



ENJOY OLIVE HARVEST IN MONTENEGRO

Surrounded by greenery and the scent of olives, we invite you to join this authentic activity that is a symbol of the Mediterranean way of life. With the professional guidance of the owner, you will learn the olive harvesting process, from traditional techniques to modern approaches. As you pick the olives, you will feel connected to nature and local culture, while the smell of olive oil wafts through the air. After the exciting olive harvest, the adventure continues in our modern processing where you will have the opportunity to see how the fruits of your labor are transformed into precious olive oil. Follow every step of the process, from washing and grinding the olives to pressing and filtering, as the liquid gold of the Mediterranean is created before your eyes. The owners will be happy to share with you the secrets and techniques of producing premium olive oil and answer any questions you may have. Feel the pride and satisfaction as you participate in the creation of one of the highest quality products the Mediterranean has to offer. At the end of this educational and inspiring tour, we will prepare a rest with a traditional meal with local specialties and refreshing drinks. This unforgettable activity is not only a journey through the production process, but an opportunity to connect with the nature, tradition and culture of this beautiful region. Comfortable clothes and a good mood is all that is necessary, and we will prepare a day filled with laughter, work and unforgettable moments. Experience the magic of the Mediterranean with us at the OLIVE QUEEN olive grove!





OLIVE QUEEN

The Harvest Experience is priced € 200.00 per person and includes:

- Welcome drink.
- Visit of the olives grove where you will enjoy the experience
- Harvest within a beautiful olive grove where you have a general introduction to the world of extra virgin olive oil and to the harvesting techniques.
- Olive Harvest lesson with olivemaker following from picking olives by hand from the olive groves. The olivemaker will teach olive tree processing techniques up to the cultivation of olives and the harvesting of olives by hand from the trees. After these olives will be pressed in the machinery and you'll taste the first cold pressing oil. It is a unique experience and only for people truly interested in this type of exclusive activity.
- Lunch - Montenegro traditional food and full wine tasting and olive oil tasting in OLIVE QUEEN olive grove
- Produced oil from harvested olives - Bottle 0.5ml

Other Information:

- **Availability:** Olive Harvest Time (october, november, december), by booking only
- **Start and End of Event:** from 10:00am to 2:00pm - The event will last 4 hours
- **Booking Notes:** In case of intolerance or allergies, alert the staff during the booking and before the tasting.
- **Experience Notes:** Please dress appropriately for the experience.
- **People:** Minimum of 2 people





The Montenegro traditional food will follow this Menu:

- Tasting of extra virgin olive oil produced from the autochthonous variety "barska žutica" grown in our own olive grove and obtained by cold pressing;
- Tasting of red and white wine of top quality produced in the wine zone of Montenegro, the village of Macuge;

„Priganice“ / green olive rolls, domestic pie with cheese;

Homemade dairy products - 4 types of cheese (olive oil cheese, mixed, cow, goat);

Domestic cured meat products - prosciutto (pork and beef), mortadella with olives;

Olive pate;

Marinated green and black olives;

Homemade olive roll;

„Japraci“ in olive oil;

- Dessert salty and sweet

Spicy cake with olives and ham;

„Barska tespišta“ made of wheat flour and olive oil / THREE LENSES

Available on request, vegetarian, vegan and gluten free menu.





Cancellation Policy: All packages are subject to availability. Cancellation 7 days before the start.

Languages: Languages other than Montenegrin and English aren't guaranteed.

Note: It is possible to get a discount for a group of people. Contact us for more details.

