

EXPERIENCES

OF INTANGIBLE CULTURAL HERITAGE

OF JANDA LITORAL. CÁDIZ

The ATLANTIC CULTURESCAPE project, co-financed by the Interreg Atlantic Area Programme through the European Regional Development Fund (ERDF), has as its main objective to support the development of a range of tourism products and experiences focused on the enhancement of intangible cultural heritage. The project brings together 7 partners and 12 collaborating partners from all over the Atlantic Area. In Andalusia, together with the Andalusian Agency of Cultural Institutions, AAIICC, partner of the project, the Andalusian Institute of Historical Heritage and the Rural Development Group Litoral de la Janda y los Alcornocales participate as associated partners.

In this brochure we present a selection of experiences in the La Janda litoral county, in the province of Cadiz, related to traditional crafts and knowledge that allow visitors to discover the uniqueness and identity of this territory, while supporting the survival and enjoyment of its heritage. The project website offers a wide selection of experiences from all over the European Atlantic Area as well as resources of interest for professionals or visitors.



WWW.ATLANTICCULTURESCAPE.EU

RESOURCES AND LINKS OF INTEREST

SITES OF INTEREST

Roman archaeological site of Baelo-Claudia.

https://www.museosdeandalucia.es/web/conjuntoarqueologicobaeloclaudia
The Salted fish factory, the Roman Theatre of Cádiz and the archaeological
site of Dña Blanca.

www.juntadeandalucia.es/cultura/enclaves/

Interpretation and Documentation Centre of the Sea, the Tuna and the

Almadrabas de la Chanca in Conil.

http://lachancaconil.es/

Wine and Salt Interpretation Centre in Chiclana.

https://www.vinoysal.es/

Conservas LA CHANCA Tuna Museum, in Barbate.

https://www.museodelatun.com/

RESOURCES AND OTHER USEFUL LINKS

APP Cadiz Sea audio-guides http://soldecocos.org Heritage guided tours: Genatur https://genatur.com/ Arq. Patrimonio http://www.arqpatrimonio.com/ Marimantas Vejer https://marimantasvejer.com/ www.andalucia.org/ www.cadizturismo.com/

www.jandasostenible.org/ https://guiadigital.iaph.es/

DOWNLOAD THE APP

Cadiz Sea audio-guides













The **Sancha Pérez project** was conceived and developed to be more than just a winery or an oil mill. Its main objective is that visitors to the area can enjoy the winery free of charge.

Experience

The visit begins with a walk through the vineyards and olive groves, where the varieties of grapes and olives we grow on our estate, as well as the different organic cultivation techniques we use are shown.

The Bodega also offers a visit to the **Olive Museum** where 26 different types of olives are grown, and to the **Fruit Area** where you can taste the seasonal fruits. The visit continues to the **winery** and the **oil mill** where you can learn about the production processes of its white and red wines and its Extra Virgin Olive Oil. Finally the visitor can buy products (wines, oils, vinegars and jams) in the **shop** or **participate in tasting sessions** and **events** by reservation.





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The traditional Santa María de Jesús Salt pan, located in the heart of the Bay of Cádiz Natural Park, has enormous potential for environmental education and heritage interpretation. The **Environmental Resources Centre** allows you to enjoy outdoor activities in a traditional salt mine and experience its traditions, fauna, uses and customs up close.

Experience

Among the most outstanding activities Salinas de Chiclana offers: itineraries and guided tours of the salt pans, visits to our salt museum, tastings and samplings, artisan fishing days, birdwatching, cart or bike rides, Natural Salt Spa, salt and fish tastings, as well as tasting the best food of the land, such as our estuary fish, seafood, rice specialities and typical dishes of the area in their restaurant.





INFO:



3. Bodega Manuel Aragón

www.bodegamanuelaragon.com

The winery Manuel Aragón is located in Chiclana de la Frontera (Cádiz) and belongs to the D.O. Jerez-Xerez-Sherry. The company is clearly traditional, in all the steps, from the vineyard to the finished wine. It has a strong family character that has been passed down from generation to generation, marketing its wines since 1815.

Experience

It has two wineries, one in in the centre of the village -with a wine office better known as Bodega Sanatorio and another on the Cádiz-Málaga road where the vineyards, the solera and the bottling plant are located. Their dedication to wine knowledge, which has been recognised with several awards, has encouraged them to offer guided tours that must be booked in advance. The guided tours and the possibility to buy local wines and products such as wines and local products such as honey in the shop, chicharrón de Chiclana and butifarra sausage, among others.





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The Mare Oleum Olive Grove Interpretation Centre, in front of the Trafalgar Coast, offers you the possibility of discovering the most precious treasure of the Mediterranean diet: the Extra virgin olive oil (EVOO). The Centre, a commitment to sustainability, ecology and nature, has been conceived as an exhibition space to disseminate the cultivation of the olive tree, the techniques for olive oil extraction and its value as a source of health for our organism. It is also a place for the promotion and development of ecological agriculture in favour of the fight against climate change, through the dissemination of environmentally friendly agricultural techniques that favour the presence and increase of the flora and fauna native to the ecosystem on which it is based.

Experience

Free access to the **olive grove** and **shop**. **Guided tours** and **oil tastings** are offered on request.





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Cádiz Atlántica has developed an extremely innovative range of experiences that take place in natural coastal environments of the highest historical, archaeological, landscape and environmental value, as well as in unique spaces of incredible singularity.

Experience

It offers visitors a unique immersive experience in the history of bluefin tuna fishing and its gastronomy, through a direct relationship with the sea, its coastal environment and its archaeological sites of Baelo Claudia (Tarifa) and Trafalgar. On the other hand, it also offers live cooking techniques related to the practice of fishing, from Ancient Rome to Japan, as well as exclusive access to private and genuine spaces, such as the old Chanca of Barbate, the most complete museum in existence and Almadraba bluefin tuna space.





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The **oldest bodega in Vejer** follows the centuries-old tradition of the family of the family to produce the best wines of the area. In 1987, Manuel Gallardo Romero -a family of winemakers since the 19th century-moved his bodega from Chiclana to the area known as La Barca de Vejer, a cool and sheltered place protected from the winds, as well as a natural harbour, which has been a wine-producing area since ancient times. **The cultivation of vines** was an important activity for centuries due to the natural sunshine and the freshness of the land. Its wines, due to their quality, were taken to all over the world from Phoenician times to America itself by Castilian and Andalusian navigators with the discovery of the New World.

Experience

Today, **Bodegas Gallardo** works with the aim of maintaining the tradition with the future in mind, offering new products that are in line with market demands. **Events** are organised, as well as **tastings** and wine pairings.





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7. Quesería El cabrero de Bolonia

@elcabrerodebolonia

Lorena and Mario have been managing the new stage of the artisan cheese factory El Cabrero de Bolonia for more than two years. A project that combines the conservation of the Payoya goat breed, in danger of extinction, with the traditional practices of artisan cheese making. Their herd of Payoya goats goes out every day to feed in the Parque Natural del Estrecho, in Bolonia, Cádiz. The quiet grazing and natural feeding ensure that the milk retains all its properties while at the same time playing an essential role in preventing and pollination of plant species. The organic milk is transformed into rich 100% handmade cheese.

Experience

There are several possibilities for visits, which can be adjusted on demand, such as **grazing and milking the goats, cheese making, cheese tasting** or the purchase of cheeses in the **shop**.







8. Pesca Turismo Tarifa

https://pescaturismotarifa.com/

Pesca Turismo Tarifa are bluefin tuna craftsmen based in Tarifa that carry out its activity with scrupulous respect for nature. Pesca Turismo Tarifa offers the possibility to immerse in the local fishing culture and learn with professional fishermen while enjoying the authentic seaside environment.

Experience

This outdoor activity is based on the observation of a day's fishing of bluefin tuna in the Strait of Gibraltar, allowing you to live an authentic full fishing experience and get to know this product of the sea coveted by the best restaurants in the world. The activity is by reservation and is aimed at adults.











