

Spyros Misichronis

Greece

Misichronis Spyros is the owner of Misichronis Estate, where he is responsible for the production, packaging and trade of extra virgin olive oil. After completing his BA in International and European Economic Studies in Athens University of Economics and Business, in 2013 he attended ONAEO's "International Technical Course for Aspiring Olive Oil Tasters" in Imperia, Italy, in order to expand his knowledge in olive oil tasting. In 2014, he joined the olive oil tasting panel of Mr. Salivaras Manolis, and has been a panel member ever since. In 2015, he attended the International Master of "Olive & Italy" to further enhance his skills in olive oil tasting. Later that year, he launched "Poetry Olive Oil Tasting" events in Santorini, in collaboration with Selene Restaurant (featured in 2014's "101 Best Restaurants in the World"). He is the speaker of the event for four consecutive years, presenting to visitors from all over the world some of Greece's finest extra virgin olive oils.

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