



## GREEN GOLD OLIVE OIL

...A drop of pure luxury for body, mind and soul!

Our unique "GREEN GOLD" olive oil is produced from olive trees in the Tuscan hills right above Montecatini Terme, some of which are up to 400 years old. Montecatini's thermal baths, the landscape of this area, as well as the knowledge and passion from generations have created the symbiosis that defines this precious and healing drop of "GREEN GOLD".

Our olive trees are cultivated naturally and purely organic without chemical fertilizers and pesticides, or other chemical substances. Each and every olive is carefully picked and checked by hand. Within 24 hours, only the best olives are harvested and processed by gently pressing them between 20 °C and 22 °C. This way we are able to achieve the full extraction of all the valuable ingredients that eventually make a valuable positive contribution to your health.

See for yourself – quality, you can taste!





## BLACK GOLD BALSAMIC VINEGAR

...The perfect complement!

Our "BLACK GOLD" finest and high-quality balsamic vinegar from Modena, is the perfect complement to our "GREEN GOLD" olive oil. For this, we use organically grown Lambrusco and Trebbiano grapes only, which are picked by hand and gently pressed into grape must.

When processing into grape must, a distinction is made between reduced and boiled grape must. The must that is reduced under vacuum is honey yellow, mild, very sweet and has a low taste volume. The must that is slowly boiled down at higher temperatures, on the contrary, is dark, tastes distinctly like caramel and has a creamy consistency, and a high taste volume.

Afterwards, our LIFEenJOY-mixture is stored for 5 years in oak barrels. No sugar is added to our Balsamic Vinegar: only industrially produced and cheap products use sugar to get the sweet taste which we achieve by the years of storage. The high quality of our BLACK GOLD is not only reflected in the unique taste and the perfect balance between sweetness and acidity, but can also be recognized by the unique color intensity and strong, thick consistency.

See for yourself – quality, you can taste!





*All our products are also available on request in private label. We are looking forward to hearing from you at any time and will do our best to fulfill any special requests.*

*Your added value is our passion!*

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