



42°N 19°E

Limited Edition

EXTRA VIRGIN
OLIVE OIL

From Montenegro's **2000** year old olive trees

Introducing 42°N19°E

Our ultra premium, extra virgin olive oil is produced exclusively from some of the world's oldest olive trees. Indulge your senses and experience over 2000 years of history with every golden drop.





Steeped in Tradition

Olive oil production in Montenegro is steeped in tradition. Over two thousand years ago, in the time of the Roman Empire, olive trees first began to be cultivated in Bar and Ulcinj. From this time, people in the coastal region of Montenegro have produced some of the finest olive oils in the world, aided by the dry, sunny, Southern Mediterranean climate. Driven by a passion for tradition and excellence, olive oil production has been passed down from generation to generation: it is part of the very fabric of life in this region.

Natural Monuments

The sun-drenched groves of southern Montenegro are home to some of the oldest olive trees in the world. Dendrochronological techniques have verified that several of these trees are more than 2000 years old, making them the first trees scientifically proven to predate Christ. The massive, gnarled and twisted trunks of these beautiful old trees attest to their status as truly awe-inspiring natural monuments. Over the course of their 2000 year life spans they have been lovingly tended by local olive oil producers and their yields have been harvested organically.



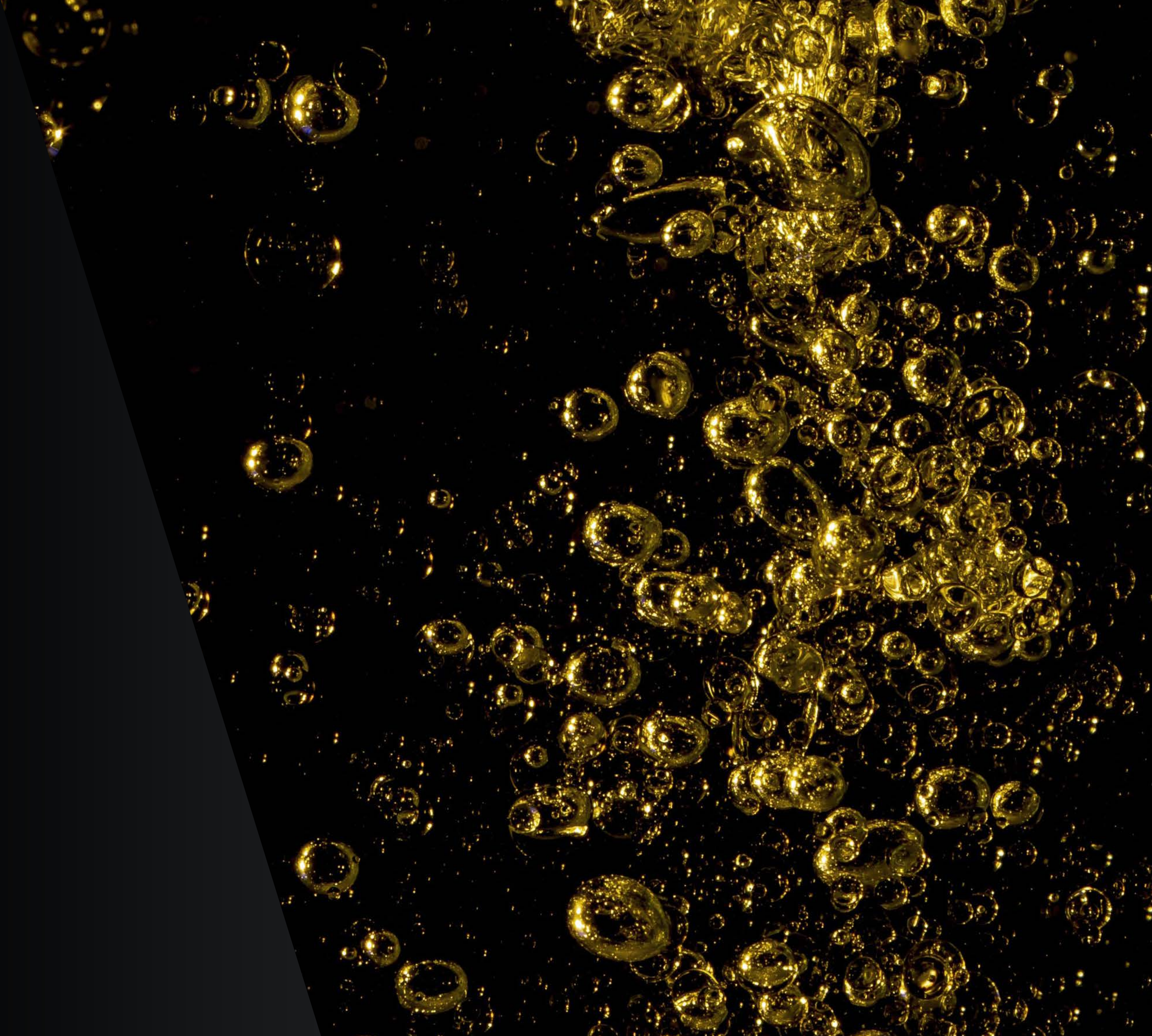


Superior Quality

The large and deep root structures of these ancient trees allows them to have an especially symbiotic relationship with the microorganisms in the soil that are essential for the absorption of nutrients. All of this results in a superior fruit with a higher accumulation of healthy antioxidant polyphenols. The yields of these ancient trees are hand-picked and exquisitely distilled into each golden drop of 42°N 19°E.

Outstanding Purity

42°N 19°E is produced by cold extraction at low temperatures ($T < 27^{\circ}\text{C}$). The production methods result in an extra virgin olive oil of outstanding purity and superior quality. Each drop is made solely from the Zutica local variety, which creates a beautifully golden oil of low acidity with an exquisite balance of fruitiness and piquancy. We have chosen to bottle 42°N 19°E in violet flame glass to protect this precious oil and its properties from the sunlight.



Limited Edition: 2240 years

Ultra premium extra virgin olive oil produced exclusively from the renowned 'Mirovica' olive tree - scientifically verified to be 2240 years old. This gourmet olive oil has a superb golden colour and is distinguished by its medium fruity and spicy flavour with a subtle fresh grass aroma.

Olive Tree Coordinates: 42° 4'48.48"N, 19° 7'45.84"E

Origin: Bar, Montenegro

Olive Variety: Zutica

Organoleptic: Medium fruity (mF: 3.4), very well balanced, notes of fresh grass and almonds

Acidity: 0.31%

K232: 1.68 (max. 2.5) / D.K.: -0.008 (max. 0.01)

Peroxide value (mEqO₂/kg): 3.56 (max. 10)

Volume: 250ml (8.45 fl oz)

Packaging: Violet flame bottle contained in wooden box, handmade by local artisans. Box is wood branded with limited edition numbering and tree coordinates

2015 Edition: 13 bottles



Limited Edition: 2056 years

Ultra premium extra virgin olive oil produced exclusively from the 'Begovica' olive tree - scientifically verified to be 2056 years old. This gourmet olive oil has a superb golden colour and is distinguished by its harmonious balance of fruitiness and piquancy.

Olive Tree Coordinates: 42° 4'48.48"N, 19° 7'45.84"E

Origin: Bar, Montenegro

Olive Variety: Zutica

Organoleptic: Medium fruity (mF: 3.8), very well balanced, notes of fresh grass and almonds

Acidity: 0.30%

K232: 1.40 (max. 2.5) / D.K.: -0.002 (max. 0.01)

Peroxide value (mEqO₂/kg): 3.98 (max. 10)

Volume: 250ml (8.45 fl oz)

Packaging: Violet flame bottle contained in wooden box, handmade by local artisans. Box is wood branded with limited edition numbering and tree coordinates

2015 Edition: 43 bottles



Limited Edition: 1000+ years

Premium extra virgin olive oil produced exclusively from olive trees that are scientifically verified to be more than 1000 years old. This gourmet olive oil has a superb golden colour and is distinguished by its harmonious balance of fruitiness and piquancy.

Olive Tree Coordinates: 41°56'33.385"N, 19° 11'0.711"E

Origin: Ulcinj, Montenegro

Olive Variety: Zutica

Organoleptic: Medium fruity (mF: 2.6), very well balanced, notes of fresh grass and almonds

Acidity: 0.37%

K232: 1.56 (max. 2.5) / D.K.: -0.002 (max. 0.01)

Peroxide value (mEqO₂/kg): 6.2 (max. 10)

Volume: 250ml (8.45 fl oz)

Packaging: Violet flame bottle with limited edition numbering

2015 Edition: 44 bottles



Contact

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Produced and bottled by:

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