

## Avistria Olive Plantation - award-winning olive oils from Istria

The olive plantation in Sveti Lovrec/Istria has been growing since 2015, now covering 35 hectares. Sveti Lovrec was a Venetian bishopric, location and soil quality are first class, especially for olive growing. Approximately 400 olive trees, some of which are centuries old, have been put back into cultivation, and more than 9,000 young trees of autochthonous and rare Italian varieties have been planted.

Before the trees were planted, all plots of land were professionally prepared by means of pricking and the use of a stone mill. Only certified trees of special varieties were planted, and care is based on ecological criteria. Avistria produces "green", i.e. early harvested, olive oil, which is particularly spicy. Fruitiness, bitterness and spiciness are elegantly accentuated, the polyphenol content is above average.

Harvesting is done partly by hand, partly using "hand shakers" and nets, both harvest variants guarantee the highest quality level "Extra Virgin" using the in-house production method, the "Codex Avistriae". It is produced with a core and without filtration, which guarantees a particularly high concentration of positive and therefore healthy ingredients.

Since 2018, Avistria has successfully participated in the world's largest competition NYIOOC, the New York International Olive Oil Contest, and can - with great pride - refer to the winning of numerous gold and silver medals. In 2022 there were 5 gold medals, this year even 7 gold medals were won.

The Avistria olive plantation employs up to 10 people and is 100% Austrian family-owned. The products will be sold - in 2023 there will be 7 different olive oils, including 1 cuvée and a mixed set - throughout Austria via the web shop www.avistria.at and via selected sales partners at reasonable "ex farm prices".

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