

Centro de Interpretación Olivar y Aceite

*Discover the exciting World of the Extra
Virgin Olive Oil, in Úbeda, Jaén, Spain!!!*





Where are we?

We are located in the historic city of **Úbeda**, declared a **World Cultural Heritage Site** by the Unesco in the year 2003. Just at the gates of the monumental area of this jewel of the Andalusian Renaissance.



Situated in a **historical building** (built in the 17th century), of outstanding beauty, “Casa de la Tercia”, where past and present are combined, you will find each one of the secrets of the olive grove and its extra virgin olive.

The Olive Grove and Olive Oil Interpretation Centre is one of the most determined commitments to the **Oleotourism** in the last years in our country. It has been conceived as a multifunctional space for the spreading, the learning and the enjoyment of all related to the culture of the olive and the extra virgin olive oil.

An **unique experience** that offers the visitor the opportunity to gain deeper insights into this **millennium-old culture** and know the goodness of the Extra Virgin Olive Oil of the province of Jaén.





Oleotourism and the culture of the Extra Virgin Olive Oil

A one-of-a-kind experience with the Extra Virgin Olive Oil and its Olive Grove as leads.



Ground of olives, green sea of olive trees. This is the region of Jaén, world capital of the extra virgin olive oil, where you can enjoy with all your senses. You will discover routes of special and different emotions, unique in our country.

A fascinated adventure to be discover!



Enjoy many Olive Oil Tourism activities: **Visit an oil grove, see the harvesting process, visit an oil mill, taste a traditional miller breakfast or develop tasting sessions.**



Individual visits and groups



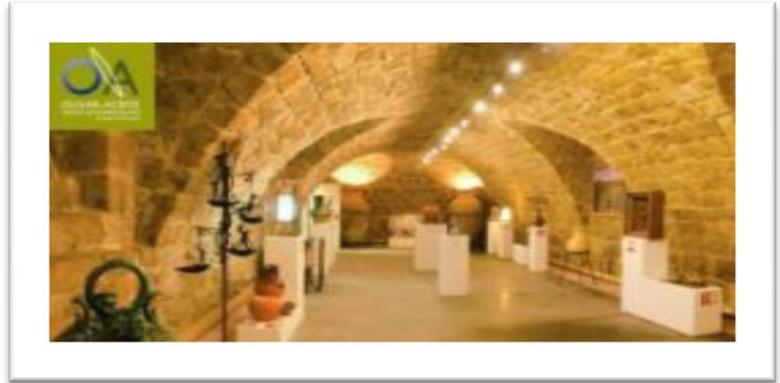
The Olive Grove and Olive Oil Interpretation Centre, offers guided visits for individual and groups. We also do guided visits in English and French. This is a marvellous journey to the olive oil world of the hand of specialised guides.

Visit to the Interpretation Centre:

Culture of the Olive Oil: In the Olive Grove and Olive Oil Interpretation Centre, you will enjoy a modern and interactive space, where through audiovisual panels you will learn all everything there is to know about the Extra Virgin Olive Oil: history of the olive grove, elaboration process of the olive oil, olives varieties, gastronomy, uses of the olive oil and benefits for health.

History of the elaboration process: The museum area also provides an overview of the way of life, machinery, and tools of the olive tree farming and the production of extra virgin olive oil from ancient times, where you will know the traditional elaboration process of the olive oil, making a complete tour from the olive tree to the oil storage area.





During the tour around the Interpretation Centre, you will also visit a handicraft, paintings and literature Exhibition **hall** that reflects the great culture heritage that has been created over the time around the olive grove and oil.



A **Children Room**, for kids, to meet from early age the olive oil culture, from the hand of our mascot Olivia.



Specialised olive oils shop: where the visitor will find a selection of excellent extra virgin olive oil, of different olives varieties, together with typical products of the gastronomy, cosmetics and handicraft of the province of Jaén, that you will be able to acquire.





Olive Oil Tasting Sessions

Enjoy a world of emotions!

In the **Olive Grove an Olive Oil Interpretation Centre**, we will teach you the pleasure of discover the quality and enjoy, appreciating the aromas and the flavours that offer the different olives varieties.

You will discover the secret of the Olive Oil Tasting through simple, pleasant and fun methods to know its sensory qualities while you improve olfactory-gustatory memory and learn the positive attributes and the defects of the olive oils. You will learn all you need to know to starting in the **Olive Oil Tasting**.

We show you the full protocol of the Olive Oil Tasting, guided by professionals, learning to discern the Olive Oils for its most noted characteristics.

You will have the opportunity of taste a minimum of three different oils. By **simple, accurate, and practise methods** the visitor get the basic notions to be able to distinguish the olive oils we find in the market, while he or she enjoy the symphony of aromas and flavours that offer the extra virgin olive oils.

Basic Tasting Session, duration 1 hour.. Minimum 2 people, and maximum 30 people.

Tasting Olive Oil Session, duration 2 hours. Minimum 6 people and maximum 30 people.



Walking among Olive Grove and visit an Oil Mill



To complete this experience, a **walk among olive trees**, at the exit of Úbeda. Walking among a splendid olive grove. You will see a olive tree sea, know the history of the olive tree, its vegetative cycle during the year, the olives varieties, the ripeness process, the harvesting methods and the cultivate techniques. Our guide will give answer to all what the visitor want to know about this millenary tree.



The process: Then, You can visit a mill, where the visitor will learn modern techniques in the elaboration process of the Virgin olive oil, from the reception of the fruit to the storage area. An expert will accompany you during this fabulous visit.





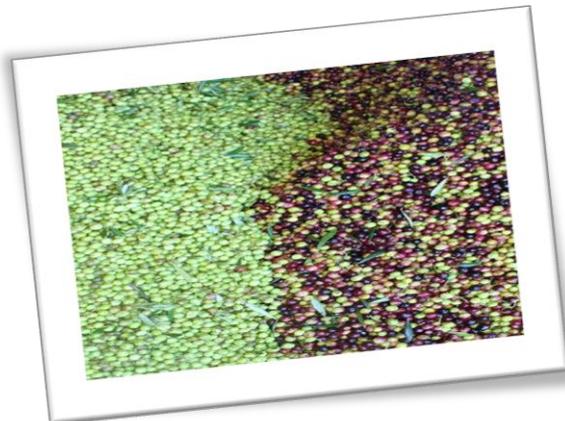
Olive Farmer for a day

Olive for a day includes Harvest an olive tree + visit to the mill.

Become a **farmer passing a special day** in an olive grove as part of a group of farmers and workers. You will learn how to put a "shawl", how "vary" an olive and also how to deposit so precious fruits in baskets, boxes or trailers.

Once you learn how it is grown and how harvested our olives, You will go to see the inside of a mill, where the olive you just pick up to make your own oil is extrated. You will be the olive and will follow the road that makes your olives to **get a liquid gold that lead you to your home.**

An unforgettable experience that you will remember. Available only during the harves period. Reservation required.



Gastronomic Workshops

Would you like to improve your culinary skills? Would you like to learn how to develop new or recipes based on the typical food of Spain? This Centre offers you its kitchen classroom to develop gastronomic workshops adapted to your needs. They are **developed by Chefs** for small groups (no more than 20 people). Training activities with 1 day or several days focusing on different aspects: sauces, typical recipes or modern cuisine. At the end of the workshop, we will **taste all we have elaborated**. Make us a proposal and we will develop your perfect kitchen workshop. Always under reservation.



Cosmetics Workshops

Virgin olive oil has other uses, not only culinary uses. For example, the application in cosmetics. **Elaborate your own soap** with several ingredients and once it's finished, to take it home. Of course using innocuous materials to avoid any danger. Also you can decorate to your like mixing colours and objects to **customize** your own soaps. These workshops are suitable for all ages, small and larger, provided that the objective is to have a friendly and fun time. Always under reservation.



Miller breakfast

After visiting the interpretation centre, enjoy a typical Miller breakfast, composed of: juice, bread, Extra Virgin olive oil, tomato, Ochíos (typical cake of Úbeda) and water.

A healthy option to recharge energy!

Activity exclusively for groups and on reservation. Consult prices and conditions.



Jaén, aroma and flavor

Enjoy a gastronomic experience

A great pairing, enjoying the sensations that give us different varieties of the olive.

An explosion of flavours!

A tasting menu that you can enjoy at restaurant in Úbeda. A place where the kitchen is understood in a traditional manner with hints of evolution and modernity in each of their dishes and tapas. Together with a friendly and exclusive environment and breathing on its four sides extra virgin olive oil.

Upon reservation. Consult us.



Renaissance and oil Tour Úbeda, Baeza and oil

Includes a guided visit to Úbeda and Baeza + visit to the interpretation centre.

The **perfect marriage: Renaissance and olive oil**. A perfect combination for your trip to Jaén lands. Úbeda and Baeza declared heritage of humanity by UNESCO in 2003, they are some of the most beautiful cities in Spain and give us a sample of art, history and architecture unmatched through the legacy of a period of splendour, the Spanish Renaissance. Take a walk, in two half-days, streets and enjoy its main monuments accompanied by expert interpreters of heritage.

And to **round off your trip**, add to your cultural tour a visit to the Olive Grove and Olive Oil interpretation Centre. **A fascinating journey** into the world of the oil getting in all fields of oil Extra Virgin olive, preparation, uses, varieties, gastronomy, health, etc.

Activity with reservations. Contact us prices and conditions.





Team Meetings

If your company needs to hold a meeting with employees or carry out a conference **presentation to customers**, Our Centre is the perfect place to do so. You don't have to worry about anything. You don't need to hire staff, nor water, gas, electricity, phone and Internet services. Simply use of our facilities

Our meeting and **conference rooms are designed to enhance comfort of our clients in a special environment**; a 17TH-century building, La Casa de la Tercia. Our meeting rooms are adapted to the needs of the customer being totally comfortable and colorful and with a modern and audiovisual equipment. Our rooms, adaptable and exclusive, guarantee us success to your meetings, presentations, training courses,.... Also in our Conference room with capacity for more than 100 people, you can develop presentations and seminars.





Conditions

To develop the packages of oleotourism (Visit to the Centre of interpretation, Tasting session, walk among olive trees and visit to a mill will be needed a reservation.

Contact

Contact us and we will provide you with more information about the activities. You will contact us in the phone number: +34 953755889 or well contacting by email to info@centrodeolivaryaceitelaloma.com. You can also visit our website www.centrodeolivaryaceitelaloma.com and find out about all our news.



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