



ootopia

the olive oil estate

Our EVOO Credentials

By origin, we are part Greek and part Italian. In our quest to learn about olive oil and gastronomy, we have travelled and studied all over the world. The land we chose for our olive groves is in the hills above the seaside town of Ermioni, in Peloponnese Greece.

Our olive varieties are Greek, Italian and Spanish because, at heart, we are not EVOO nationalists, but EVOO perfectionists.

Our vision is to create a world-class olive oil estate that will produce a range of exceptional organic extra virgin olive oils with distinct organoleptic characteristics. We will use this platform to advance the use of olive oil in gastronomy, educate both professionals and enthusiastic foodies, and push the limits of exceptional quality.

Our “Topos” & Olive Mill

In Greek, “topos” means place, location, but also land of origin. Our chosen topos is the Ermioni peninsula, in the Peloponnese. A magnificent natural area that stole our hearts, and where we decided to locate our estate. The scenic hills above the ancient town of Ermioni offer optimal growing conditions due to low rainfall, so the area is ideally suited for the cultivation of indigenous Greek olive cultivars along with selected Mediterranean varieties.



Our 80-acre olive groves are planted with 3500 olive trees of the best Mediterranean cultivars.

In keeping with our philosophy of “grove to table”, we are building our olive mill amongst our olive trees and incorporating cutting-edge technology.

This means that our organically grown, handpicked olive fruit can be transported to the press within a few hours from harvesting.

Our state-of-the-art olive mill is designed to extract the best of nature and preserve all its beneficial properties, without ever altering it. The available processing capacity is 3 tons of olives per hour, and bottling 1500 bottles per hour.



Our Philosophy

For the people of ootopia, growing olive trees is not just about respecting nature and minimizing our carbon footprint. It is about community, about supporting the local economy and honoring our traditions. Our cultural identity, food heritage, and sense of community are the springs of our commitment to sustainability. We give back to the land and its people.

Transparency about what we bring to your table is one of our core values.

Our Olive Oils are traceable from their origin all the way to your shopping cart. Our traceability system provides detailed information about the specific area of each estate where the olives of each batch were harvested, the people who took care of it, the time of harvest, the pressing temperature, and the time of bottling.



Discover more: We are looking for professionals who share our vision and values.

For B2B inquiries, please contact MB ELEON at (+30) 210 8088545, or via email at sales@mb-eleon.gr

Our Olive Oils

We produce a range of extra virgin olive oils, each one with distinct organoleptic characteristics.

The ootopia portfolio covers a wide taste palette, from smooth and sophisticated to spicy and bitter, that can complement any food combination

Ootopia Estate has approx. 3,500 olive trees of Koroneiki, Manaki, Arbosana and Picual varieties. Both the soil and the trees are misted with the gentle sea breeze from the bay of Ermioni.

Organic Single Estate Iliokastro Koroneiki Variety

Available in 250 ml & 500 ml bottle



Premium Monocultivar Koroneiki, produced in Iliokastro, Pelopponese

Aromas of green tomato together with hints of freshly cut grass and green apples, blend with a harmonious balance of bitterness and pungency. Pairs ideally with veal carpaccio, grilled tuna fish, barbeque and bruschetta.

Monovarietal Manaki

Available in 250 ml & 500 ml bottle



Manaki, a unique and rare Pelopponesian variety, grown in our Estates in Ermioni

A local cultivar with a "courteous" personality, has produced a unique EVOO. Abundance of aromas from the Pelopponese highlands and an aftertaste of red fruits, almonds and notes of freshly cut grass. Perfect for fish and ceviche, a fresh caprese salad and grilled vegetables.

Exceptional Blend Koroneiki & Manaki Varieties

Available in 250 ml & 500 ml bottle



Our Blend, with unique tastes and aromas complexity

The epitome of the art of blending, Koroneiki and Manaki bring forth hints of freshly cut grass blended with aromas of tomato leaves and spiced up with peppery sensations. Ideal for carpaccios, green salads and grilled red meats.

