring life rather than rushing through it. It's a lifestyle abundant with siestas, socializing and eating Asados that are so unbelievably delicious, you'll never look at barbecuing the same again.



Argentinians have a deep connection with not only each other but the source of their food and wines. Authenticity is a fundamental aspect of their culture, which is why they know the story behind how the fresh ingredients arrived on your plate.

If you've ever been to Argentina, you'll know there's almost nothing not to love. And, if you haven't had the opportunity to travel there yet then we're here to give you a taste that we hope will ignite your desire.

Adam's journey has brought him full circle considering he now introduces North Americans to the art of Argentinian cuisine. Engaging them in food and flavor experiences he knows they won't forget easily.

Adam Stern

OUR PURPOSE

Experiencing Argentina the way he did was so meaningful to Adam that he wanted to share it with others who were touring the country. It's been almost 15 years since the start of his journey and crafting authentic Argentinian encounters is still his life's greatest pleasure.

Adam and his family decided to move back to the Pacific Northwest to settle in Seattle, Washington. But, his love for sharing an experience devoted to the Argentinian way of life lives on.

It didn't take long for this "Gringo Mendocino" to decide it was time for North America to have a taste of the finer things in life too. Adam started importing the Argentinian delicacies he missed the most so he could share them with his community.

This is how Full Olive was born. Our intention is to transform an ordinary meal or gathering into the heartfelt, rich, and exceptional essence of authentic Argentinian culture and cuisine.





OUR QUALITY

Through the intimate relationships he shares with Argentinian friends who became lifelong family,

Adam personally knows every supplier. He visits the source of every product Full Olive offers and samples them himself. We have a commitment to hand-picking products of only the highest quality directly from the producer- just the way it's done in Argentina.

Our hope is that you indulge and savor the first-class flavors of Argentinian delicacies you purchase from us. But, should you ever be unsatisfied with one of our products, please don't hesitate to reach out and let us know.

We don't take your business for granted and truly appreciate your feedback since we are a small enough company to adapt quickly to suit your desires. We are also always working to expand our inventory so feel free to let us know what you would like to see next! We hope you enjoy tasting the experience of Argentina!

Cheers,

Full Olive

Laur is the oldest olive oil producer in Mendoza province. They have been named the #1 OLIVE OIL PRODUCER IN THE WORLD BY EVOO WORLD RANKINGS, 2021. While the old processing plant is now a museum, Laur moves forward with innovative technologies which provide their rich and vibrant olive oils.

LAUR GRAN MENDOZA EXTRA VIRGIN OLIVE OIL

Made from 100% Arauco Olives

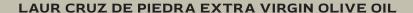
Arauco is commonly referred to as the **"Malbec of Oils"**, this Argentine flagship oil is full-bodied with a slightly spicy finish.

Made from a blend of the best Arauco olives from three different estates in Mendoza province. This is the first/cold press with less than .05% acidity.



NO.1
OLIVE OIL PRODUCER
IN THE WORLD

RANKINGS 2021



100% ARAUCO OLIVES

Hand-harvested from 100-year-old olive groves, this beautiful blend from the sub-region of Cruz de Piedra is **USDA Certified Organic**.

Award-winning and aromatic, this first/cold press blend is rounded and full, with less than .05% acidity.

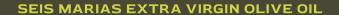


SANTA AUGUSTA EXTRA VIRGIN OLIVE OIL

Made with 100% Arbequina olives from the foot of the majestic Andes Mountain range in Mendoza province, this is one of the purest olive oils you can find.

Grown in an ideal microclimate, Arbequina olives undergo a rigorous selection process resulting in an exemplary olive oil.

First/cold press with less than .05% acidity



From a second-generation family-owned estate and mill, located in the heart of San Juan province, this olive oil is sublime. The family is focused on quality, not quantity, and all the olives are hand selected for best quality. The old mill has been revamped and modernized making a smooth first/cold press with less .05% acidity.







MILLAN AGED BALSAMIC VINEGAR

This inviting Argentine balsamic is handcrafted in the traditional Modena method. The unique flavor begins with harvest of the local white wine varietal Ugni Blanc located in the High-Altitude wine region of Mendoza called Uco Valley.

This multi year process requires aging in french oak barrels, then finishing with the concentrated grape 'must' to be blended and cooked during a crucial 7 day cooking process to achieve the perfect density.

This creamy, slightly acidic balsamic is highlighted with sweet notes and full flavor. At just the right density, it's mouth-watering and versatile. Try it on a Caprese salad, or as a nice surprise, you might drizzle it on strawberries and ice cream.



PREMIUM ARAUCO OLIVES

100% Arauco Olives.

These lusty green olives are the source for the prized Laur Gran Mendoza Extra Virgin Olive Oil. A special treat for any olive lover looking for fresh and unique flavor of Mendoza's best olive.

Valle Verde and Don Meliton are produced by a family-owned business in the National Park of Nahuel Huapi.

With a strong connection to the natural beauty of the region, the family's passion for Patagonia shines through. The traditional artistry of Argentina melds with adherence to high international standards and modern technology. The result? Authentic Argentine flavor and quality at your own table.



This bright and herbaceous grilling sauce brings Argentine flavor to your grill or stovetop. Made from parsley, oregano, garlic, olive oil, vinegar, and red pepper, it works well with crackers or toasted bread. For a little kick and to spice up meat, fish, or vegetables, chimichurri is always a superb choice.







STRAWBERRY AND MERLOT JAM

Made in Patagonia, this strawberry jam boasts a hint of Merlot floating on top of ripe strawberry sweetness. Try it with cream cheese on a bagel, or on your morning toast.

PATAGONIA TRADITIONAL RASPBERRY JAM

Patagonian berries have been used as native food and medicine for centuries. Now you can enjoy some of their raspberries on your morning toast. Try it with cream cheese on toast or indulge in a spoonful right out of the jar.

SMOKED PICKLED EGGPLANT WITH GARLIC

Eggplant lovers unite! This elegant spread is delicious on crackers or toasted bread. With notes of paprika, garlic, basil and oregano, the combined flavors are a gift to your tastebuds.





