

TABLE OF CONTENTS

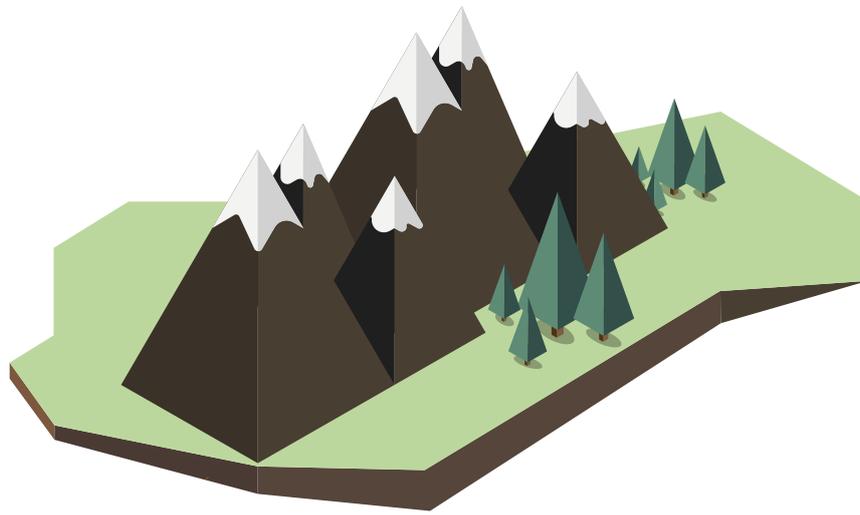
FOREWORD

ABOUT THE PROJECT AGROPUZZLE

PARTNERS OF THE PROJECT

TIME TABLE OF THE PROJECT

SPANISH MOBILITY IN THE PYRENEES



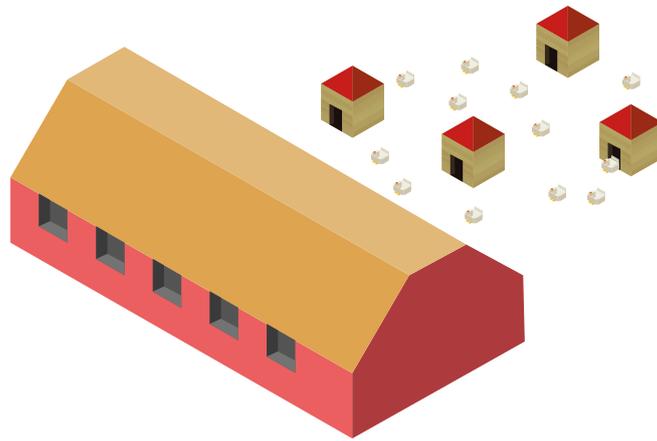
FOREWORD

Ladies and gentlemen;

This is the magazine related to the project called Agropuzzle 3. This partnership project is aimed to regional agriculture, small family farms and regional food. The Czech organisation called "Masaryk's Secondary School of Agriculture and Higher Professional School in Opava" won this project due to support of Erasmus+. There are partner organisations from Poland - Agrarian Chamber of Opole; Portugal - Regional Agency for Rural Development RUDE; Spain - Agency for Rural Development ESNEPI; Agrarian University of Romania (Bucharest) and Bulgaria (Ruse).

The team also includes the Czech environmental education non-profit organisation called "Natura Opava".

Small business at the regional level is becoming more and more important, while agriculture industry is being neglected although it provides all of us with our primary needs. This electronic project magazine will be printed in 10 issues which will focus on examples of good practice of regional agriculture in the partner countries. It will present organisations involved in the project, their regions, farming community and project activities. We hope that our magazine and project will inspire you and notify you about interesting places or ideas. inspire you and notify you about interesting places or ideas.

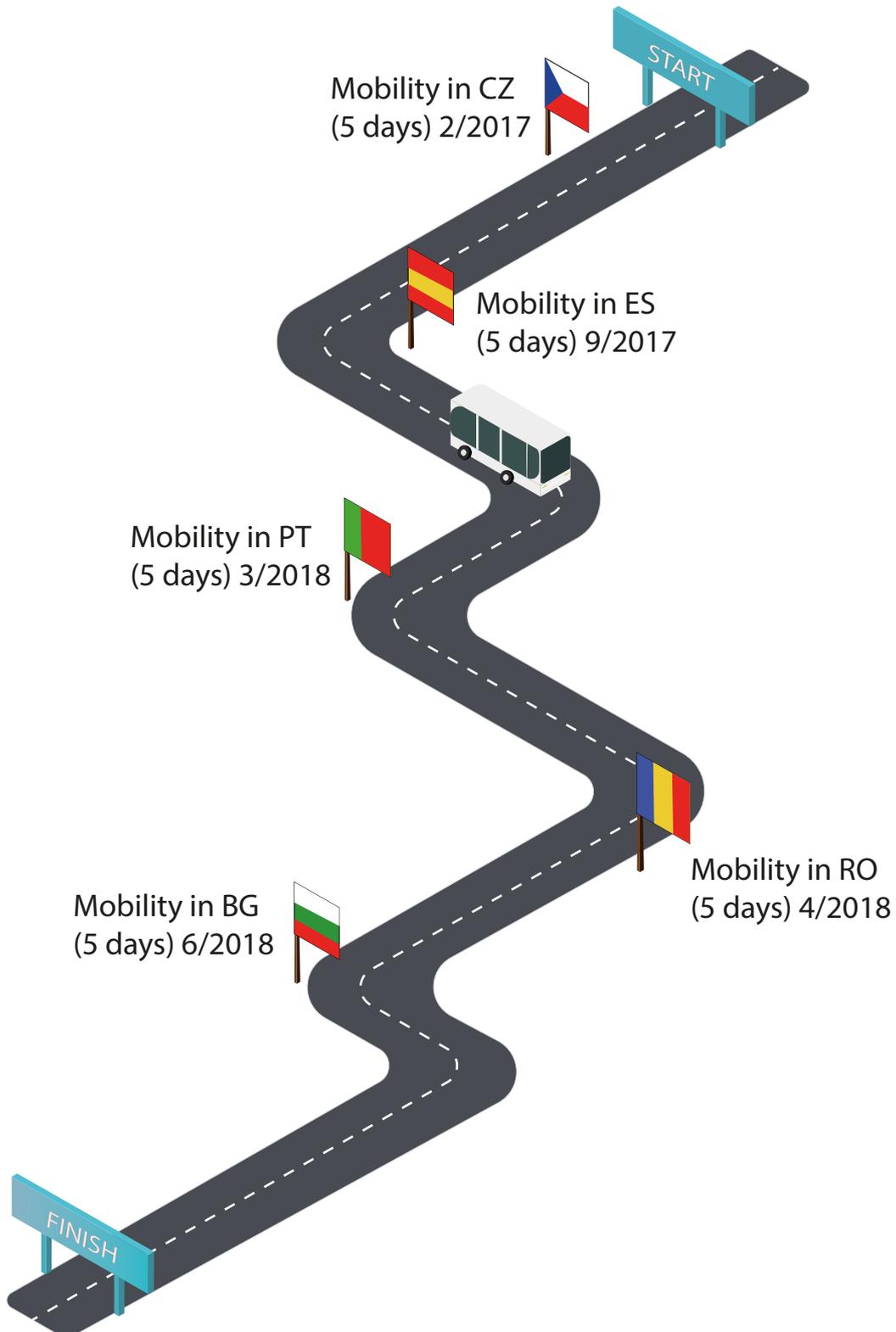


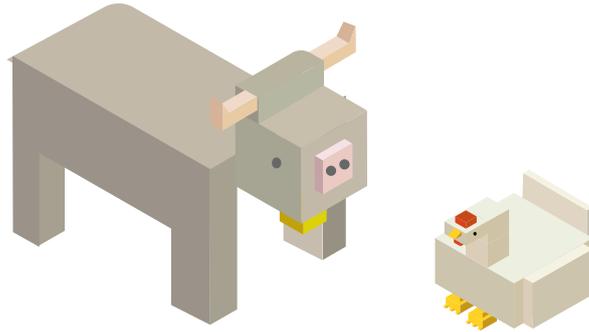
ABOUT AGROPUZZLE 3

The project called Agropuzzle 3 prepares relevant conditions and encourages individuals in the field of agribusiness and farming. This project is aimed at exchange of experiences as well as increase of practical self-confidence, promotion of professional development and growth of the participants who will work together on the issue of farming, support of rural environments, agro-business in selected small family farms, their stories and background. We would like to identify examples of good practice for all six countries, while drawing inspiration which we can then forward to the people in our region as well as the local or regional community of seven partner organizations. We continually support the existing network of organizations; it means the network already arisen in two previous projects and then later developing and taking new partners.

The project is generally aimed at keeping the topic of agriculture alive. Agricultural production provides us with our daily bread. It is really necessary to appreciate everyone who nowadays deals with real work that feeds all of us. It is really necessary to teach the next generation to follow those principles. The next generation should be given the opportunity to learn about new trends and innovations from other EU countries so that the young people can compare these aspects and use the experience as inspiration for their own work. In Europe nowadays, the topic of agriculture (farming) is rather neglected. But it is still very important. In the era of globalization, we are really missing a story of families that jointly run their businesses and affect the rural community. There are also small farms timidly developing; those which allow integration of disadvantaged groups of people who compensate their various forms of disabilities by being in the countryside (physical or mental disabilities). Inclusion of these people shows a good example of solidarity and tolerance of each community within the EU countries.

TIME TABLE OF THE PROJECT





PROJECT PARTNERS



Masarykova střední škola zemědělská a Vyšší odborná škola Opava,
www.zemedelka.opava.cz



Izba Rolnicza w Opolu
www.izbarolnicza.opole.pl



RUDE - Associação de Desenvolvimento Rural
www.rude-adr.pt



RUDE - Associação de Desenvolvimento Rural
www.rude-adr.pt



UNIVERSITY OF RUSE ANGEL KANCHEV
www.uni-ruse.bg



Natura Opava - Czech Republic
www.natura-opava.org



Asociación Escuela de Negocios del Pirineo
www.esnepi.es



SPANISH MOBILITY

Dear Hearers,

We present here the fourth issue of the magazine Agropuzzle 3, which corresponds to the Spanish mobility and in which we make a tour of the experiences and Lessons learned in it.

In it we designed a program that would allow us to show you the different initiatives of small producers in the Pyrenees regions and how public institutions and private companies used European funds to encourage the creation and growth of producers thus contributing to rural development and settlement of population. Examples of this are the Garcipollera Farm (CITA) or Truffle Center in Graus (DPH).

On the private side, we wanted to show the important rol of leader groups with their business incubators or our own business school, ENEPI, with innovation projects as Ixorigue and Casa Lila.

We also wanted to focus on projects in which the transformation models allow to leave greater value added in the territory as Bodegas Bal Minuta, Ternera del Valle de Aisa or Veri, in organic and sustainable km0 products such Ulleco Free Range Egg or ecological products such Casa Fes or Ecostean.

finally, we put a lot of effort in sharing the gastronomy landscapes and essential cultural elements of our mountains. It's define our way of being and our way of living

I hope you enjoyed it as much as we did,

A big hug,

María Oria



First day of the mobility

The mobility group started its first day in Jaca—the capital of the region of Jacetania—where they were taken by bus the day before from the Saragossa central station.

The kick off of the Spanish mobility was the visit to the **free range farm Ulleco** which is situated in the mountainside of the impressive Oroel rock. The responsible for the project and its ideologist **José Antonio Rabal** explained how he is trying to replicate the traditional breeding of hens in freedom in his farm.

While in other farms the birds are closed and squeezed together, in Ulleco farm they live outdoors and the egg-laying cycle is never altered by the artificial light. The hens go out of their scenic wooden huts with the first rays of the sunshine and come back to sleep when the night falls. José Antonio's goal is to offer a local and free of emissions product obtained in a short cycle in which the majority of resources are reused.

The second visit was to the **Experimental Farm La Garcipollera** located in the village of Bescós, close to Castiello de Jaca. Under the supervision of **Agrifood Research and Technology Centre of Aragón (CITA)**, the farm for the last 30 years is performing productive research and knowledge about livestock and local Pyrenees fruit trees transfer activity.

During the first part of the visit, a specialist from the center explained to the group how they work in situ on the conservation of the cattle breeds Parda de Montaña and Pirenaica as well as sheep breed Churra Tensina (the local endangered breed). Afterwards, the mobility project members walked to the experimental fruit trees patches of the farm where the **Pilar Errea—the researcher in Horticulture**—narrated about the research work and transfer which the experimental farm performs with the goal of preserving the biodiversity of autochthonous Pyrenees fruit trees.

After a lunch in the town of Jaca during which the group tasted traditional food such as “migas” and lamb, the members of the mobility were taken to the suburbs of the town for a visit to one of the two existing **Incubators of Agri-food Companies** boosted by **Leader Group Adecuara**. The incubator is a shared work space with specific halls and workrooms for the elaboration of the agro-food products.



First day of the mobility

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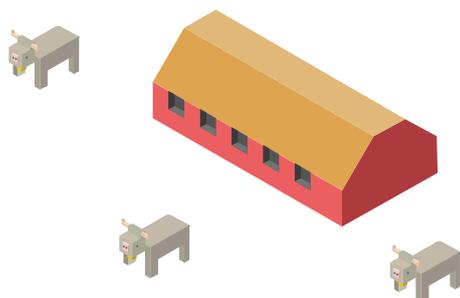
The group during this visit was introduced to two of the agro-food projects that currently work at the incubator, **Ternera del Valle de Aisa** and **Croquetas Oroel**. They were also accompanied by Esther Castrejón who is responsible for food quality in Adecuara.

The group had an opportunity to visit the cutting and maturing plants with the guidance of Inmaculada Lafita in charge of La **Ternera de Valle de Aisa**. This 100% natural meat from the local breed *Parde de Montaña* is dry matured in the incubator’s rooms at the temperature from 1 to 4 degrees for 15 to 21 days.

Later, Pilar, the owner of **Croquetas Oroel**, took the group to a guided tour through the workrooms where they cook, prepare and store their product.

After these presentations, **Esther Castrejón from Adecuara** closed the visit by describing to the group members the concept of the incubator, it’s idea, goals, funding and other aspects, considering the questions of the participants.

Adecuara stands for Association for the Integral Development of the Birthplace of Aragon and as association manages the local development strategy in the framework of **Leader 2014-2020**. It was established in 2000 and its main goal is to promote the cultural, economic and social development in **Jaceta-
nia and Alto Gállego regions** with a special focus on rural environment.



Second day of the mobility

The second day of the Agropuzzle3 mobility started visiting the **Bodegas Bal Minuta Vineyards in the region of Alto Gallego**.

Known as "*El vino de las Nieves*", the vineyards are at an altitude of 1200 meters and are the highest in the Iberian Peninsula.

There they work on different varieties of *Riesling*, *Gewürztraminer* and *Chardonay* grapes.

Ernest Guasch, fifty percent of this project, accompanied the group during his visit to the vineyards. There, in the middle of a spectacular landscape, he told the group the recent history of the winery and explained how the grape harvest is carried out manually, according to the ways of the farmers in the area.

The visit continued with the displacement of the group to the village of **Biescas**, to visit the other **Agrifood Business Incubator** promoted by the **Leader Adecuara Group** and in which **Bodegas Bal Minuta** are based.

There Ernest gave the baton to Pilar Gracia, the other half of the project, which in addition to her activity in the winery, participates along with other entrepreneurs in another project settled in the Agri-Food Incubator, "**Carlina Chesses**".

For about 1 hour and a half the group visited the dairy and the winery and could understand each step in the creation of cheese and wine.

Marrying as well as these two products do, the visit could not have a better ending than a tasting between the mountains of both products. Again **Esther and Monica, representing Adecuara**, accompanied the group throughout the day.

In order to make the most of the day, the group went to the **Restaurant-Rural Accommodation Balcón del Pirineo**, located in the village of *Buesa* and specializing in the maturation and preparation of veal meat "**Valle de Broto**". There your manager and owner, , narrated the successful case of the creation of the Pyrenean meat brand and explained what are the procedures for its optimal maturation.

Of course, the group was able to enjoy an exquisite tasting of the meat during the meal.



Second day of the mobility

After a short break, the mobility moved to the village of Aínsa, in the **Sobrarbe Region**, to make two visits related to ecological production. These both projects are boosted by **Luis Lascord Cortina of Casa Fes**, one of the families with the greatest cattle tradition in the region.

First the group visited cattle farm with ecological certification. There, Luis, one of the main architects of the recovery of *Pyrenaican breed*, transmitted to the group interesting information about their farm.

I was several questions about the birth rates of the central core of the cows (about 11 months for cattle from 4 to 14 years old), the weight of the animals, which usually weighing around 40 kilos at birth and reaching 600kg in a year and of course about the strengths, weaknesses, opportunities and threats that entail an ecological production.

Later the group moved to an experimental organic apple farm promoted by the **One Step Back Association**, created by Luis himself with some friends of Aínsa and whose goal is to rescue native fruits and vegetables.

The farm, entirely organic, has approximately one hectare, 25 marketable varieties of apple tree and 10 native apple trees varieties, 500 trees in total. Luis showed the group that it is possible to avoid the use of pesticides, giving as an example how he managed to overcome the plague of the apple worm in 2016 by placing pheromones of sexual confusion.

On the way to the **Benasque Valley**, the germ and origin of the **Esnepi**, the group made a last stop to visit the **Cervezas Rondadora brewery**. Located in the village of *La Cabezónada, District of Sobrarbe*. There one of his 6 partners, **Guillermo Brun**, made a guided tour of the workshop and detailed the process and the types of beers produced. **La Rondadora** has three types of beer: *Rondadora (white)*, *Tronzadora (Amber Lager)* and *Rondadora Onso (black)*.

Later in the company of **Victor Lanau**, another of the partners of the brewery, the group was able to enjoy a beer tasting at sunset with which the day ended.



Third day of the mobility



Already in **Benasque valley, located in the Ribagorza Region**, during the third day of mobility, the group had the opportunity to know in detail one of the flagship projects of **Esnepi, The "Ixorigué project"**. Developed **Esnepi and the Monte de Estós Association, Ixorigué** has been promoted through a cooperation project of the **Department of Rural Development and Sustainability of the Government of Aragon and the European Agricultural Fund for Rural Development**.

The project focuses on optimizing the management of extensive livestock farming from the digital point of view. To this end, sensors are installed in the animals allowing gather information on certain biological and veterinary parameters which are collected by a drone.

These data run in an algorithm that based on the historical information, send alerts to farmers about the location and condition of the animals.



The ultimate goal of the project is to optimize and update the traditional works to attract new generations and fix the population in the territories.

In order to know what the project consists of, the group listened a presentation in the assembly hall of the **Gran Hotel de Benasque** about the objectives and development of the project. This presentation was conducted by María Oria Almudí, coordinator and head of **Esnepi in mobility Agropuzzle3** and by **Adriá Martínez, technician of Hemav Technology**, subcontracted company to carry out the technological development of the project.

After this event, the group traveled in off-road vehicles to the beautiful *Estós Valley* where a pilot from the **Monte de Estós Association**, together with the **Hemav Technology**, made a demo with the drone and the sensors, in situ, in the same place where cattle usually graze.

When the demo finished, the group returned on foot, making an excursion of about two hours through the wonderful landscapes of the valley, enjoying the nature and blending into the environment.

Third day of the mobility

After the walk and taking advantage of the time of the meal, the mobility moved to the *Sahún*, place in which, in addition to being the head office of **Esnepi**, is located the headquarters of the **Guayente Association**, a non-profit organization created in 1981 with the aim of promoting the socioeconomic and cultural development of the **Benasque Valley**.

This association has three lines of work: **The Hospitality School of Guayente**, first to open its doors in Aragon and reference in gastronomy and training at the national level, "**El Remós**", a center for people with disabilities and the **Sociocultural Area**.

There, the members of the mobility could enjoy a tasting menu based on Aragonese local products and listen a presentation about Association's presented by their team.



Third day of the mobility

In the afternoon, the group traveled to the neighboring village of *Cerler* to visit the first natural cheese maturing cave in Aragón. The "**Cova de San Romá**". This cave has constant conditions of 85% humidity and 12° temperature that make it ideal for refining cheeses. After the visit the group was able to taste in situ the cheeses that are matured there.



Later and in the same *Cerler* the mobility visited the shop-store of homemade jams "**La Cullera**". A project that, in addition to innovating with respect to the creation of different flavors and textures from the usual ones, opens up to the national market through online commerce.



As a culmination to the third day of mobility. The group came back to Benasque and visited the experimental crops of mountain berries, belonging to the "**Lila Innova project**"

Coordinated by **Esnepi** and with important partners such as the **University of Zaragoza**, as a research organization. **The Ecology and Development Foundation (ECODES)**, responsible for carrying out the dissemination of the project, **Zufrisa**, contributing its knowledge in fruit transformation and **Fruit Luxury** and **El Remós** as producers.



The project is also driven through a Cooperation project of the **Department of Rural Development and Sustainability of the Government of Aragón** and the **European Agricultural Fund for Rural Development**.

Its main goal is to seek and optimize transformation methods that allow maintaining the properties of the fresh fruit beneficial for health. In this sense, we have worked on different techniques (lyophilizing, atomization, dehydration with hot air) and with different fruits (whole fruits and cherry juices, haskap, aronia, raspberry and blackberry). Work has also been done to adapt to climate change through experimental high altitude crops.



After the good results obtained, an associative business plan has been prepared, aimed at strengthening the local economy and in which it is planned to create a transforming infrastructure (lyophilizing and dehydration) that allows farmers in the **Pyrenees and pre-Pyrenees** to market under a brand joint their products.



Fourth day of the mobility

The first visit of the fourth day of mobility Agropuzzle3 was in the **mineral Pyrenees water bottling factory of Veri.**

There, at 1235 meters of altitude, the water flows spontaneously from the earth and is maintained throughout the year at a constant temperature of 9°C. Filtered through the calcareous and rocky formations typical of this area, it is enriched in mineral salts and oligo elements typical of the and is free of any industrial aggression.

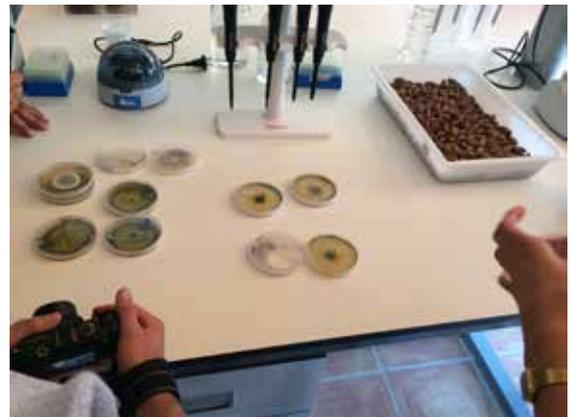
After this visit, the group was transferred by bus to the village of Graus to visit the **Research and Experimentation Center in Truffling. (CIET)**, dependent of the **Provincial Council of Huesca.**

There, the group was able to learn more about this product and they knew the field and laboratory work carried out by the center in order to improve its use and production.

The center has short-term projects such as the realization of bioassays designed to know the truffle aptitude of soils and to apply various techniques *in vitro* and *in vivo* for the eradication of pests.

In the long term, it focuses on investigating the rational and economic management of the center's experimental plot based on minimal tillage and the absence of chemical treatments.

The icing on this visit took place with the tunch at the Restaurant El Pesebre, in which the chef, who is specializes in cooking with truffles, prepared a special menu in which the common denominator of the dishes was truffles.



Fourth day of the mobility

In the afternoon, the group traveled to *Barbastro* to visit one of the flagship wineries of the *Somontano*. **Bodegas Sommos**. There the members of the mobility, visualized an interesting explanatory audiovisual in which details of the harvest were shown, made in the light of the moon, as well as about the wine elaboration by gravity.

Later they visited the impressive maturation room, full of French oak vats and tasted three of the best wines of the winery. With the sunset, the group left behind the contemporary architecture of the winery and between vineyards, headed to *Barbastro* where the day ended.



Fifth day of the mobility



For this last day of mobility, the group made two visits around **Somontano Region**.

The group visited the first organic extra virgin oil mill of organic extra virgin olive oil from the province of Huesca, **Ecosteán**.

There, **Carlos J. Domínguez**, one of the partners of the business was in charge of guiding the group through the whole process of extracting the oil in ecological way.

Later offered them a tasting of oil, in a room enabled in the same oil mill. The elaborated oils try to recover those native olive varieties from the **Somontano area**.

Under intense rain and with the fatigue accumulated, the group visited the headquarters of the **Regulatory Council of the Somontano Designation of Origin**.

The mission of this institution is guide, monitor and control the production, processing and quality of the wines covered by the designation of origin, as well as its promotion.

There, **Elisa Rio**, communication manager in the **Regulatory Council of the Somontano Designation of Origin**, welcomed the group at the headquarters and offered them a more than interesting presentation on their strategy, objectives and results

With this visit, the **Agropuzzle3** mobility in Spain was put to an end and the group returned to the starting point in Zaragoza, but not before quoting for the next mobility that will take place in February 2018 and whose headquarters will be Portugal.

