



**2012
ETESIAN
GOLD**

TRADITIONAL
GRANITE-MILLED
EXTRA VIRGIN
OLIVE OIL

PRODUCT OF GREECE



地中海季风保佑了液体黄金的来源

古老的希腊充满了神话，历史和传统。而女神雅典娜赐予了希腊橄榄树，通过7000年的完善，最终产出了卓越品质的橄榄油。这就是荷马称为“液体黄金”的真实来源。这就是Etesian Gold。

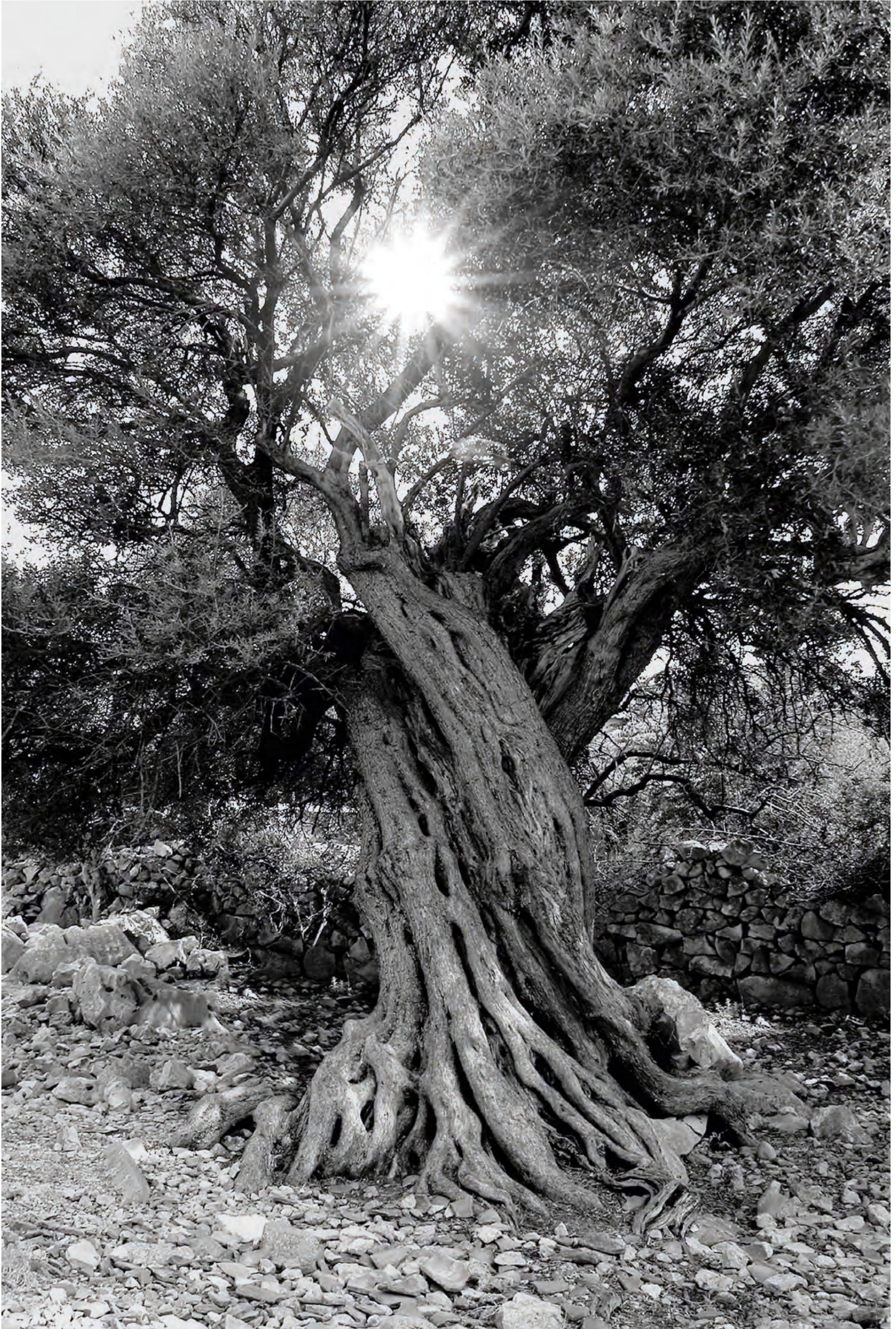
将橄榄提炼成珍贵商品的方法是在由地中海季风千年的修炼赐予的。季风吹过希腊，冷却炎热的夏季气温，达到种植橄榄的理想水平。在希腊风扫，冷却炎热的夏季气温种植橄榄的理想水平。地中海季风是对希腊橄榄的祝福，而现在我们和您共享这份祝福。

THE ETESIAN WINDS

bless the source of liquid gold

The ancient lands of Greece are steeped in mythology, history and tradition.

Olive trees bestowed by the goddess Athena, and 7000 years of time-perfected tradition, combine to create premium olive oil of unsurpassed quality. This is the true source of what Homer called "liquid gold". This is Etesian Gold. This alchemy from olive to precious commodity has been enhanced for millennia by the Etesian winds. The winds sweep across Greece, cooling hot summer temperatures to an ideal level for cultivating olives. The Etesian winds are a blessing on the olives of Greece, and it is this blessing that we now share with you.



a legacy of cultivation

BUILT ON RESPECT

栽培的传奇，扎根于尊重

Our land and our trees are our legacy, and so we respect and nurture them. Our centuries-old Koroneiki olive trees – considered the world's best variety – are given ample space to breathe and grow. Chemicals never taint the land, so our soil remains rich and pure. Unlike other olive oils, industrial efficiency and maximizing yield are not our goal. What we aim for, we have achieved – to produce uncompromising, outstanding premium olive oil, traditionally and naturally.

我们的土地和树是我们的传统，所以我们尊重并栽培他们。我们的百年老Koroneiki橄榄树被认为是世界上最好的品种 – 有足够的空间呼吸和成长。我们永远不会使用化学品污染土地，所以我们的土壤仍然富饶而纯净。不同于其他橄榄油，工业效益和产量最大化不是我们的目标。我们的目标（已经实现）是生产与众不同的，卓越的，传统和天然的优质橄榄油。



the artistry of
**A PRECIOUS
HARVEST**

珍贵收获的艺术

Harvesting olives for oil involves both art and science. Picking the fruit gently yet quickly so that the olives can be milled within hours requires precision, skill and timing. But the art lies in knowing when the fruit is at their perfect ripeness. Harvested too soon, and the olive oil is bitter. Too late, and the oil lacks depth of flavour.

At Etesian Gold, our olives are selected carefully by hand and carried in baskets, never touching the soil and never coming in contact with anything that could compromise their taste. This ensures that our oil is produced only from protected, unblemished fruit at their height of sun-ripened perfection.

收获橄榄油既涉及科学又涉及艺术。橄榄需要轻快地采摘下来，并在数小时内碾磨，因此需要精确的技巧和掌握时间的能力。然而，知道橄榄完善成熟的时机则是一门艺术。若收获太早，橄榄油会变苦。若收获太晚，橄榄油会缺乏风味的深度。

在Etesian Gold，我们的橄榄是经手工仔细挑选，再装篮的，橄榄不接触土壤或任何可能破坏橄榄风味的物质。这确保了我们的橄榄油是由受保护的，无疵的橄榄在太阳的照射下完美成熟而制成的。



traditional

GRANITE-MILLED OLIVE OIL

传统的花岗岩研磨的橄榄油

We grind the olives with a millstone made of granite, as has been the tradition since olive oil was first created. From this crushed fruit we can choose to collect the finest olive oil of the crop, the Aristeleon. If not making Aristeleon, the olive paste is transferred to baskets, wherein it is pressed for its natural oil. It is standard practice in the production of olive oil to add water. We do not do this. Nothing is added during our processing, not even water, either hot or cold, as we wish to preserve the quality of our product. In this way, the oil retains its natural taste and purity. Throughout milling, we ensure, wherever possible, that only natural elements – stone and wood – touch the olives, so as to preserve the purity of our oil.

The result is a superior, unadulterated golden-green olive oil.

用花岗岩研磨橄榄油一直以来是提炼橄榄油的传统。从研磨后的橄榄中，我们可以收集最好的橄榄油，叫做Aristeleon。如果不做Aristeleon，橄榄糊将被转移到纤维篮，按压出天然油。加水是橄榄油标准生产的做法。但是，我们不会这样做。在加工过程中，我们不添加任何物质，甚至是水，无论是热是冷。因为我们希望保持我们的产品质量。这样一来，橄榄油保留其天然的风味和纯度。在研磨的过程中，我们确保，只有自然元素 – 如石头和木材 – 接触了橄榄，以保护我们的橄榄油的纯度。

制出的结果是优质的，无其他掺杂的金绿色的橄榄油。

ETESIAN GOLD PURE ARISTELEON

the cream of the olive

橄榄精华

ETESIAN GOLD PURE ARISTELEON IS THE RAREST, MOST LUXURIOUS PRODUCT THAT THE OLIVE CAN PRODUCE. IT IS THE CREAM OF OUR SUPERIOR OLIVES. THIS EXTRAORDINARY CREAM OF THE OLIVE IS A PRIVATE RESERVE WE MAKE AVAILABLE ONLY BY SPECIAL ORDER.

Etesian Gold Pure Aristeleon 是橄榄油中最稀有，最豪华的产品。它是我们的优质橄榄中的精华。这种非凡的橄榄油只供私人储备，接受特殊订货。

Etesian Gold Pure Aristeleon is collected at the peak of flavour before even the first pressing. The large drops of oil that gather atop the ground olives are taken by hand as the paste rests in a special container for a period of 20 days.

This allows the Aristeleon to hold on to an intense olive flavour that is seldom experienced by any but a few traditional Greek olive oil producers. Throughout the process, the Aristeleon is maintained at no more than 22° C.

是在初次按压之前收集到的达到最好风味的橄榄油。橄榄油的油滴通过手工收集，放置到一个特殊的容器中储存20天。

这使得Aristeleon维持浓郁的风味，这一现象在一些传统的希腊橄榄油生产商看来都很稀有。整个过程中，Aristeleon维持在22°C以下。



PURE ARISTELEON



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ETESIAN GOLD TRUE PREMIUM

non-filtered fresh extra virgin olive oil

未过滤的新鲜特级初榨橄榄油

Etesian Gold True Premium is our finest cold-pressed extra virgin olive oil. This oil maintains all the health and taste benefits one would expect from one of Greece's finest fresh olive oils, far exceeding the global standards for 'Extra Virgin Olive Oil'.

Our olive oil follows the same process for every grade we produce. After grinding, if we choose not to produce Aristeleon, the olive paste is transferred to traditional fibre baskets, in which it is pressed. Our True Premium extra virgin olive oil emerges after separation by gravity in the time-honored fashion from traditional sedimentation containers. This is a finely balanced non-filtered oil that delivers a complex, rich flavour. Our olive oil is maintained at no more than 22°C, meeting the highest standards for True Cold Extraction.

Etesian Gold True Premium是我们最好的冷压初榨橄榄油。这种油保持了所有的健康成分和优质的口味，是人们所期望的希腊最优秀的新鲜橄榄油之一，远远超过了“特级初榨橄榄油”的全球标准。

我们的橄榄油遵循每一级橄榄油的相同生产过程。研磨后，如果我们选择不生产Aristeleon，那么，橄榄糊将被转移到传统的纤维篮，按压产油。我们的真正优质（True Premium）特级初榨橄榄油是使用传统的沉淀容器，在重力分离后产出的。这是一款完美平衡的非过滤油，具有多重浓郁的风味。我们的橄榄油都保持在22°C以下，已满足真正的冷提取的最高标准。



ETESIAN GOLD CLASSIC PREMIUM

traditional cold-pressed extra virgin olive oil

传统的冷压特级初榨橄榄油

Etesian Gold Classic Premium is also a classic cold-pressed extra virgin olive oil which maintains its body and flavour because it never suffers the stress of high temperatures, the same reason all of our oils far exceed the global standards for 'Extra Virgin Olive Oil'.

Our Classic Premium oil delivers a smooth, unique flavor, as it is extracted with the utmost delicacy through the use of cold filtration, never rising above 22° C.

Etesian Gold Classic Premium 也是一款经典的冷压榨橄榄油，由于它未受到高温的压力，保持了其原味。正因为同样的原因，我们所有的橄榄油都远远超过了“特级初榨橄榄油”的全球标准。

我们的经典优质油（Classic Premium）oil 具备香醇独特的风味，是通过使用冷过滤并保存在 22°C 以下，提取出的最美佳肴。



CLASSIC PREMIUM



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ETESIAN GOLD PREFERRED RANGE

Our Preferred Range is comprised of an exceptional selection of olive oils produced using modern methods, while maintaining the highest standards of quality and flavour. These genuine extra virgin olive oils are produced in Greece, the traditional home of olive oil, using the finest olives available.

我们的首选系列产品是采用通过精心挑选的利用现代化手段生产的橄榄油特制而成，同时对品质和口感的标准要求最高。这些纯正的特级原生橄榄油产自橄榄油产地希腊，生产用的橄榄品质都是一流。

ETESIAN GOLD ORGANIC

cultivated exclusively with respect to tradition

相对传统生产工艺而言，橄榄的种植方式独具一格

Etesian Gold Organic is pressed from the finest olives grown, nurtured and harvested on the island of Crete. This special oil maintains the highest standards of organic growing, and offers a rich taste, both of which reflect our sense of responsibility for our environment.

Etesian Gold Organic系列产品采用于克里特岛种植、培养而获得的高品质橄榄压制而成。这类特制橄榄油一直对有机种植的橄榄标准要求最高，生产出的橄榄油口味丰富，同时这也表现出我们对于环境所具有的责任心。

ETESIAN GOLD SITIA CHOICE

PDO protected designation of origin Sitia, Crete

PDO指定产地保护标志，西提亚、克里特岛

Etesian Gold Sitia Choice is nurtured and milled in Sitia, Crete, and enjoys Protected Designation of Origin (PDO) status. This premium olive oil has a distinctive flavor and robust aroma for which the ancient region of Sitia is known, born of an ideal climate and soil for growing olives.

Etesian Gold Sitia Choice系列产品中的主原材料—橄榄，首先于西提亚和克里特岛种植、碾压，该产品还享有PDO这样特殊地位。由于西提亚这一原生态地区的气候及土壤非常适合种植橄榄，使得这一特制橄榄油口感独特，香味纯正。

ETESIAN GOLD NATURAL

genuine extra virgin olive oil

高品质特级原生橄榄油

Etesian Gold Natural Olive Oil comes from the island of Crete, where we grow and harvest the finest variety of olives to produce top quality oil. With its distinctive flavour and pure aroma, this olive oil truly lives up to its name with uncompromising quality.

Etesian Gold Natural Olive Oil源自克里特岛，在克里特岛我们种植及获得的橄榄品种一流，并生产出优质的橄榄油。由于其口感独特，芳香纯正。该橄榄油与它良好的口碑可谓是名副其实。



experience the finest traditional

GRANITE-MILLED OLIVE OIL

experience Etesian Gold

体验最好的传统花岗岩研磨橄榄油。
体验Etesian Gold。

The finest olive oil is like fine wine. The weather, the sun, the soil, the trees themselves act differently each year, conspiring to produce beautiful, subtle variations in taste each growing season. So while you can always expect the same refined taste profile from every crop, you also have the joy of discovering distinct undertones each year.

We at Etesian Gold are proud to have produced one of the best olive oils from Greece, the true source of traditional premium extra virgin olive oil. We are also proud to share Etesian Gold with you. If you are interested to learn more about our stringent ecologically friendly operations, or to secure Etesian Gold premium olive oils, please contact us at your convenience www.etsiangold.com.

最好的橄榄油就像美酒。那年的天气，太阳，土壤，和橄榄油本身都有所不同，从而造成了每个生长季节美丽而微妙的风味。所以，虽然你总是可以期待从每个作物中提炼出相同的精致口感，你也有发现每年的不同风味的惊喜。

在Etesian Gold，我们感到非常自豪能生产出来自希腊的最好的橄榄油，也是传统优质初榨橄榄油的真实来源。我们也自豪地与大家分享Etesian Gold。如果你有兴趣了解更多关于我们严格的环保的操作过程，或有意购买Etesian Gold 优质橄榄油，请在您方便的时候联系我们 www.etsiangold.com。



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