

ALTEA (ALICANTE)

# the olive

HOTEL TOSSAL D'ALTEA

## An old olive oil mill

An olive grinding stone in the center of the main hall (Menjador Almàssera) and presses

## Unique building converted into a hotel and restaurant

Restoration and rehabilitation of traditional instruments and tools from the original olive oil mill

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# Menjador Almàssera



01

## Olive grinding stone

A big restored millstone is located at the center of the main hall

02

## Presses

Two rehabilitated presses are located in the hall next to other tools

03

## Original images

Various photos of the olive oil mill's employers and workers illustrate the spaces

04

## The dining room

Menjador Almàssera, the hotel's main hall and salon, has a capacity of up to 100 people

The Hotel Tossal d'Altea has been designed by reforming and rehabilitating a singular building: an old farmhouse that worked as an olive oil production mill.

At present, an olive oil mill provided with its olive grinding stone is located in the center of the main hall (Menjador Almàssera), and two restored presses remain as a symbol of the tools used by our ancestors in the elaboration of the olive oil.



# Our tradition as producers of olive oil

In its beginnings, this place was intended for the exploitation of vineyards, and later it became a mill that was the nerve center of a plantation of olive, carob and almond trees.

In charge of the farm and its facilities was the Guillem family, who dedicated themselves to the production of olive oil. These rural buildings became a key part of the agricultural economy of Altea (Alicante) and the nearby regions.

The place was in a state of disrepair over the years and inactivity, so it needed a new approach. The idea was to turn it into a charming, gastronomic and rustic hotel establishment. It was conceived to preserve the most representative singularities of the mill, with the aspiration to respect tradition and original architecture.

## WE PAY TRIBUTE TO OUR ANCESTORS IN AN OIL TASTING DAY

As a tribute to our agricultural origin and as a vindication of the olive oil culture, the Hotel celebrates an Olive Oil Festival.

It is a gastronomic and cultural day made up of: olive oil tasting; conference of an olive oil expert; and a menu prepared by our Chef with the olive oil as the main ingredient.







# Olive oils

## DIFFERENT TYPES OF OLIVE OILS FROM OUR REGION

Taste and smell the best extra virgin olive oils from the area that we offer you in our hotel.

We offer you a wide range of olive oils referring to various varieties of olives: arbequina, blanqueta, alfafarenca, picual, manzanilla, serrana, organic, etc ...







# Typical gastronomy

## OUR MEDITERRANEAN CUISINE

The Almàssera de Guillem Restaurant is located inside the Hotel Tossal d'Altea and is based on Mediterranean cuisine and extra virgin olive oils. Our chef has prepared a menu and a daily menu, betting on typical gastronomy through careful preparation. El Menjador Almàssera is the main hall and dining room. Its design and decoration maintain the aroma of an old farmhouse and an olive grinding stone and various presses are preserved.







# Traditional atmosphere

## DETAILS IN MEMORY OF OUR ANCESTORS

We have decorated our walls and spaces using illustrative images that recall and honor the work carried out by our ancestors, making olive oil in the traditional way.

Similarly, various rustic details in different corners are derived from the rural style that characterizes us.





## A TYPICAL CONSTRUCTION OF RURAL HOUSES IN ALTEA

### Our original farmhouse "Riurau"

The "Riurau" area is typical of rural farmhouses and it is an elongated rectangular plan construction closed on all its fronts except the one that faces the sun, and which has large arches. This construction is located attached to one of the fronts of the main building.



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