

OLIVE HARVESTING

EXCURSION



OLIVE HARVESTING

Nothing says “Dalmatia” like blue skies, gorgeous coastline, and olive trees ready for picking.

In just a few minutes you will become a part of a tradition which has been cherished for generations along the beautiful Croatian coast.

These trees, flawless miracles of nature, offer you not only a possibility to experience the legacy of different cultures and people that have inhabited this region for centuries, but also a possibility to go home with a personal memory, a bottle of freshly-filled “liquid gold”.



?? €

Please call us for price and more information!

Optional:

If olives are not in season (late september through december) we organise olive tasting and tour of oil mill.



Itinerary:

OLIVE HARVESTING

Olive tree is the “sacred tree” of the human kind and they have been grown with special care and attention. The olive branch was often a symbol of abundance, glory and peace. The leafy branches of the olive tree were ritually offered to deities and powerful figures as emblems of benediction and purification, and they were used to crown the victors of friendly games and bloody wars. Today, olive oil is still used in many religious ceremonies. Over the years, the olive has been the symbol of peace, wisdom, glory, fertility, power and purity.

The very origins of the olive trees date way before Jesus Christ. Opinions on where it came from are divided. Some say it came from Africa, others say it evolved in Greece. As far as Croatia is concerned, it is a proud owner of a 1600-year-old olive tree, located on the Island of Brijuni, which was planted by the Romans.

95% of all olive oil production in the world comes from the Mediterranean and Croatia is one of those producers. There are some 5 million trees in Croatia now, a small number comparing to other Mediterranean countries, but its oil is regarded as one of the highest quality “in the World”.

Olives are usually harvested in the autumn and winter. There are several ways to harvest the olives from the trees. One method is by using machines that shake the entire tree so the olives can drop down. The second one is by taking the rakes and



then calming the branches until the fruit falls of into oil net that you previously spread around the tree. Another method is wearing a sack around your neck while you stand on a ladder, hand pick the olives and place them in the basket. It is best if the fruit is not bruised because that also affects the quality of oil significantly. The latter method also includes sawing off branches that increases the yield for future harvests.

After harvesting which can last somewhere between one and two weeks, it’s time for production. However, you don’t wait two weeks and then go into production but as soon as your daily harvest is over you transport the olives to a nearby oil mil.



SHUTTLE travel agency

Rudjera Boskovicica 15 - Kaleta 1
21 000 SPLIT, CROATIA

HR-AB-21-060200921
OIB:96166404601

GSM: +385 98 234 913

T/F: +385 21 458 444

info@shuttle.hr

www.shuttle.hr

www.tastedalmatia.com