

PRATDIP + TIVISSA + VANDELLÒS

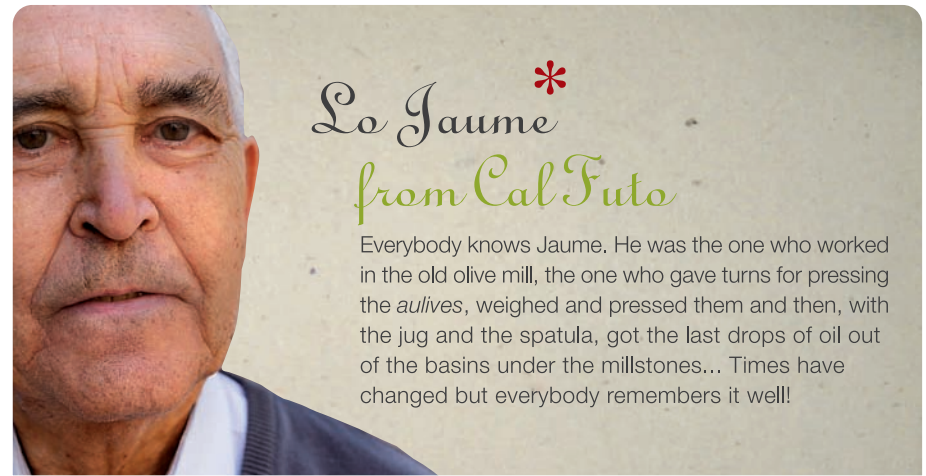
Stories from deep in the Mountains *



of bay leaves
with the aroma
*
V.O.

V.O.

ENG



Lo Jaume
from Cal Futo *

Everybody knows Jaume. He was the one who worked in the old olive mill, the one who gave turns for pressing the *aulives*, weighed and pressed them and then, with the jug and the spatula, got the last drops of oil out of the basins under the millstones... Times have changed but everybody remembers it well!



"... Oh yes, the millers, we couldn't complain about the cold, next to the heater run on olive pomace oil, we kept pretty warm as we worked. But! Every year we caught every cold went round because, of course, the famers came in with sacks of olives, you went outside in shirtsleeves, and that was it..."



He who measures out oil
gets some on his fingers



A Simbòlic.cat project

Other things
to try *

Olive oil, wine, honey, almonds, hazelnuts, cakes, flatbread, pastries... It all helps to give you a taste of our landscape, our region. Want to try it?

Fresh produce shop in Pratedip
Fresh produce shop in Tivissa
Fresh produce shop in La Serra d'Almos



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To find out more stories, please visit our tourist offices:

Pratedip T. +34 977 566 388
www.pratedip.cat

Tivissa T. +34 977 417 551
www.tivissa.cat

Vandellòs T. +34 977 823 328
www.hospitalet-valldellors.cat





Vandellòs
The oil with the aroma of bay leaves

Vallis Laurorum

On a chilly 20th December 1191, Arbert de Castellvell II, lord of the castle of Tivissa, granted a charter to the heads of twelve families to inhabit and work the land in a valley filled with bay trees, *Vallis Laurorum* in Latin. This was the birth of the village of Vandellòs. Today, over eight hundred years later, the bay trees have gone, but in their place you can find *aulives* (the local name for olive trees), almond trees and hazelnuts.



(1)

The old
(2) mill



Jaume from Cal Futo, the old miller of Vandellòs, invites us to pick the *aulives*, put them in sacks, weigh them, set the millstones turning, fill the baskets with paste, press it and finally see how the oil comes out into the basins. Today the old mill in Vandellòs houses the olive oil information centre, a nostalgic journey into our agricultural past.

Every January the Vandellòs agricultural cooperative organises an olive oil festival, the Festa de l'Oli.

This is when the new season's olive oil makes its debut and a range of activities are set up to give everybody a chance to taste it. The oil, categorised as extra virgin, has an intense fruity aftertaste and is the result of blending two local olive varieties, *arbequina* and *reguer*.



Festa de l'oli (3)
de la Cooperativa



(4) *
Irresistible...
Vall de Llors,
the oil from Vandellòs



The best way to get a taste of the stories from this region is to try our exquisite produce: olive oil, honey, wine, locally-grown hazelnuts and almonds, cakes, savoury coca flatbread and more.

Our local produce shop offers you the chance to taste our landscape, to savour our region and above all to help keep it going!