





**MINISTRY OF  
LAW AND  
JUSTICE**

# **NOTIFICATION**

To the attention of Ms. Olivia Rodríguez Lara,

This is to inform you that the process of inheritance of the owner Manuel Lara Ajofrín, referring to property number 468.247 in the province of Tarragona, Spain, is being processed.

This procedure was initiated on the 7th of October 2021 and requires the presence of the informed party at the place of interest for the inheritance to be carried out de facto.

Thus, assuming that both are in full possession of their faculties, they are summoned on 8 December 2021 for the final signatures to be placed.

Without further ado

Yours faithfully

Hi granddad! I received a  
surprising notification. You  
don't know anything, do you?



Your mother is my only child and unfortunately not interested in the olive grove. Had it depended on her, she would have sold it after your grandmother passed.

I am old now, and no longer able to manage the olive grove. I have taken the decision of selling it, TOMORROW AT 8:00 I WILL SELL THE GROVE TO LUX CONSTRUCTIONS LTD.

**YOU MUST GO THROUGH SEVERAL TESTS** to prove that you are able to live up to the demands of being a farmer.

But it doesn't feel right to let it go without giving you a chance.

If you pass the tests, the olive grove is yours. If not, I will carry on with the selling process






Though I have always been fascinated by olive groves and I've followed you around on summers, I know nothing of agriculture!



I have no idea of how to take care of the land or trees! How will I manage on my own?





**BE CAREFUL, YOUR TEST  
START AT 7:00 AM, AND  
THE COMPANY'S  
ATTORNEY AND  
REPRESENTATIVES WILL  
COME AT 7:45.**

**I would say, you have 45  
minutes, to complete  
everything,**





Grandpa



TODAY

Don't you think it's time  
to go to bed?

21.55

Tomorrow morning you  
have to be at 7:00 in  
the following location.  
There you will find all  
you need to start your  
quest.

21.57

40.62925, 0.42320

22.00



22.03



22.05 ✓✓



Type a message





# Did you know?



...THAT THE OLDEST OLIVE GROVE IN SPAIN IS LOCATED IN TARRAGONA, PROVINCE OF SPAIN?

LA FARGA DE ARION, IN ULLDECONA, WAS PLANTED AROUND THE YEAR 314, IN THE TIME OF EMPEROR CONSTANTINE I (306-337 AD). A STUDY BY THE POLYTECHNIC UNIVERSITY OF MADRID DETERMINED THAT THE FAMOUS OLIVE TREE IS ESTIMATED TO BE 1,701 YEARS OLD.

Wow, sometimes we human beings think that heritage is only a thing of museums or art pieces built by ourselves.



But the truth is that natural heritage is amazing!  
If that tree could talk, what would it tell us?





**Panasonic**

RC-6288

2-A

ALARM 1

ALARM 2

5:00

FM

88

92

96

100

AM

53

60

80

100



The alarm clock goes off at 5:00. Olivia gets ready, jumps into her car and drives to the indicated location which corresponds to an olive tree. She walks in the dark until she reaches it, to find a flashlight and a key hanging with a note which reads: "As we are at the end of november, at 6:00 it's still dark. You will need the flash light. The key opens the door of the warehouse, where you will find the tools you'll need. "



She gets to the warehouse and opens the door.



She walks into the warehouse and sees many instruments that she remembers seeing in her childhood and others that she has never seen before. She comes a little closer and sees a note:

These in front of you are different tools for picking olives. When you were little we always used wooden sticks. But now there have been many technological developments that make this task easier.

## **1 Mechanical rakes**



## **2 Glass fiber rakes**



## **3 Wooden rakes**



## **4 Vibrating tractors**



*Congratulations*

NOW YOU KNOW A LITTLE MORE ABOUT THE  
OLIVE PICKING PHASE!!!



*Congratulations*

THAT WAS A TOUGH ONE!





# Did you know?



**DID YOU KNOW THAT MEDITERRANEAN COUNTRIES PICK OLIVES BETWEEN OCTOBER AND NOVEMBER? THE IDEAL MOMENT TO DO SO IS WHEN THE FRUIT CONTAINS THE HIGHEST OIL QUANTITY WITHIN, WHICH IS REACHED WHEN IT IS STILL GREEN AND NOT FULLY RIPE. THIS METABOLIC PROCESS IS TECHNICALLY KNOWN AS LIPOGENESIS**







Hi! I'm Roberto. You must be Olivia. Your grandfather told us you'd be here. I was just coming to tell you that we're picking the olives at a good speed today, so maybe you should go to the olive mill to make sure everything is ready.

As you know, as soon as we have the olives ready we have to take them and have them ready in less than 24 hours. There is no time to lose!




Olivia is left alone  
in the warehouse.

What on earth  
is the “olive  
mill”?


She takes her phone and  
googles it.





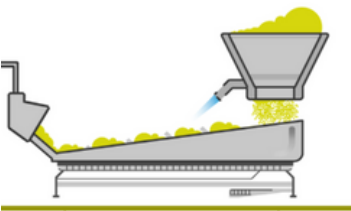
Ohh, now I see!!  
So locating the  
nearest olive oil mill  
is the next step.

Olivia goes on the move and makes  
her way to the oil mill. A woman is  
waiting for her at the door.

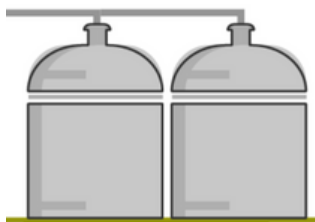


Hello, I'm Ramona.  
I'm one of the managers of the mill.  
I've been expecting you. I think you  
need a quick tour to understand how  
the oil is produced. Here we take great  
care of this "liquid gold" and we  
obtain a high quality oil. Although  
we are a small company,  
the local producers trust us  
for this process.

Come on, I'll  
show  
you how it  
all works.



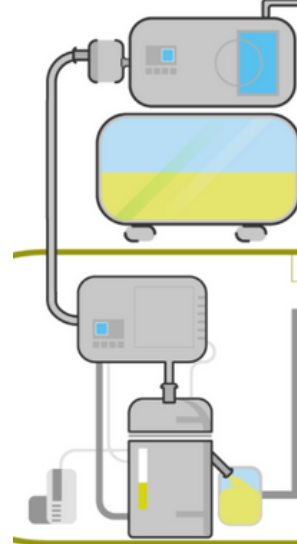
1. Washing



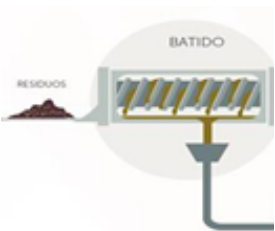
2. Filtering and storing



3. Bottling



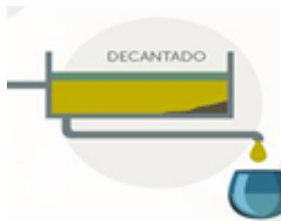
7. Extraction



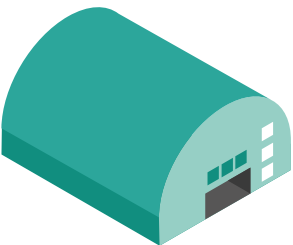
4. Paste beating



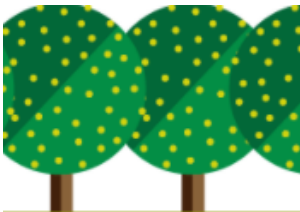
5. Transport



6. Decantation



8. Storing



9. Harvest




10. Grinding



*Congratulations*

THAT WAS A TOUGH ONE!



Now you know of the process  
goes but can you distinguish  
between the types of olive oil?  
Let's give you a little test.

Then, I'll leave you with  
our technical expert on  
sustainability. He will explain  
to you what happens to the  
residuals. Enjoy your visit!





1



4



2



3



4

Well, well,  
well! Someone's  
getting really  
good at this!

Hi! Look Olivia, now you know more about olive oil production, but you may be wondering where the leftovers go. My role is to take care of them and make the process more sustainable.





Now you'll see all the residue left.

You must find ways to reuse, recycle each component and if you do it right, not only will you be able to reduce the environmental impact, but you'll also be able to use it for your own benefit. Let's see what you come up with.







1 - RESIDUAL WATER



2 - OLIVE BONE



5 - Residual of the first extraction (paste, skin, bone and water)



3 - BRANCHES AND LEAVES



4 - POMACE


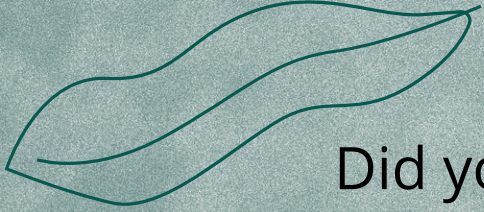
a. Animal feed

b. Pomace olive oil

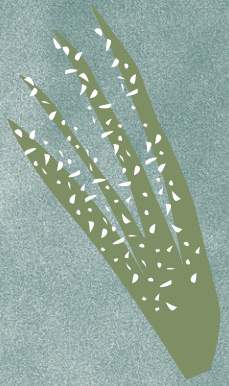

c. Biomass/fertilizer

d. Combustion/heating

e. Ecological fertilizer



Did you know that the  
residue of olive  
processing can be  
totally sustainable?



Everything can be  
reused or recycled!



After saying  
goodbye to the technical  
director, Olivia goes to  
the showroom where to  
her surprise except for  
the different olive oil  
types, she also finds  
other products from  
other industries that on  
a first glance have  
nothing to do with oil





Funnily, she thinks about her grandmother and how she thought olive oil was a solution to everything; from skin moisturizing to cleaning and preserving kitchenware.





This is your last test. If you crack the code, you will be able to open the vault, found behind a rural landscape painting, in the office on your right.

- 
1. YTUBAE
  2. LATHHE
  3. HEYEING





**Grandad's tests are finished, but Olivia's mind races. She cannot stop thinking about efficiently commercializing the oil. Playing with a bottle of extra virgin olive oil in her hand her mind wanders through her International Trade classes at university, her classmates, how goofy her professor was with that strong English accent when he spoke Spanish... and suddenly it clicks!**

**They produce in smaller quantities and higher quality, they should position their brand in international gourmet niches! The first step would be to identify them, and then go to bed. It has been an exhausting day!**

A young woman with short brown hair is shown from the chest up, looking upwards and to the right with a thoughtful expression. Her hand is resting on her chin. She is wearing a light-colored shirt with thin vertical stripes. To her left is a large, hand-drawn speech bubble containing text. The background is a plain, light gray.

Which are Spain's  
three principal  
olive oil export  
countries?



*Congratulations*

**THAT WAS A TOUGH ONE!**

## ORDER THE WORDS

1.

2.

3.



*Superb job!*



A close-up photograph of two green olives hanging from a branch. The olives are covered in numerous clear water droplets, which catch the light and create a sparkling effect. The background is dark, making the green olives and the white highlights of the droplets stand out. The olives are attached to a thin, light-colored branch, and a green leaf is partially visible behind them.

# DID YOU KNOW?

The extra virgin oil is the best we can find. It is obtained through mechanical processes at low temperatures in order to preserve all attributes. Its acidity reaches 1° maximum. Similarly the virgin olive oil goes through the same procedures but its acidity rises up to 2°. It however preserves the antioxidants and vitamins originating from the olives.



*Congratulations*

**NOW YOU KNOW A LITTLE MORE ABOUT  
THE OLIVE PICKING PHASE!!!**

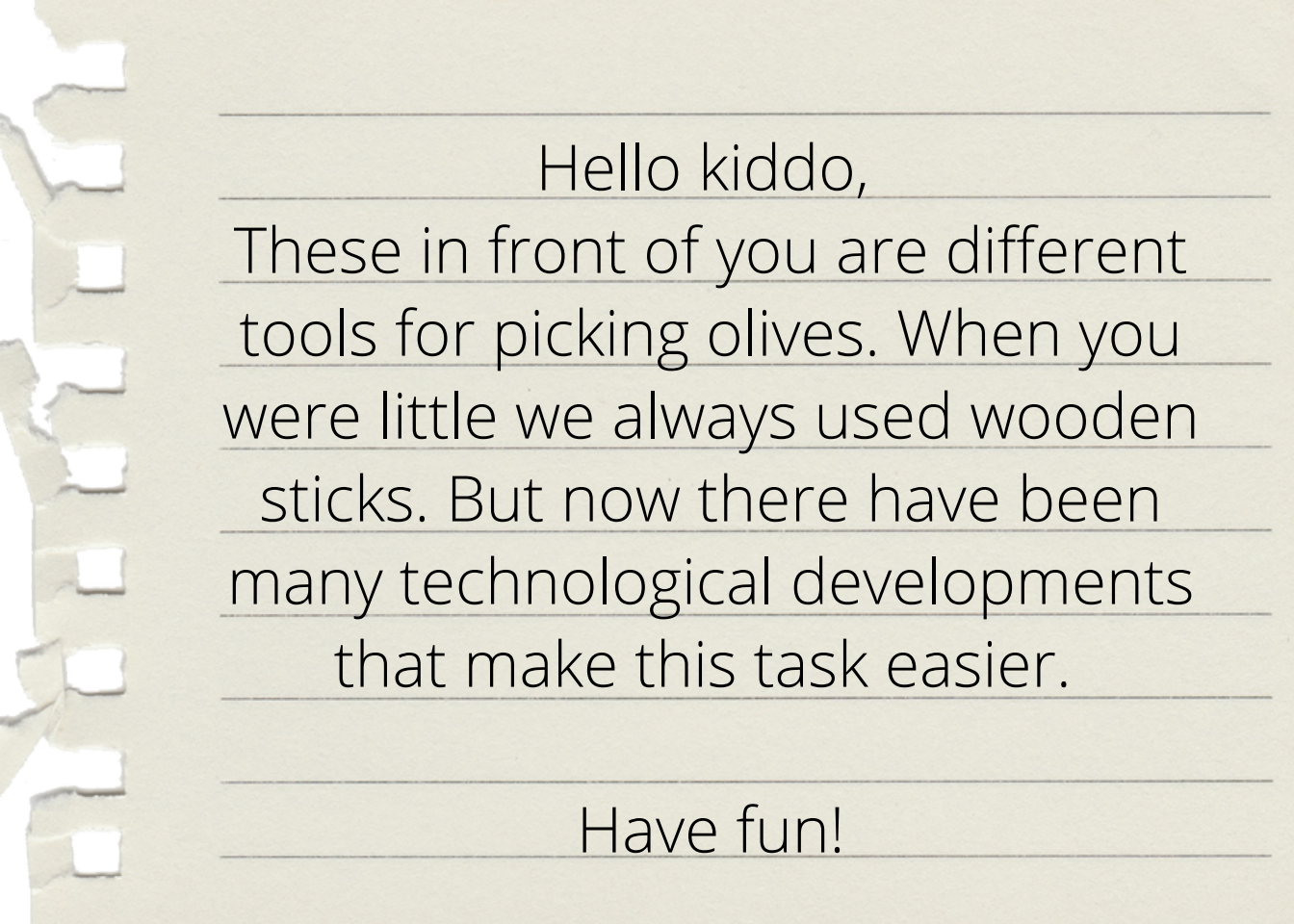




*Well Well Well*

SOMEONE'S GETTING  
REALLY GOOD AT THIS





Hello kiddo,  
These in front of you are different  
tools for picking olives. When you  
were little we always used wooden  
sticks. But now there have been  
many technological developments  
that make this task easier.

Have fun!

Superb  
job!

As we are at the end of  
november, at 6:00 it's still  
dark. You will need the  
flash light. The key opens  
the door of the warehouse,  
where you will find the tools  
you'll need.




## DID YOU KNOW THAT?




The "cold extraction" of the elaborated processes to obtain extra virgin olive oil (the highest quality oil) is done in temperatures no higher than 27°C. This way the properties are fully preserved.

In order to produce a litre of extra virgin olive oil, 5 kg of olives are needed.



The taste of the highest quality extra virgin olive oil is influenced by the variety of olives, the area where it is manufactured and even on the harvest of each year





A stylized illustration of an olive branch with green leaves and golden olives, framed by a circular golden wreath. The background is a solid teal color.

## DID YOU KNOW

Doctors suggest intaking 2-3 spoons of extra virgin olive oil in order to boost our immune system.

The olive oil shares anti-inflammatory properties with aspirin

The olive oil has 46 chromosomes, same as a human.





DID YOU KNOW?

Spain is currently the biggest olive oil producer in the world , with a total surface of 2.3 millions of hectares. There are more than 2000 varieties of olives and Spain cultivates 266 of them . Jaen produces 20% of the total quantity of the world's olive oil consumption.