



OLIVE HARVEST IN ZAHARA.....DECEMBER

Once winter draws close Zahara begins its annual Olive Harvest.

More than a million kilos of olives are gathered by the entire village and cold pressed at one of the two prominent oil molinos here in Zahara. The methods go back centuries and stay true to their origins. You can watch the oil being pressed into a golden liquid to be bottled, and the husks of the olives made into beautiful matting.

Enjoy the fresh flavours of each oil with a Olive oil tasting at the mill (including bread and a glass of local sweet wine.)

Afterwards head back to Al Lago to enjoy Stefan´s new winter menu featuring a selection of rabbit, venison, oxtails, wild boar and local mushrooms and including a glass of the Ronda ACINIPO red wine from celebrated vintner Federico Schatz.

230.00 euros per couple includes;

2 nights stay, bed and breakfast, with a visit that includes an oil tasting at the mill, and a 3 course winter dinner menu with a glass of Ronda Acinipo red wine per person on 1 night of your stay. Taxes are included.

Other meals and drinks are apart. Valid any time from Dec 2nd until Dec 20th 2011