

Oléa Amiri's immersion in a family of olive growers



Become an olive grower for a day in Oueslatia, less than an hour from Kairouan!

Come and enjoy a moment of sharing and an authentic culinary experience, where you'll be introduced to the secrets of top-quality oil. On the program: a tour of the olive grove, traditional harvesting and crushing (during the olive season), preparation of traditional Tabouna bread and tasting of olives and olive oil from the Oléa Amiri estate.

Period: All year round

Duration: Half a day

Participants: 2 to 30 people (for more than 30 people, please contact us)

Level: Accessible to all

Languages: French, Arabic, English, Italian (On request)

Location : Domaine "Oléa Amiri", Ain Mastour, Oueslatia, Kairouan 3100

Comfort : *****

Transport and accommodation: Not included in the experience (On request)

Your hosts : Sonia Amiri and her family



With her radiant smile, Sonia welcomes you to her family's estate, 60 km from Kairouan. She will guide you through the various stages of this immersion in the olive-growing culture and traditions of the Oueslatia region. Born into a family of olive growers spanning several generations, Sonia invites you to discover the authentic world of the Oléa Amiri estate and Kairouan olive oil, an age-old local product.

Holder of several national and international awards and distinctions for the quality of the oil produced on her estate, she is passionate about passing on her knowledge and love of Oueslati olive growing, making you feel like part of the family! Sonia has the talent and know-how to introduce you to the sensory specificities of Oueslati oil.

Highlights of the experience

- An authentic experience between history and terroir, less than an hour from Kairouan ;
- A cultural, gustatory and human immersion;
- Visit thousand-year-old oil mills and olive groves;
- A unique estate, far from 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 to ...

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



The spirit

Olive growers from generation to generation, the Amiri family look after their trees and take care of every stage in the production of their olive oil, ensuring the best oil in Tunisia, while respecting local tradition. Its traditional know-how enables us to maintain the Oueslati variety, an endemic variety with many virtues.

For one day, you'll enjoy an authentic, immersive experience on their rural estate, with their families and teams, all natives of their village. A unique moment of sharing, where you'll take part in picking and crushing olives (only during the olive season) in the Gourgueb tradition, preparing the picnic,

bread and lunch. Enjoy your own production in a family setting steeped in history.

As guardians of an age-old, sustainable tradition, they offer you an ecological experience far from the beaten track. Their estate and their teams are committed to preserving this heritage, as well as the environment and the simple rural life of their village. To this end, we ask you to respect local culture, traditions and people during your visit.

We've got you covered...



During the day, you'll discover Tunisia's first olive trees, which are over 2,000 years old, and ancient oil mills and basins dating back to Antiquity. In their beautiful olive grove, you'll visit the estate and the oil production workshop, and be introduced to the secrets of their family tradition. After a demonstration of the oil varieties and the production process, you'll be invited on a sensory journey through the tasting of Oueslati oil. A very pleasant oil with a fragrant, high-quality taste, thanks to its high polyphenol content and rich antioxidant content.

- 9:00 am - Arrival at the estate and welcome drink before a briefing on the day's activities.
- Departure for Djebel Oueslati or Jbel Serj for a guided tour of ancient oil mills and the discovery of thousand-year-old trees.
- Visit the packaging unit before an introductory olive oil tasting session, to familiarize you with the characteristics of each oil.
- Lunch in the fields and free time before visiting the rosemary distillation workshop at Dar El Hanchir.
- End of experiment. Return to hotel.

Price

- On request.
- Prices include: organization of the experience, fees for the mediator-trainer, products used and served during the experience and tasting, breakfast and lunch.
- Prices do not include: transport, insurance.
- Terms of payment: please consult the host.
- Reservation and cancellation policy: consult host.

Recommendations for running the workshop smoothly

Bring comfortable shoes for walking, and a cap or hat for a stroll.

Contact us

- [Facebook page](#)
- Email :
oleaamiri.kairouan@gmail.com
- Phone: +21692592810 or +21677300312



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