

“A thousand and one oils”: a tale of aromas with Olea Conseils



A gustatory immersion in the world of Tunisian oils

Live a unique experience and immerse yourself in an environment rich in experience acquired through years of work and research in Tunisian olive growing. A concentrate of know-how, history and personal and human experience. During your stay with us, you'll discover the richness of the Tunisian terroir in oils and olives, you'll learn how to differentiate the tastes and qualities of oils, you'll be introduced to olive oil tasting, you'll take part in practical sensory analysis workshops, you'll learn how to choose the oil you'd like to consume and how to enhance it. You'll also have the chance (during the olive-growing season between November and January) to produce your own olive oil by pressing olives with our center's experimental machine, and learn the ABCs of olive oil extraction and its various stages.

Period: All year round

Duration: 2 hours (initial program), $\frac{1}{2}$ day (initial program + workshops)

Number of people: 4 minimum and 20 maximum

Location: Olea Conseils

Transport: Not included in the experience

Accommodation: Not included in the experience

Location: Olea Conseils, Route Soukra Km1, Sfax

Your hosts: the Olea conseil team (Samya Blaiech, Sonda Laroussi, Boudour Njeh, Omar Mezghani)



Olea Conseils, with over 10 years' experience in the olive sector, specializes in sensory analysis, chemical analysis and technical studies. It works to promote Tunisian olive oils nationally and internationally. With a tasting panel made up of over 90% women, it also appeals to engineers in the sector, doctors of chemistry and all oil enthusiasts.

The spirit

Olea Conseils is a beautiful story written by women who are passionate about olive oil and who, over the years, have grown to become influential both locally and internationally. Today, we offer a broad spectrum of technical, educational, practical and cultural activities. With us, you can :

- Learn about the diversity of olives and oils,
- Learn the basics of oil tasting,
- Learn the best practices for obtaining quality oil,
- Learn about culinary recipes based on oil,
- Discover olive oil extraction using the experimental machine,
- Discover a unique olive-growing estate and a traditional "BORJ",
- Discover the handicrafts associated with the olive tree,
- Buy high-quality packaged oil,
- Buy specific olive oil tasting kits.

Our know-how will be passed on to you in a subtle, pleasant, astute and exciting way by professionals who have dedicated all their efforts to promoting Tunisian olive oil.

Highlights of the experience

- An authentic experience between history and terroir ;
- A cultural, gustatory and human immersion;
- Visit thousand-year-old oil mills and olive groves;
- A unique estate off the beaten track;
- Connoisseur hosts who love to share;
- Tasting, sensory discovery and great moments of exchange and sharing;
- A happy and friendly atmosphere;
- An experience adaptable to all ages and levels.

Ideal if you're looking for activities for...

- Families with children and teenagers;
- Couple's getaways ;
- Retirees;
- Solo travelers;
- Solo or group travelers (Women only);
- Your company's employees and partners (Team building) ;
- Km 0 culinary experiences.





We've got you covered

Arrive at our premises and meet one of the guides who will accompany you on this experience. We'll start with a presentation of Olea Conseils and, of course, a little history of olive trees and oils in Tunisia.

You'll then discover the socio-economic importance of oil in Tunisian society, as well as the types of terroir and varieties of Tunisian oils.

We'll continue with a tasting on the quality of oils, oil in our kitchens, with a selection of the best award-winning Tunisian oils (oil + traditional bread + local Tunisian products + mineral water).

Price

- On request.
- Our prices include: design and organization of the experience, workshop facilitation, a booklet on the ABCs of olive oils, the history of oil in Tunisia and the different Tunisian oils.
- Our prices do not include: transport, accommodation, insurance, meals (on request).
- Method of payment: consult host.
- Cancellation policy: consult host

Contact us

- E-mail: oleaconseils@gmail.com
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