# **CORREMARGES**







### 1. CULTIVATION

- **CROP TYPE:** Almonds, fruit trees and fruits of the Mediterranean forest (mora, aranyó, gavernera, pomegranate, quince...). Mainly cultivation of the local variety of garlic (Belltall Garlic).
- **WEATHER DATE:** We are between 700 and 800 msnm, so although it no rain a lot (about 400mm/m2/year), the climate is cold.
- SOIL TYPE: Calcarius, rather clayey.
- WATER RESOURCES: Dry, we depend on what falls from the sky

## 2. WORK

- **SOIL PREPARATION:** Almonds and fruit trees have a plant cover.
- FERTILIZATION: Chicken and sometimes we make sheep or equid..
- **PEST CONTROL**: We do very few pest control, we are trying to enhance biodiversity.

## 3. RESULTS

- **REAL AND EXPECTED RENDIBILITY:**This is the third year in a row that is very bad. It rains little and the temperatures are rising a lot, we are suffering from production, but also from plants. Recent plantations have died due to heat and lack of water..
- PRODUCT QUALITY: The lands are registered in the CCPAE, the preserves are not yet.
- **COMMERCIALIZATION:** In quality and local food stores, all over Catalonia.

## 4. OBSERVATIONS

- We make sauces and jams with forgotten fruits and fruits from the Mediterranean forest. We collect the fruits ourselves, and we are trying to grow them more and more to ensure production and improve efficiency.
- We also have a **sustainable collection project in agricultural estates in the agroforestry mosaic**, with which we have done a pilot test with Olivera, two of its estates in Vallbona de les Monges. **Here's the guide**.





