

Agropuzzle

September 2017

ES MOBILITY



Erasmus+

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ES Mobility

Foreword

Welcome to our land!

You will join us this week to tour for the four regions of the Aragonese Pyrenees: Jacetania, Alto Gallego Sobrarbe and Ribagorza.

You will check yourself the difficulties of the territory; its rugged terrain, low population density, dispersion, upgradeable communications, cold Winter...

But we would like you to enjoy its beauty, its silence, the warmth of its people, authenticity, healthy life ...

We stay here because we love this land and we work to recover its population and its dynamism, helping to grow their companies and promoting through innovation the development of new business activities.

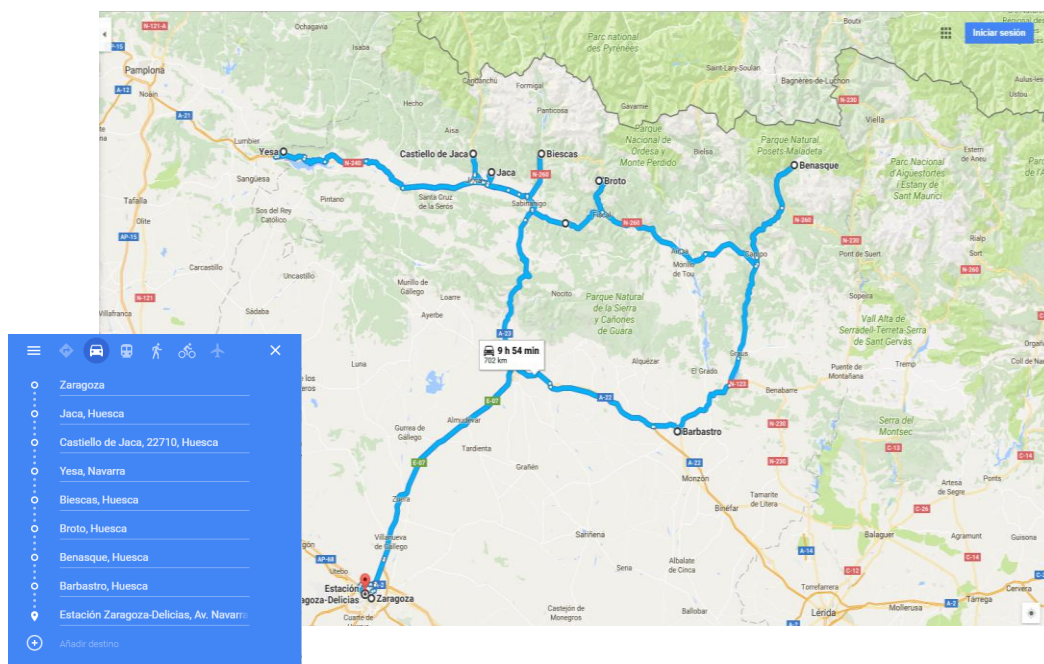
We remain here, as well as the protagonists of all the initiatives that we will know these days have done.

I hope you enjoy!

A big hug,

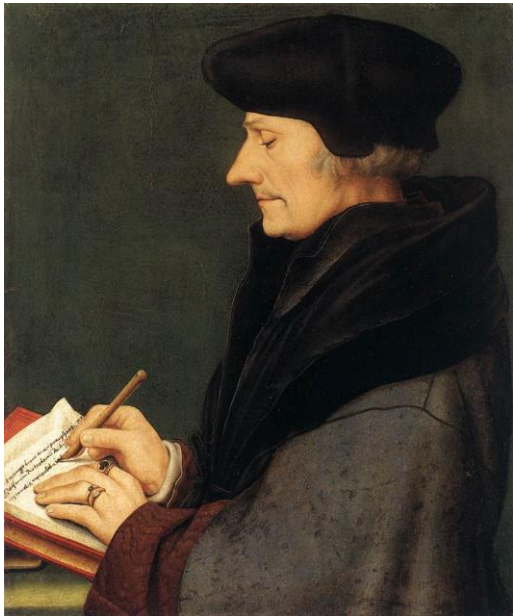
Maria Oria

The Pyrenees Business School



About the Erasmus+ Programme

01



The programme is named after the Dutch philosopher and catholic monk Desiderius Erasmus of Rotterdam, known as an opponent of dogmatism, who lived and worked in many places in Europe to expand his knowledge and gain new insights. At the same time, ERASMUS is a backronym meaning European Region Action Scheme for the Mobility of University Students.

By the time the Erasmus Programme was adopted in June 1987, the European Commission had been supporting pilot student exchanges for 6 years. It proposed the original Erasmus

Programme in early 1986, but reaction from the then Member States varied: those with substantial exchange programmes of their own (essentially France, Germany and the United Kingdom) were broadly hostile; the remaining countries were broadly in favour. Exchanges between the Member States and the European Commission deteriorated, and the latter withdrew the proposal in early 1987 to protest against the inadequacy of the triennial budget proposed by some Member States.

The programme built on the 1981–1986 pilot student exchanges, and although it was formally adopted only shortly before the beginning of the academic year 1987-1988, it was still possible for 3,244 students to participate in Erasmus in its first year. In 2006, over 150,000 students, or almost 1% of the European student population, took part. The proportion is higher among university teachers, where Erasmus teacher mobility is 1.9% of the teacher population in Europe, or 20,877 people.

In the past twenty years, over two million students have benefited from Erasmus grants, and the European Commission aims to reach a total of 3 million by 2012.

The Lifelong Learning Programme 2007–2013 replaced the Socrates programme as the overall umbrella under which the Erasmus (and other) programmes operate from 2007.

The Erasmus Mundus programme is another, parallel programme that is oriented towards globalising European education. Whereas the Erasmus Programme is open to Europeans, Erasmus Mundus is open to non-Europeans with Europeans being exceptional cases.

On 9 May 2012, Fraternité 2020 was registered as Europe's first European Citizens' Initiative. Its goal was to increase the budget for EU exchange programmes like Erasmus or the European Voluntary Service from 2014. To be successful it would have needed 1 million signatures by 1 November 2013. It ultimately collected only 71,057 signatures from citizens across the EU.

Erasmus+ (2014-2020), also called Erasmus Plus, is the new 14.7 billion euro catch-all framework programme for education, training, youth and sport. The new Erasmus+ programme combines all the EU's current schemes for education, training, youth and sport, including the Lifelong Learning Programme (Erasmus, Leonardo da Vinci, Comenius, Grundtvig), Youth in Action and five international co-operation programmes (Erasmus Mundus, Tempus, Alfa, Edulink and the programme for co-operation with industrialised countries). The

Erasmus+ regulation was signed on 11 December 2013.

Objectives and important features of Erasmus + Programme

The objectives of the Europe 2020 Strategy, including the headline education target;

The objectives of the strategic framework for European cooperation in education and training (ET 2020), including the corresponding benchmarks;

The sustainable development of Partner Countries in the field of higher education:

The overall objectives of the renewed framework for European cooperation in the youth field (2010-2018).

The objective of developing the European dimension in sport, in particular grassroots sport in line with the UE work plan for sport.

The promotion of European values in accordance with article 2 of the Treaty on the European Union.

Multilingualism

Multilingualism is one of the cornerstones of the European project and a powerful symbol of the EU's aspiration to be united in diversity. Foreign languages have a prominent role among the skills that will help equip people better for the labour market and make the most of available opportunities. The EU has set the goal that every citizen should have the opportunity to acquire at least two foreign languages, from an early age.

Linguistic support is available for the language used by participants for studying, carrying out a traineeship or volunteering abroad in the framework of long-term mobility activities supported under Key Action 1.

Under Key Action 2, Strategic Partnerships in the area of language teaching and learning will be encouraged. Innovation and good practices aiming to promote language skills can include for example teaching and assessment methods, development of pedagogical material, research, computer assisted language learning and entrepreneurial ventures using foreign languages. Furthermore, funding for linguistic support can be provided when necessary to beneficiaries of Strategic

Partnerships who organise long-term training and teaching activities for staff, youth workers and learners.

Equity and Inclusion

The Erasmus+ Programme aims at promoting equity and inclusion by facilitating the access to

participants with disadvantaged backgrounds and fewer opportunities compared to their peers

whenever disadvantage limits or prevents participation in transnational activities for reasons such as:

Disability

Educational difficulties

Economic obstacles

Cultural differences

Health problems

Social obstacles

Geographical obstacles

Structure of Erasmus + Programme

In order to achieve its objectives, the Erasmus+ Programme implements the following Actions:

Key action 1

Mobility of Individuals

- Mobility of learners and staff
- Erasmus Mundus Joint Master Degrees
- Erasmus + Master Loans

Key action 2

Cooperation for Innovation and The Exchange of Good Practices

- Transnational Strategic Partnerships
- Knowledge Alliances between

Key action 3

Support For Policy Reform

- Knowledge in the fields of education, training and youth
- Initiatives for policy innovation
- Support to European policy tolos
- Cooperation with international organisations
- Stakeholder dialogue, policy and Programme promotion

The National Agencies

The implementation of the Erasmus + Programme is mainly implemented as Indirect Management, meaning that the European Commision entrust Budget implementation tasks to National Agencies.

The rationale of this approach is to bring Erasmus + as close as possible to its beneficiaries and to adapt to the diversity of national education, training and youth systems.



Erasmus+

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

Partners of the project



**Masarykova střední škola zemědělská a
Vyšší odborná škola, Opava**
<http://www.zemedelka.opava.cz/>



Izba Rolnicza w Opolu
<http://www.izbarolnicza.opole.pl/>



**RUDE - Associação de Desenvolvimento
Rural**
<https://www.rude-adr.pt/>



**Universitatea de Științe Agronomice și
Medicina Veterinară Din București**
<http://www.usamv.ro/>



University of Ruse Angel Kanchev
<https://www.uni-ruse.bg/en>



Natura Opava-Czech Republic
<http://www.natura-opava.org>



Asociación, Escuela de Negocios del Pirineo
<http://www.esnepi.es>

Time Table

Mobility in Cz (5 days)
02/2017

Mobility in ES (5 days)
09/2017

Mobility in PT (5 days)
03/2018

Mobility in RO (5 days)
04/2018

Mobility in BG (5 days)
06/2018

Esnepi is a non-profit association linked to the business activity of the Barrabés Group.

Its purpose is to contribute to the sustainable development of the Pyrenees and the mountain territories, curbing depopulation and diversifying the existing model based on tourism.

We are convinced that we are facing the great opportunity to diversify the mountain economy based on the production of healthy foods, with identity, that bring health benefits and satisfaction to the consumers and that provide new opportunities of economy for the mountains.

Tourism is a very interesting industry for the mountains. Thanks to him they have been able to maintain in some places the local population, and they have attracted to inhabitants of other territories. That is why Esnepi is committed to this sector in order to adapt and improve its business models.

However, we believe in economic diversification as a tool for

adaptation and growth and as an opportunity to overcome the demographic challenge in many small towns or valleys where tourism has not been enough to curb depopulation. That is why we have started a process of work, sometimes public, sometimes silent to make a dream come true: mountains cultivated and grazed, with all peoples alive and full of children, producing healthy food, implementing cutting-edge technological solutions and transferring talent and Know how to do the rest of the world.

Esnepi contributes innovation as a differentiating value. Understood as a philosophy that, combining: knowledge of changing context, technology, design and global vision allows to configure differential and competitive customer experiences. That is why we are constantly analyzing new social and economic trends at the global level.



Lines of work



We support entrepreneurial projects based in the territory, advising them in the development of their business plans and offering them complementary training in marketing and other digital tools.



We develop territorial strategies based on the potential of rural areas, using the resources of the territory through technology, talent and cooperation.








We promote ecological cultivation in mountain areas, demonstrating that it is possible to cultivate in these territories in an environmentally sustainable way, producing healthy food, generating social employment opportunities, facilitating entrepreneurship processes for new farmers, establishing and attracting people, generating a circular economy.



We work to incorporate technology into extensive mountain farming with the objective of updating traditional types of work through technology and the digital world, making these tasks more efficient, cost-effective and more attractive for new generations.

Timetable

<p>Sunday 17.09.2017</p>	<ul style="list-style-type: none"> • Arrival to the participants to Zaragoza Delicias Station at 19:00 • Transfer by bus to Jaca, Huesca • Accommodation in the "Gran Hotel de Jaca"
<p>Monday 18.09.2017</p>  <p>9:00</p>	<ul style="list-style-type: none"> • UlleCo Free range eggs from la Jacetania- Visit • Adecuara agrofood incubator in Jaca: • Oroel rock Croquettes & Beef from Aisa Valley- Visit • Experimental Mountain farm La Garcipollera- Visit • Lunch • Pirinea, Caviar from Pyrenees, Yesa- Visit & degustation
<p>Tuesday 19.09.2017</p>  <p>9:00</p>	<ul style="list-style-type: none"> • High altitude vineyards in Barbenuta (BalMinuta) - Visit • Adecuara agrofood incubator in Biescas: <ul style="list-style-type: none"> ◦ BalMinuta Winery & Carlina Cheese Visit & degustation • Balcony of the Pyrenees: <ul style="list-style-type: none"> ◦ Presentation of Broto Valley Beef ◦ Beef degustation at the restaurant (lunch) • “Casa Fes”: ◦ Livestock of Ecological Pyrenean beef - Visit ◦ Experimental ecological apple trees farm visit • La Rondadora: Beer Brewery- Visit and degustation
<p>Wednesday 20.09.2017</p>  <p>9:00</p>	<ul style="list-style-type: none"> • 4x4 Trasnsfer to Estos Valley • Demo and explanation of Ixorigué Proyect • Excursion from Estos to Benasque (2 hours) • Guayente <ul style="list-style-type: none"> ◦ Lunch and presentation of the projects: <ul style="list-style-type: none"> ▪ Guayente Catering school ▪ El Remos ▪ Chía Potato • Mermeladas La Cullera in Cerler- Visit • Cave Cheese in Cerler-Visit
<p>Thursday 21.09.2017</p>  <p>8:30</p>	<ul style="list-style-type: none"> • Bootling plant of mineral water Veri – Visit • Chía´s Potato Project- Visit and presentation of the project • Trufffe research center in Graus- Visit • Lunch- degustation of truffle gastronomy • Brescó Chocolate Factory in Benabarre- visit and degustation • El Grillo y la Luna winery- guided tour, wine tasting and dinner.
<p>Friday 22.09.2017</p>  <p>9:00</p>	<ul style="list-style-type: none"> • Ecostean: Eco Extra Virgin Oil in the Somontano–Visit and degustation • D.O Somontano- Visit • Arrival to Zaragoza Delicias Station at 14:00 and farewell

Visited Places

18th Monday



Ulleco has been created to offer a product of proximity, what is now known as km 0, a product that from its production to its consumption does not travel great distances, thus reducing to the maximum the emissions by transport, packaging and many other residual expenses.

The farm is located in the foothills of the rock Oroel on a plot near the beautiful village of Ulle, with just 20 inhabitants, respects the ecosystem to the maximum, adapting to the environment where it is encompassed, reducing visual, noise and residual impact and creating a system short cycle where almost all resources are reused.



Their hens are reared trying to imitate the rearing of the hens of the whole life, a system that nobody uses in the current market. At the cost of less profitability, the farm where the hens live are not the usual industrial warehouses of other free range or ecological egg productions.

In Ulleco the hens live in a space of land where they distribute the wooden huts, in these hide to sleep about 12 hens each and when the first rays of sun come out and spend the whole day outdoors. Here not every day is the same, naturally the days in winter are shorter and longer in summer, artificial light is not added to modify the laying cycle.



According to a study of the Basque Science Foundation, in conventional cotton and organic henhouse productions, in industrial buildings, only about 20% of the birds use the park enabled to leave the huts and those leaving 75% remain about 20m from it. In our system this is impossible, hens have to leave their huts to eat and lay eggs and remain outside throughout the day, being this the most natural behavior.



Vivero de empresas
agroalimentarias
JACA · BIESCAS

The Agro-food companies Incubator is a shared work space that counts in its facilities with different rooms or workshops to elaborate agrifood products, located in Jaca and in Biescas.

Its objective is to promote and support, on a temporary basis, the creation of new companies and / or to favor already established local companies that produce outside the territory.

It is aimed at entrepreneurs of the agri-food sector who want to start production or expand or settle in our territory.

The companies have access to places prepared and adapted for their needs

- **Cutting room for fresh meat**, prepared for carcasses, cutting and packaging in vacuum and minced beef, sheep, cattle, horses and goats, as well as for the production of sausages.
- **Prepared dishes**, for the preparation of cooked meat and vegetable dishes, cooked, vacuum-packed and / or sterilized.
- **Bakery and jams**, for the production of pastries and jams

Also, companies could set relations with other sector companies and they have access to information support and advise resources.



During the Spanish mobility the two Agrofood incubators in villages of Jaca and Biescas will be visited.



Further we would talk about the company which are being carried out in the Jaca's incubator and will share their experience with us

18th Monday



Quality meat Cattle breed "parda de montaña" born and raised in the Valley of Aísa

FRESH AIR

Our cows of the native breed "parda de montaña", spend more than six months a year in freedom, grazing in the mountains of Aísa and feeding 100% natural way.

During the winter, they are in our farm of Aísa. Initially in the fields of its surroundings and, finally, stabulated when the climatic conditions so require. At the end of the spring, our cows and calves leave in transhumance to the high zones of the valley, in the heart of the Pyrenees.

FEEDING

100% natural

During the months that the livestock passes stabulated it feeds of grass collected during the summer in our fields and food made of cereals.

Over 100 years endorse our experience and the quality of our meat

PROCESS OF MATURATION

The maturation of meat is key to achieving a quality dish. Mature the meat, is to leave it to rest in chambers at controlled temperature between 15 and 21 days after the sacrifice.

This process makes the meat soften and become more tender and tasty, so our body also digests it better.

Between 1 and 4 degrees is the temperature at which we mature our meat, and always in dry, that is to say, without packaging pieces in the void.

This is an expensive process due to the temperatures that have to be maintained by the channels and the reduction of meat that this process entails, but it is this along with the way of raising them that makes our meat different, more tender and with more flavor



La Garcipollera, finca experimental de montaña

Dedicated to research in agroganate systems and their technical possibilities of improvement

"La Garcipollera" is a unique space in the middle Pyrenees, where CITA researchers work in collaboration with other national and foreign teams. Its geographical location facilitates direct contact between researchers, technicians, students, farmers and society in general, both through Open Days and visits that are received on a regular basis.

Mountain areas are important territories in the European Union and especially in Aragon. Livestock farming has been for centuries the main economic activity of its inhabitants, and today, despite the importance of new activities, such as tourism, livestock is still an irreplaceable activity both economically and for its role in the maintenance of the environment and an increasingly scarce rural population.

In the field of Agricultural Research, the study of mountain breeding systems and their

technical possibilities for improvement has been scarcely addressed in Spain and in other European countries. To address this problem, the farm "La Garcipollera" has been operating since 1985 as an Experimental Station for mountain farming, a subsidiary of the Center for Research and Technology Agri-Food (CITA) of the Government of Aragon.

Its infrastructure and its uniqueness in the middle of the Pyrenees make "La Garcipollera" a space where, in addition to the CITA researchers, work is carried out by other teams, both national and foreign. Its geographical location also facilitates direct contact between farmers and researchers, both at the Open Days that are regularly held, as well as in the numerous visits that are received each year.

Scientific Objectives:

- Zootechnical characterization, conservation and improvement of breeds exploited in the Pyrenees.
- Study of physiological-mediomanejo interrelations in mountain conditions, optimization of reproduction.
- Livestock-environment interactions: use and management of pastoral areas.

- Animal health in mountain conditions.
- Alternatives for feeding calves and lambs and quality of the carcass and meat produced.
- Gen-nutrient interaction (nutrigenomics) and variability in the individual response to nutrients (nutrigenetics).
- Technical bases of organic livestock production.
- Development of tools to support decision-making in livestock farms in their socio-economic environment, evaluation of agro-environmental policies.
- Prospecting, characterization and conservation of native fruit germplasm of mountain areas

The resources

- Animals: herd of cattle of the races Parde de Montaña y Pirenaica, and sheep herd of race Churra Tensina.
- Facilities: warehouses, laboratories and offices.
- Surfaces: natural grassland of valley, forest pastures and mountain passes;
- test fields and nursery of native fruit trees of Mountain.
- Farm maintenance personnel and staff researcher at CITA.





"The group of companies based in Barbastro and factories in El Grado, Oliván and Yesa, Caviar Pirinea S. L. has established itself as the largest Spanish producer of sturgeon naccarii and large trout (more than three kilos).

The company that sells the so-called Caviar of Somontano is about to reach 50 workers after the investment made in the nurseries of Soto de Oliván in 2011, around 800,000 €. 80% of its production exports to different European countries.

The facilities of Oliván (Biescas) have 7 hectares and is specialized in the rearing of fry that later move to El Grado and Yesa, and in the fattening of rainbow trout of more than three kilos, which reaches a production of 500 tonnes per year. Maintain ten jobs.

The nurseries of Yesa have 15 hectares and a production of 450 Tm of big trout and 20 Tm of sturgeon naccarii of 13-15 years. In addition, in Yesa they have the processing plant of trout and trout caviar. Siberian sturgeon caviar is brewed in El Grado, transformed into Yesa and sold in Spain and in

15 European countries under the Caviar del Somontano brand: Caviar Per Sé Naccarii and Caviar Per Se Baerii. It is a range of ten products among caviar, sturgeon, mousse, canned, roe ...



In a fourth infrastructure in Loja (Granada), Pirinea breeds the progenitors of the two species of sturgeon.



Caviar Pirinea S. L. has an annual turnover of around 6 million euros, is endorsed with the award of the ecological label and certified by "Friend of the Sea", the seal of quality and sustainability in the world of fishing.



The pleasure of tasting the soul of the Pyrenees. Bodegas Bal Minuta is a project that has been looking at the stars for 5 years. It has been going up year by year from sea level to vineyards to more than 1,300 meters of height in Barbenuta, municipality of Biescas, under the protection of the Pyrenees. Also in Embún, Valley of Hecho, and Les, in the Valley of Arán.



Currently They have 0.6 ha of vineyard planted between 1200 and 1300 mts, being thus the highest vineyards of the Iberian peninsula. The main varieties of grapes are Riesling, Gewürztraminer, Chardonnay and Pinot Noir, being typical of cold areas like the one we find.



The altitude, the snow, the wild animals and our unstoppable dedication make up and give value to the wine that we produce.

Bodegas Balminuta and our wine "The wine of the snows" are an autochthonous project and in which the typicality of the area, its people and its way of working predominates.





For the birth of this new commercial brand it was first necessary to create a company, "Agroalimentaria Tierra de Biescas", formed by three entrepreneurs of the area.

La Carlina is a thistle that grows in the Pyrenean pastures and is attributed magical components for its solar symbolism: a plant used to protect the house and mountain herds. It combines nature and tradition, as well as these new cheeses, because both the cow's milk they use to produce them, and the goat that they will start to use for their next elaboration, is of Pyrenean origin.

In the near future the production of goat's milk cheese will begin. It is also on the agenda of this society the development of other ripening, such as semi-cured or cured, and even innovate with soft pastes and mold ripening.

Since last October, due the facilities of the Agrofood companies Incubator of Adecuara in Biescas have a special smell: tender cow's cheese. "Carlina", is the commercial name of this cheese made with milk from cows of the Pyrenees.

19th Tuesday



Balcón del Pirineo

The breeders of the brand "Ternera Valle de Broto" were established in November 1987, but it was from 1995 when they began to market their products themselves. The reason was the crisis of mad cows, and try to make their product clearly different from the rest.

At present the association is hosted by the "C" Program of Quality of the Government of Aragon. thirty years later, they are very happy to deal with butchers directly, without intermediaries. They recommend to other producers that they themselves sell their products.

In livestock farms all animals must be properly identified. These must be fattened in the Broto Valley, at least the last six months prior to the slaughter. The feed that the animals receive is 100% vegetable, plus vitamins and minerals. The



next step is for the animals to leave the farms with the corresponding official and sanitary documentation. Since the farmers market their property, butchers must have a certificate to the public that reflects what brand comes from the animal.

At present they have 12 cattle ranchers, since the older ones are retiring. Even so the number of heads of cattle does not diminish, and they still belong to the association. The meat of this brand comes from the Valleys of Ordesa, Broto and Bujaruelo



Family business located in Buesa, a Pyrenean village watchtower of the valley of Broto, next to the valley of Ordesa. Until the decade of 1990 dedicated to the cattle ranch and later to the restoration. We have preserved the ancestral work done on the firewood of oak, we are specialized in the beef of the Valley of Broto, certified meat of animals



Livestock of Organic Pyrenean beef and experimental apple trees farm “Casa Fes”

Luis Lascorz Cortina, descendant of a family traditionally linked to the cattle ranch in the region of Sobrarbe, is one of the artifices of the recovery of the Pyrenean cow breed.



Its farm is located in the beautiful village of Ainsa, in one of the most unpopulated areas of the Pyrenees.

Currently the farm has 95 Pyrenean cows and runs a butcher shop in the old town of Ainsa, where it sells only the meat of its calves.

At the moment it has 67 has of cultivation, between the own 22 and 45 has approximately of 17 owners of Ainsa.

Since 2015 has been committed to the ecological production of all farm, difficult to change proposals and need to learn new techniques and solutions.



They are exploring the internet sales to reach a consumer who seeks what we offer: - short circuit, - autochthonous race, sustainable product, KM 0, minimum carbon footprint, direct selling, feeding to the maximum of possible own resources, using each (I have started a commercial marketing course for the development of companies from the Pyrenees region, sponsored by the Leader groups and the Aragonese Institute of Development.

19th Tuesday



They make multiple visits to the farm, students, school, consumers, and we are always ready for any means of communication, in order to disseminate both our experiences and the knowledge of the Pyrenean breed, our agricultural genetic heritage, and knowledge of the activity that

produces food and defense of the environment that is agriculture and mountain farming.

At the moment it has developed an experimental farm that consists of, 39 ha of apple trees, 490 trees, with 35 varieties, 25 commercial and 10 native Sobrarbe.



19th Tuesday



This is a love song. A beer party: toast, drink, dance, eat. Take off your mustache, pass the porrón and follow the revelry. Enjoy as only here you can.

In the middle of the Aragonese Pyrenees, in Sobrarbe, a virgin and charming region, a hard and demanding land, life has clung strongly

Cerveza Rondadora Blanca is a beer of four malts: WHEAT, PILS, PALE ALE AND CARAPILS, and four hops: CITRA, YELLOW, CASCADE AND SORACHI ACE. With a style close to Belgian blanches, it is made in lots of 800 liters, has a fresh and fruity taste profile, and a refreshing and full mouth.



IXORIGUÈ

The word means kestrel in Patués, our own language and identity of the Valley of Benasque. With the help of the Ministry of Rural Development of the Government of Aragon and FEADER (agricultural fund for rural development) we are developing this project.

The idea is to monitor and manage extensive cattle on the mountain through sensors and drones.

The whole process will be carried out by the same pastors with training and new tools. The result will be a much more effective management, avoiding, among other things, the high mortality of the cow and calf in the mountains

. In addition, if the result is that we hope to create an extensive cattle management startup based on Benasque and offering its services to the rest of the world. a dream?. In ESNEPI and Monte de Estós we believe that it is possible





Asociación Guayente is a non-profit organization created in 1981 with the general objective of promoting the socio-economic and cultural development of the towns of the valley of Benasque.

It has three fundamental projects in progress: the School of Restauration "Guayente", the Center for Attention to Persons with Disabilities, "El Remós" and the Socio-Cultural Area.

It is part, at national level, of COCEDER: Confederation of Rural Development Centers.

In a beautiful environment, in Sahún, the attractive municipality located in one of the most northern areas of La Ribagorza, next to the Ésera and in the valley of Benasque, is the School of Restauration of Guayente. It was the first school of hospitality and cuisine of Aragon and opened its doors in 1981.

He has trained in kitchen and services to about 2,000 students and was, at the beginning, the only school that offered a professional training in hospitality in Aragon.

The center was born with one objective: to provide training to professionals in a sector that, at that time, was beginning to consolidate in the Benasque Valley, the hospitality sector, which would end up being a fundamental economic pillar in the development of the area.

Guayente works from its beginnings in close relation with the business sector of the valley of Benasque, but soon transcends its borders and many students come to form from all the places of the Spanish geography and from abroad. This is very enriching, as some of them settle in the Pyrenees, bringing their personal 'gastronomic' experience to the environment, and many others take the seeds of the Aragonese culinary tradition to places as far away as Mexico,

During all this time, it has been, and wants to continue being, a space of reference in gastronomy and formation, a meeting point of diverse cultures with a common base: the kitchen and the learning.

"El Remós" is a care center for people with disabilities in the Benasque Valley. It serves different types and degrees of disability in the same center in a rural setting

In addition to its traditional works related to gardening and the maintenance and cleaning of public spaces and communities, the Remós participates in the project "red fruits of the Pyrenees" and carries out the commercialization of the Potato Chia.



We started with a lab. of agriculture: Chia potato. We work to network the Guayente Association, its center of integration of people with disabilities "El Remos", Coceder (national platform for rural development) and the inhabitants of Chia, adding and creating the Association of producers of potatoes of Chia.

We create a strategic model where we align: vision: crops in the Pyrenees with strategy can be viable, facilitators: Association Guayente, El Remós, Coceder, program leader and producers. It is very important that these three levels are aligned, many big

projects do not come out because there is vision and everything else fails or because there is motivation to do but there is neither vision nor facilitators.

We direct the product to health and identity. Identifying the values of Chia potatoes: healthy, as our grandparents did, with animal traction, ecological, set population, just in their value chain.

After three campaigns there is already demand for 130,000 kg a year. The potatoes can be bought in the marketing area (Zaragoza, Huesca, Lleida) and through the internet at € 1.30 / kg, of which the producer receives € 0.72 kg, the rest is for the packaging process, distribution and point of sale.

This project is possible thanks to people like Arturo (president of the Potato Producers Association of Chia) and the rest of Chia's neighbors. To people like Ernesto, social entrepreneur and alma mater of the Guayente Association.





Project in experimental phase that seeks to extend the cultivation of various species of red fruits in the Pyrenees, guaranteeing the transformation and joint marketing of the production.

Phases:

1. To raise red fruit crops at higher altitudes, which would allow the Pyrenean and Pre-Pyrenean areas to put hectares in cultivation of these and other species as adaptation to climate change.
2. Work with the processing (crushing, liquefying, dehydration of that juice or concentrate and storage) that preserves intact the health properties of the red fruits at a cost acceptable even in smaller scale productions.
3. Specialize the area and the agro-food derivatives of the same as "health consumption" with the label also of "sustainability" and "rural development", allowing all present and future farmers to participate in a food chain cared from the beginning to the end and seasonally adjusted thanks to the incorporation of transformed product channels.





The center for the maturation of Cova de Sanrromá cheese is located in a grotto located in the village of Cerler (Huesca), which has very favorable temperature and humidity conditions for this purpose: 12 degrees and 80-85% constant humidity during all year long, as well as a permanent renewal of oxygen due to its condition of sima (possibly the Quaternary).

Due to the atmospheric quality and conditions of humidity and temperature of this chasm, the cheese matures between different colonies of penicilum what characterizes this product.

The activity consists in bringing to the cave the cheese with a previous oreo of 20 days and a minimum of 30 days in a cave at 12 degrees and 80% humidity since the cheeses are raw milk. They are made with cow's milk, sheep's milk and goat's milk, as well as milk mixtures (shepherd's cheese).

It is a cheese of pressed paste so that the different colonies of penicilum only occur in the bark since they have no oxygen in its interior unlike the Cabrales or Roquefort that prick them to enter oxygen. In Spain there is only this activity in Asturias and Aragon (only the Cova Sanrromá).



20th Wednesday

la cullera
elaboraciones artesanas



In LA CULLERA, the process of preparation begins by selecting the fruits one by one and cooking in a totally handmade way, with all the dedication and creativity to obtain the perfect flavor of each product and combination. Because of this,

They try to create a brand that allows us to recognize, guarantee and remember the good quality of finished products. In addition we innovate in the constant creation of new jams, with new flavors and textures,

always looking for the pleasant surprise of giving with a delicacy that still nobody had discovered and that is delicious and irresistible

For example our special marmalades of: orange and squash, pineapple with ginger, lemon ..., and our specialties to accompany with salty ones like star jam of escalibada (novel creation in our cookers), figs with walnuts, caramelized onion with boletus.



Veri, the water of the Pyrenees

The Veri 1 spring, whose water has been highlighted by OCU as the second best mineral water in an analysis of 109, is located in the town of San Martín de Veri, belonging to the municipality of Bisaurri, in the region of La Ribagorza.

Natural Mineral Water of exceptional quality, due to its Mineralization Weak. The water from the thaw and the abundant rains is filtered and purified through granite rock formations, where it rests long. Unlike the passage of time, Veri is slowly enriched with the mineral salts and trace elements of the Pyrenean subsoil. This natural process allows to obtain a pure natural mineral water, crystalline, and of extreme quality. At 1,235 meters of altitude Veri maintains a constant temperature of 6°C throughout the year.

VERI, Packing Plants:

- 11,000 m2, built.
- 7 high performance packaging lines (robotized end of line), and high productivity.
- 46 people hired.
- Since 1999, more than 31 Million Euros destined to the expansion and modernization of its facilities, being among the 10 plants with greater productive capacity in Spain.

Sales in 2012 120 Million liters, with an average annual growth of 30% since 1998. More than 20 M euros of billing.



Truffle research and experimentation center

21th Thursday

Given the ignorance that still exists today about the black truffle, from the Diputación de Huesca we decided to start up in 2009 the Center for Research and Experimentation in Truficultura (CIET), located in the town of Ribus de Graus. Since its beginning, CIET maintains several lines of research that seek to improve the production and use of the truffle and also provides advice, training or editing of materials of interest for the cultivation of truffles.

SERVICES

- Advice on plantations.
- Training the truficultores. Courses and edition of a good practice guide.
- Making available to the truficultores of an extensive bibliography in the matter.



OTHER SERVICES

1. Identification of truffles
Analysis and identification of fresh truffles. Identification of *Tuber melanosporum* against other fungi, especially useful for checking the spores that are provided in plantations.

2. Analysis of mycorrhizal seedlings
Analysis of the mycorrhizal status with *Tuber melanosporum* of the seedlings as a preliminary step to their installation in the field. It will be lent both individual seedlings and lots.

3. Detection of Mycorrhizae of *Tuber melanosporum*
Vittad
Evaluation of the existence or non-existence of mycorrhizae of *Tuber melanosporum* in roots extracted from trees of more than three years. This service will be provided for both individual plants and complete plantations.

4. Evaluation of mycorrhizal status
Analysis of the existence of mycorrhizae both *Tuber melanosporum* and other co-living mycorrhizae, and the degree of existence of each of them in tree roots of more than three years. This service will be provided for both individual plants and complete plantations



In 1830, the sugar mill Francisco Brescó, after a long journey from Alentorn (Lleida), arrived in the town of Benabarre with the aim of exercising his profession in this area. In Aragon not only found a place where to carry out his passion for chocolate, also met the heiress of the house Escolà, with whom in a few years he married.

It is precisely at this moment that we can say that the long family tradition of chocolatiers began in the same place where our predecessor began, and where still today, chocolates of a much appreciated quality continue to be produced. All this time, the family has continued to research and produce numerous products, now in a new building

In this new venue are joined the quality and craftsmanship of the old workers, as well as the existence of an impressive chocolatería to enjoy and taste all our products, both open to the public.

The Brescó family has been developing it in multiple formats for decades. today, its catalog includes about 350 references.

In Bresco, his challenge has been to maintain the traditional spirit of the brand incorporating the latest technological innovations.



As in any traditional brand, chocolate with stone is the historical reference, but its evolution has led them to produce increasingly pure and bitter chocolates (99% of cacao that dare). Then there are multiple great classics (truffles, chocolate-dipped fruits, nougats and even your own cocoa cream to sprinkle, without fearing the Nutella).



EL GRILLO Y LA LUNA:

GOOD THINGS COME TO THOSE WHO WAIT



El Grillo y La Luna (‘The Cricket and The Moon’) is a family business which was born in Barbastro in 2007 with the aim of creating wines with soul and a unique character.

“Patience” is the byword at this winery, we wait for the optimum ripeness of each grape variety in each plot.

At El Grillo y La Luna, good things come to those who wait. Because we believe that good wine starts in the vineyards, our wines are produced in an unhurried fashion, respecting the uniqueness of each vintage as much as possible, and are only

released for sale when they are ready.

It is undoubtedly their ageing that sets the wines from this Somontano winery apart.

With 48 hectares of vines, this is one of the smallest wineries in this D.O in the Aragon region. Here the entire crop is harvested and selected by hand. The date of the harvest is not laid down by regulations, but determined by going out into the vineyards and tasting the grapes.

Thus, with love, serenity and determination, we obtain wines with body, freshness and balance, exceptional wines in which the terroir and grape variety achieve their finest expression.

ecostean®

Ecological Extra Virgin olive oil
in the Somontano

- Hacienda Agrícola Ecostean -

The mill has its origin in 1931 (then mill oleario), the hand of D. Juan Manuel Santaliestra. And it was in 1999 when the founder's grandchildren converted ECOSTEAN into the first ecological mill in the province of Huesca (AR253 / E).

The recovery of local varieties of Somontano (Huesca) and the maximum care in the elaboration of extra virgin olive oils, are the bases that support the company.

The new product creation, synergies with companies and professionals of the area complete the last stage of Ecostean, and it is in 2013 when the Aragonese Academy of Gastronomy awards the prize to the Best Mill in Aragon.

The brothers Carlos and Luís Dominguez Santaliestra have turned their work into their passion. "Being able to continue a family tradition, giving it your personal stamp is an exciting challenge. Do it almost autodidacta, and betting on organic farming since 1997, was

the vision. Having a job that you can develop professionally in various fields, from agronomic, industrial, commercial, creative is a privilege. Turning your weekend hobby into your way of life is not something we can all do, it becomes a challenge.





The somontano origin denomination was created in 1984 and then has positively evolved through the field of action of the regulatory council, the appearance of new winery marks, the installation of new wineries and the professionalized work of the vicultores. all of that has potentiated the consolidation and prestige of this wildlife area.

The report "the wines of aragon. a market opportunity "by ac nielsen, exponent that" somontano "had leded in aragon the total innovation process of the production and marketing of wines" creating a totally new image through new varieties ". This is another of the keys explaining the growth of these high aragon wines. Parallelally, the better and priorization of the quality of wines and the stability of prices close the mathematical formula that explains the positive path of this designation of origin.

