

# Olive Oil and Food Tours of Spain for Connoisseurs

Discover the delectable side of southern Spain with our fully immersive, luxury olive oil, wine and food tours

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## OUR ESCAPES WILL AWAKEN ALL YOUR SENSES

*Whether it be tasting the finest olive oil drizzled on crusty bread, inhaling the rich aroma of Moscatel grapes while sipping sherry in a traditional bodega, strolling through rustling olive groves on a sunny afternoon, or listening to stories about food traditions that go back thousands of years, Oliveo takes you on journeys that awaken and invigorate all your senses.*

## ABOUT OLIVEO

### A Business Built on Centuries-Old Traditions

Pedro Aguilera, Oliveo's founder, hails from a lineage of multigenerational olive oil farmers. The olive farm, where he grew up, has been run by his family for 300 years. During that time they have produced top-notch olive crops, in his own humble words, including the distinctive *Picula* and *Hojiblanca* varieties.

When Pedro decided to found Oliveo he was not interested in starting just another tourist company. Instead, he wanted to introduce visitors to one of the most cherished, delicious and healthy products that Spain is famous for, a product he knows inside out. This is how Oliveo was born – from the desire of a local expert to introduce tourists to the world of olive oil, Andalusian wines, Spanish cuisine and the most authentic restaurants, bars and attractions of southern Spain.

### A Uniquely Spanish Experience

When Pedro moved to the UK seven years ago to improve his English skills, he realised that a lot of British people travel to Spain on holiday every year, but very few of them are familiar with the real Spain outside of the tacky resorts. Worst of all,

however, he felt that none of his English friends were aware of the rich variety of olive oils and the health benefits of each.

**Spain is the major olive oil producer in the world, contributing to nearly 50% of all production worldwide.**

There are 260 varieties of olives – the way they are cultivated and harvested creates a wide range of olive oils. Just as it takes training to recognise and appreciate good wines, it takes some learning to discern good olive oils from bad ones. Extra virgin olive oil is without a doubt the healthiest product, created by the mechanical extraction of oil from the olive, without the use of chemicals.

In Spain the cultivation of olives and production of oil is taken to an art form. An art that Pedro is very well familiar with and willing to share with you. He'll be happy to introduce you to the health benefits, the methods to recognise good from bad products and the ways to taste olive oil, among many other curious things.

*“With Oliveo Escapes, my team and I want to create an unforgettable and unique experience for you. We want to cover everything from food and wine to art, music, architecture, nature and history. We offer unforgettable experiences and meaningful, personal connections that re-define luxury travel.”*– Pedro Aguilera, Oliveo Founder