CASA LORÈLAI

Nature’s Gold, Delivered with Trust.

PREMIUM SINGLE-ESTATE EXTRA VIRGIN OLIVE OIL

From the highlands of Lorèlai, Balochistan — Italian olive cultivars, locally grown and carefully cold-pressed to preserve freshness, character and natural goodness.

■ GOLD MEDAL WINNER

London International Olive Oil Competition 2026

Quality Category

International recognition for a premium Pakistani olive oil, highlighting the quality and potential of Lorèlai’s olive-growing heritage.

OUR STORY

Casa Lorèlai was founded by Mohammad Hassan Tareen with a simple belief: exceptional olive oil should combine purity, provenance and craftsmanship. Inspired by Italian olive-oil traditions and rooted in the highlands of Balochistan, the brand produces single-estate extra virgin olive oil from locally grown olives. Each bottle is designed to preserve the oil's freshness and natural character — from careful harvest through extraction, storage and dark-glass bottling.

THE CASA LORÈLAI DIFFERENCE

Single Estate	Every bottle is traceable to one grove in Lorèlai.
100% Extra Virgin	Pure, cold-pressed, unrefined and free from blends or additives.
Italian Cultivars	Italian olive varieties grown in the Balochistan highlands.
Harvest & Press	The website highlights a rapid harvest-to-press process, with cold pressing used to preserve freshness.
Dark Glass	Designed to shield the oil from light and help preserve freshness, aromas and polyphenols.
Premium Presentation	Available in custom wooden presentation packaging.

NUTRIENTS & QUALITY AT A GLANCE

Polyphenols	400–550+ mg/kg	Naturally occurring antioxidant compounds.
Acidity	< 0.35%	A key quality measure published by the brand.
Elevation	1,450 m	Olive groves in the Lorèlai highlands.
Max. press temperature	27°C	Low-temperature extraction.
Storage	15–22°C	Temperature-controlled storage.

Casa Lorèlai describes its oil as rich in natural antioxidants and heart-healthy fats. The figures above are the quality data published on the website.

THE COLLECTION

Premium OEVO in three convenient formats.

Extra Virgin Olive Oil — 250ML
Rs. 2,199

A compact format for everyday use, tasting and gifting.

Tasting notes: fresh-cut grass, green almond and ripe tomato leaf, followed by a rich peppery finish and clean bitterness.

Extra Virgin Olive Oil — 500ML
Rs. 3,799

A signature household format with premium presentation option.

Tasting notes: fresh-cut grass, green almond and ripe tomato leaf, followed by a rich peppery finish and clean bitterness.

Extra Virgin Olive Oil — TWO BOTTLES
Rs. 5,700

Two-bottle set, offered at a promotional price on the website.

Tasting notes: fresh-cut grass, green almond and ripe tomato leaf, followed by a rich peppery finish and clean bitterness.

FROM GROVE TO BOTTLE

Hand harvest → Washing → Cold crushing → Precision malaxation → Centrifugal isolation → Temperature-controlled storage → Ultraviolet shielding → Premium wooden packaging.

GET IN TOUCH

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CASA LORÈLAI — The Essence of Home.