

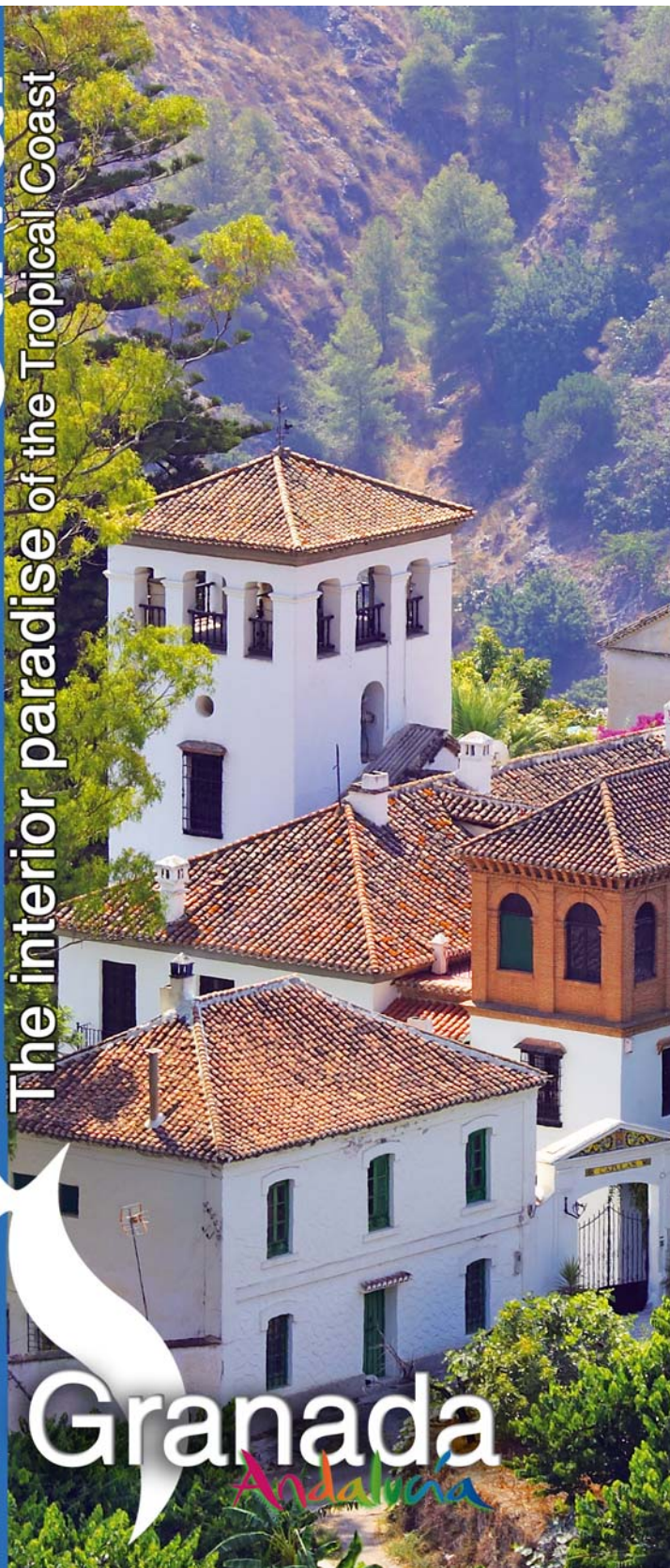
Otívar The interior paradise of the Tropical Coast

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The interior paradise of the Tropical Coast

Granada

Andalucía





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The interior paradise

Otivar is situated at the foot of the Sierra of Cazulas and the park of Tejeda, La Almirajara y Alhama, in the extreme western south of the province of Granada. Having a bit more of one thousand inhabitants, its 55 km² draw the amazing interior scenery of the Tropical Coast.



60 km away from Granada and 13 from Almuñecar, the main access is by the **carretera de La Cabra** (road) which, departing from the **Suspiro del Moro** (pass), in the highway Bailen-Motril, crosses the town to link up with the A road 340 crossing Almuñecar.

At 280 metres above sea level, the rough hillsides and the steep slopes are the main features of Otivar mountains. In its municipal area the **rio Verde** (river) be-

gins to flow, going through the valley known by the same name and watering the lands, beautifully full of subtropical fruits.

Otivar is, without any doubt, an ideal place to get lost and to enjoy fresh air and a subtropical climate unique in Europe.

Typical Andalusian streets, with white houses where the facades are an explosion of coloured plants and pots which bring the rustic touch that the devotees of rural tourism look for.



Puddle in the río de Las Chorreras

What to visit

Among the many places that can be visited in this village, situated right in the mountains and not far from the beach, we find the natural spots of the **valley of Rio Verde**, placed between of the **sierras de Almijara and Cazulas** (mountain ranges); **San Jose Church**, in mudejar style, built around the middle of the 18th century. A walk along its streets and vantage points is essential. **Vista Verde, Balcon**

de Rio Verde or Suspiro del Moro, are view points that have impressive dusks. A visit to the **Palacete de Cazulas** is also a must. It is situated in full nature. Its origin is roman, and for a long time it was the residence of the marquesses of Montanaro and it is currently a wonderful rural hotel. The income



Viewpoint in Andalucia Park



Viewpoint in town hall square



Cuevas street

of this agricultural village comes mainly from the production of subtropical fruits, therefore it is obligatory to visit some of the fruit warehouses (*corridas*).

The adventure

Otivar has got a public swimming pool, a gym and sport centre, and if you love risk you can practise paragliding, delta winged, rafting, climbing, trips by 4x4 and mountain bike, or rambling in the splendid sites of Rio Verde. Otivar is also the main entry to the **Natural Park of**

the Sierras de Tejeda, La Almijara y Alhama and it has got an information centre.

What to eat

As the typical mountain village Otivar is distinguished by its delicious traditional food: fried bread or flour scrums (*migas*), baby goat (*choto*), hunting meat, blood sausage (*morcilla*), long sausage (*longaniza*), fennels cooking (*puchero de hinojos*), grilled meat, salad with tropical fruits, fritters (*buñuelos*), honey coated pastry (*pestiños*) and assorted honey.

Palacete de Cázulas



San José Church

About leads, heroes and farmhouses

For centuries, Otivar was a farmhouse; used by travellers to rest when they went from the coast to Granada. The first population data dates back to the end of the 15th century, when the farm-house was inhabited by twenty neighbours.



Some prehistoric remains of little importance have been found on the outskirts of the town. We do not know if it existed as a village in the Roman period, but, according to some researches, in one of the

mountain ranges of the village there was one of the most important silver and platinum mines of the Iberian Peninsula. The mine



Plomo

was exploited until it was completely buried after a landslide.

Roman remains, practically unknown, is the vaulted channel that goes down underneath the ground, through the bed of the rio Verde to a place called *Las Angosturas*, where it linked with the aqueduct of Almuñecar. It was used to take water during the

drought periods and was buried in order to avoid the growth of the river destroying it.

But, without a doubt, the structure of the actual urban centre shows its arabic ancestry. In excavations done to build a house, the remains of an Arab cemetery were discovered. Apart from the one in Otivar in the actual town, there are two other farmhouses: Cazulas and Turillas, which had ten and thirty neighbours respectively.

An important Arab landowner who could have given shelter to the King BOABDIL after leaving Granada lived in a small palace in Cazulas. But around 1561, Cazulas and Turillas became depopulated after the expulsion of the Moriscos fled from the place. The Christian resettlement that was done

throughout the valley caused the configuration of Otivar as a village after the settlement of 95 neighbours. The enormous farm of Cazulas was obtained by a marquis of the Spanish high nobility. In the place where the mosque was, they built a church in the Mudejar style, even after a lot of reformatations, assaults and fires throughout its history, it still has its original Mudejar structure although with a classic touch.

The Civil War left the village devastated socially and economically. There were some people that sheltered in the mountains to fight against Franco's regime (*maquis*), but they were all eradicated.

During the second half of the 20th century, 75% of the population of Otivar emigrated, mostly to Cataluña and the Basque Country, but they also emigrated to European and American countries.

In 1973 Otivar obtained the IV Award from the Provincial Competition of the beautification of villages.

The Alcalde Caridad (Mayor Charity)

The Napoleonic invasion in 1808 caused the appearance of the guerrillas in Spain. A kind of resistance army without any military training, that checkmated the, upto then, undefeated French army. The guerrillas were commanded by a large and famous series of figures that legend or history has turned into heroes, and they supplied the lack of training for the exhausted knowledge of an intricate orography, perfect to hide and ambush the enemy. One of those heroes was JUAN FERNANDEZ CAÑAS, Mayor of Otivar, also known as ALCALDE CARIDAD or TIO CARIDAD.

Otivar panoramic



When the French troops arrived in Almuñecar in May 1810, they arranged a meeting with the authorities of the region to swear fidelity to the Napoleonic government. The Mayors are forced to pay thousands of reals and to hand over all weapons. FERNANDEZ CAÑAS makes a first

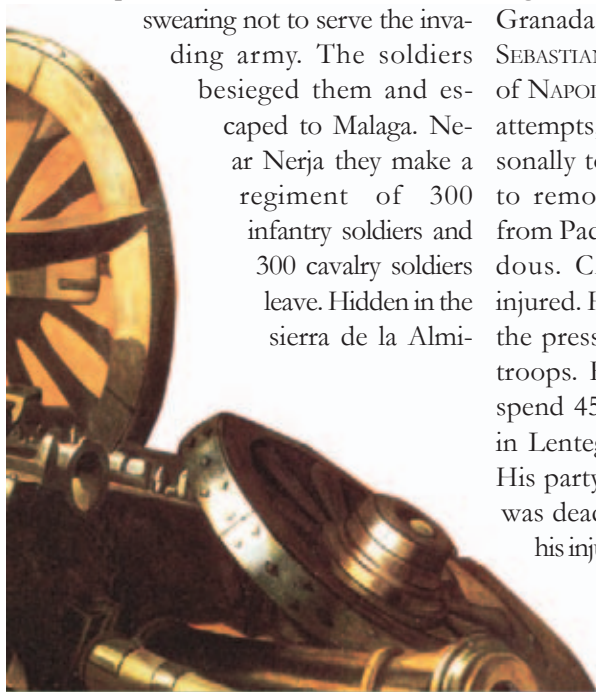


Alcalde Caridad

payment but he hides the armaments in the country. Days later he kills some of the soldiers that came to capture him and he escapes. He recruits some guerrillas and he kidnaps the members of the council that were going to seize his properties. He releases them after swearing not to serve the invading army. The soldiers besieged them and escaped to Malaga. Near Nerja they make a regiment of 300 infantry soldiers and 300 cavalry soldiers leave. Hidden in the sierra de la Almi-

jara mountain range, a few days later they burst into the **castillo de La Herrería** (castle) and into the Garrison of Nerja, seizing weapons, ammunition and food. A little later, Almuñecar, Salobreña and Motril fall, where GENERAL WERLE and his troops leave for Granada without offering any resistance.

ALCALDE CARIDAD, encouraged, sends dispatches to all the villas in Alpujarras to recruit men. In only three months after the beginning of his campaign, he controls the whole of the south province and begins to prepare the assault on Granada, defended by General SEBASTIANI, chief of the armies of NAPOLEON. After some failed attempts, Sebastiani decides personally to lead a powerful army to remove ALCALDE CARIDAD from Padul. The fight is tremendous. CARIDAD was seriously injured. His guerrillas fled before the pressure of the Napoleonic troops. FERNANDEZ CAÑAS will spend 45 days hidden in a cave in Lentegi, fighting for his life. His party breaks up thinking he was dead. Quite recovered from his injuries, he meets, in Cazulas,

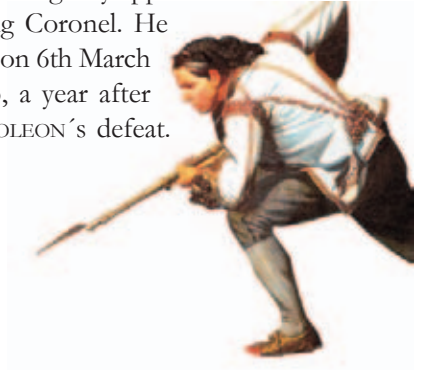


with what is left of his guerrillas. The news makes them furious: after deceiving them with false promises in order to surrender, sixty men who formed the garrison of the **castillo de Almuñecar** were hanged. Since then there would be no mercy. Arrested Frenchmen or traitors are hanged without mercy.

The campaign will be savage until February 1811, just as NATALIO RIVAS tells in 1950 in *The Alcalde Caridad*. His description also gives the idea of the terror and pain of those times: *Rough ground and bushes suitable for lodging pests, alternate with steep mountain ranges of impossible access. The abysses and cliffs inspire terror to the most hard-working mind, and the gullies are so deep, that daylight does not reach their depths. The scarce prairies lack trees; lands*

completely bare so that the sun burns in summer and the winter frosts harden. In this scene so wild that man had to perform his difficult role, a mixture of beast and human being, in the space of two years of incessant fight.

His confrontations took him from Almeria to Malaga, even to Alhendin, at the gates of Granada, headquarters of GENERAL SEBASTIANI and his brilliant General Staff. His campaign ended in 1812, when his health was fading. Just before that, the Government of the Regency appointed him acting Coronel. He died on 6th March 1815, a year after NAPOLEON's defeat.



Lucero peak



Immaculate, penitents and loquat

Otivar starts the winter with the local festivity in honour of the Virgin Mary Immaculate. The Loquat Day (*Nispola* Day) welcomes the spring. The day was thought to promote this subtropical fruit and to recover the folklore and cultural heritage of the village and the region.



The initial winter fair in honour of the Virgin Mary Immaculate used to take place from December 7th to 10th. Children's games, clay pigeon shooting, open air dance and night festivals are typical these days. Typical dishes are also offered to neighbours and visitors at lunch time.

The Virgin Mary Immaculate Day breaks with the sound of the local band going along its narrow steep streets. At noon the mass in honour of the Virgin

gathers all the neighbours and then music comes back with the band's official concert in the main square. In the afternoon there is the procession of the Virgin. Curiously, the day 9th, the last day of the festivities, is devoted to the Virgin Rosemary, a beloved image in the village.

Nowadays the fair is sponsored by the local authorities but it was not long ago when the own neighbours set up committees which in turns dedicated to collect

the money. They even lodged the musicians from the band in their homes since there were no hotels and the road network was almost non-existent. In that period of shortage, the local festivities were an extraordinary event. Single girls in the village took the opportunity to wear a new dress. It was also the time of the year when everybody was able to eat meat, since the local shepherds offered their goats at a good price.

The Holy Week

The Holy week in Otivar has changed through the times. In the past, the images in the church used to be covered with a purple curtain until Saturday of Glory.



Children's Via Crucis.
Dancing «el Robao».

Loquat Day. Popular meal



After the mass of Palm Sunday, the neighbours walk in procession along the streets carrying palms and little olive tree branches. On Holy Thursday the procession of Jesus of Nazareth and the Virgin of Hope takes place, with all women dressed in white *mantillas* (beautiful hand-made embroidered cloths that cover their heads and shoulders).

The religious holy services are celebrated on the Holy Friday alongside with the Via Crucis that goes around the calle Estación (street). Later this day, and with all the escort dressed in black, it starts the procession of the **Procesión del Silencio** (Silence Carrying), with the Dolorosa Virgin and the Crucified Christ.

The Loquat Day

The Loquat Day (*Nispola* Day) is celebrated in April. Its main aims are to promote this fruit and to recover and revalue the folklore and the cultural heritage of the region, specially the typical dancing of *el Robao*, which has its birthplace in Otivar. The festivity



also pretends to introduce a formative aspect directed to the subtropical fruits producers by trying to make them aware of techniques respectful with the environment

and applying quality criteria to their products. Among the many activities that take place this day

we want to emphasize the Loquat Contest in which all producers of the rio Verde area (Olivar, Jete, Lentegi, Almuñecar and Itrabo) take part, and the awarding of the **Golden Loquat** (Golden *Nispola*) to a prominent figure.

The Corpus Christi

Though preserving its colourful scenery, the Corpus Christi Day has lost part of its essence. In the past they use to put up an altar in the main square the day after an open air night dance where the neighbour. Nowadays several altars are raised in the streets to greet the procession as it passes by, but there is no open air night dance. As in other villages, altars are decorated with white bedspreads and linens, coppery and flowers.

*Traditional Flamenco evening
at the Restaurante Zamora.*



A historic and ethnographic walk

Apart from heavenly natural places and wonderful dusks, Otivar surprises the traveller with the delightful charm of the church San Jose or the Small Palacete de Cazulas or with the footprints of a past linked with the economic activities, like the hydroelectric power situation, the boilers, the mills or the olive-oil mills.



Palace and village of Cazulas

The village of Cazulas

Cazulas was, in the period of the nazari, a farmhouse belonging to the *alfoz* of Almuñecar. In 1492 RODRIGO DE ULLOA, Mayor Accountant of the Catholic King and Queen and Keeper of Almuñecar, buys it from ABUL-QASIM B. HANI and from ABU ABD ALLAH MUHAMMAD. The autochthonous population must have been still living in the place. But

at the beginning of the 16th century it was a deserted place.

Until the first half of the 16th century, it belonged to the Ulloa family. In 1549, RODRIGO DE ULLOA homonymous grandson of the purchaser, and son of JUAN DE ULLOA, also keeper of Almuñecar, obtains permission and sells the place to DIAZ SANCHEZ DE AVILA, 24th knight of the

council of Granada. Then it is sold to the family Afan de Rivera, until it was bought by the family Bermudez de Castro in the middle of the 19th century.

Until 1977, Cazulas was a marquisate. From the Muslim period, the way the village has been possessed has changed a lot. In the first moment of Christian occupation a mainly territorial control has



The chapel of Cazulas and gardens

been established, without its own jurisdiction or noble rights. In the middle of the 16th century, it is a domain which also spreads through the area, occupying lands from other territorial units, as happens with the old Muslim farmhouse of Turillas.

In the middle of the 19th century, MADOZ says in his GEOGRAPHIC DICTIONARY OF SPAIN: *Casulas: added to the town hall of*

Otivar...is reduced to a farm of private property, belonging to a neighbour of the city of Granada. It is situated in the mountains which takes its name, on the east side of the gully of Almjara, and scattered in small groups which com- pose 13 houses and a chapel, from which the main one, which is the one of the lord, is remarkable for its regularity, comfort and solidity ,on an artificial plain, joined to another two houses and a oil mill, and very close to some ware-houses and winery...,the chapel, although small, is of a regular and neat shape, built in 1840 without its owner, and dedicated to Saint Francisco de Paula... In 1842, it had 19 neighbours, 25 souls...

Nowadays, the **Palacete de Cazulas** is beautifully restored and it has among its buildings a rural hotel, with a dozen rooms perfectly equipped. An ideal place to enjoy its natural environment that surrounds it. It has a chapel, a pool, spacious gardens, a ethnologic museum, a library and a dining hall.

The Church of San Jose

During the 14th century, after the fall of the nazari reign of Granada, the ecclesiastic structure is installed in the new territory. On the coast of Granada, the quantity of temples is acceptable for the most important coastal centres: Motril, Almuñecar and Salobreña. While the towns and the interior places, like Otivar, can be catalogued as regular. For this reason, the works and reparations of the temples are so frequent,

especially during the 17th century. The parochial church of Otívar, in the Mudejar style, was built around 1560 by the builder FRANCISCO FERNANDEZ. Its floor has one nave and is covered with frameworks of simple files. During the 17th century, as a consequence of its little quantity, the framework is taken away and the sacristy is built. During the 18th century, and especially during the second half, because of its economic improvement and the resulting increase of the population, the archbishopric of Granada designs a plan of visits to the different parishes and temples to specify their situation and establish the works and the necessary improvements on each case. In the visit carried out between 1754 and 1755, it is stated the

parish of Otívar lacks an altarpiece. In 1780 the construction of a pulpit and the gilding of the altarpiece is ordered.

In the middle of the 19th century, MADOZ, in his description of the place, declares that the parochial church is dedicated to the Virgin of the Concepcion, which contradicts the traditional and actual dedication of the temple dedicated to San Jose. He also adds that ... *is not joined to the Geta and together with it the cemetery is situated and a 1/4 league to the west, an oratory dedicated to San Francisco* (in Cazulas).

Nowadays it has seven lateral niches and a wooden mayor altar. On the altar, donated through father Don JAVIER ALAMINOS in 1986, there are images of San Jose, Inmaculada Concepcion and



Altar of the San Jose Church.



a Christ. The lateral sculptures are reproductions of the ones destroyed during the Civil War. The chorus is situated at the entrance and is made of wood with sculpted bases.

Hydroelectric station

At the beginning of the 19th century the regulation process and the town legal organization begins. As the century moves forwards, public works are done, especially the ones related to the use of the water resources. In just this way and as the industrialization process is extended through Spain, it is obvious the need to generate electric energy, for the consumption of the new productive weave and for domestic use.

At the end of the 19th century and the beginning of the 20th, proliferate in the region and especially on the high course of

the **rio Verde**, the construction of small hydroelectric power stations. There were small installations, sometimes private which made good use of the nearby water courses or dams. The energy consumption covered only the proximities and the environment of the installations. This situation was kept until the 1970s, when the Spanish economy improves and the traditional ways electric energy supplies tend to disappear.

There are at least three stations known with these characteristics in Otivar, two of them unproductive and abandoned nowadays, and a third which is still working. The first one, **Puente Hondera**, is situated on the high course of the bank of the **rio Verde**, near the **Palacete de Cazulas** and was ordered to be built by the Marquess of Cazulas. The second was the **Puente**

Altera, also situated on the high stretch of the **rio Verde** and not very far from the other one, it stopped working in 1966. We only keep the ruins of its installations.

The third one, the **Fábrica Luz**, still working, has a power of 1.8 MW. It is supplied through a channel which makes good use of the reservoir created by a dike situated next to the **Junta de los Ríos** (joining of Topera and Chorrera rivers).

The boilers (*caleras*)

The process of obtaining the lime (*cal*) played an important role in the way of life of a few decades ago. Since faroff times the lime was used to build and as decorative or covering the walls or interior elements. Not very long ago, it was traditional to bleach (*encalar*) or whitewash (*blanquear*) the walls or interiors of the buildings. The production and consumption of the lime was so important, that it was strange the town which did not have in its area one or several limestone quarries. They were situated in places near the mountains to facilitate the supply of wood for the firing oven. The production process of a loaded oven could last several days, always depending on the dimensions of it. During this time the limestone quarries (*calaleros*), had to take turns to keep the temperature of the oven around 1000 ° C in a constant way. The resulting lime was used as building material, if



Ruins of the hydroelectric power station of Puente Altera. Fabrica Luz and Bolier.

it was black, and to bleach the walls or interiors, if it was white. The mule drivers (*arrieros*) were the ones in charge of distributing it.

In the town of Otivar there is proof of the canon which, for example, the limestone quarries payed to the Marquess of Cazu-las, always depending on the capacity of production of the limestone quarry. In the places of

La Campiñuela and La Molineta there are some leftovers kept of which nowadays integrate an interesting and signposted trekking route.

The threshing floors

Agriculture is the traditional activity of the people from Otivar (*oliveños*), but the mechanization and the new technologies have transformed it a lot. Not so long ago, the manual work and the help of animals were the ways to make the different agricultural tasks. The threshing floors (*eras*) are a clear example of this traditional agriculture: open, flat and, sometimes paved places, where the ripe grains are threshed. Normally, they were situated on elevated places and exposed to the soft action of the winds. They searched in its design for a light slope to favour the currents of rain water. From

June, they reaped the fields of cereals and pulses. After gathering the harvest in big bunches or sheaves (*gavillas*), they were loaded onto mules or beasts to take them to the threshing floor. It was then when, in this order, the haystacks (*parva*), the threshing (*trilla*), the throwing (*aventeo*) and, finally, the storage was carried out. In Otivar is well-known the threshing floor situated next to the resting area in the zone of the **La Molineta** and **La Campiñuela**.

Mills and factories

The grinding to obtain flour or oil was carried out in several mills, which splashes the orography of the place. In the middle of the 19th century, two flour mills and four oil mills existed in



Cazulas's old olive-oil mill (*almazara*). It was closed in the middle of the 20th century.





the town. The oil was one of the products of the area to be exported, together with the wine and the figs. In general, and taking into account that in the period of its apogee there was no electric energy, the common thing was the hydraulic mills were there because of the many water resources of the place. The use of the mills depended on the property being public or private. The communal mills belonged to a village and were used according to a draw to award the dates of use. The private ones worked as commercial exploitation, and for that, they received a measure of grain called *maquila*. There were also private mills belonging to nobles, to big owners or to the church, that, basically, were used to grind the harvest of its owners and in some cases they accepted a particular grinding for the pay-

ment of the corresponding canon or *maquila*. Generally the mills of the area have a cover of two waters, with tiles and walls with holes. The **molino de la Cuesta** (mill) is situated on the way to the **rio Verde**, some 200 metres from the urban area. It is in ruins, it has little dimensions and walls with holes. It preserves its origin and stone millstone conglomerated as well as many compartments in the courtyard. Without an adjoining house, it had only one water entrance.

The **Molino Quintana**, also dedicated to grind grain, is some two kilometres, in the area of the **rio Verde** where it obtains water for its working.

Finally the mill or factory of **Nuestra Señora del Carmen**, is one of the few olive-oil mills in the area still active.

The Molino Quintana (mill)



Lead smelting

The first miners exploitation resources of the region dates back to pre-historic times. In

Otivar, the first written

news about the mining industry can be found in the GEOGRAPHIC DICTIONARY of TOMAS LOPEZ at the end of the 18th century. This piece of work is situated in the farmhouse of Turillas and in the country house of Cazulas, the mines and lead factory next to the banks of the rio Verde and the path *real to Granada*. PASCUAL MADDOZ, in the middle of the 19th century, says referring to the town production: *there are 24 lead mines, only one very abundant in production, because the rest are not working during the day*. Without a doubt, it had to deal with an activity of certain importance in the area in certain historic pe-



riods. The property of the several seams corresponded to the Marquis of Cazulas, who awarded the rights for its

exploitation to companies

which contracted the people from that place for the several tasks. The men were in charge of grinding and extracting the mineral. The women, of cleaning it.

The exploitation area was known as **Mina Rica** (mine) and surrounding small towns occupied by the miners and employees of the lead smelting were installed which could be named *del Escarcimiento* of the **Tajo Olmillo** (ravine). From here the mineral was taken to Almuñecar for its later distribution by boat.

The washhouse

Situated in the Plaza del Carmen (square), in the northern part of

Old containers for the storage of oils • Tunnel of La Cabra (up)



the urban area, it is rectangular and has a cover of two waters. The sinks receive the water from a central pillar of great dimensions. The water could be used since the middle of the 19th century. The enclave where it is situated, next to a square of impressive views on the course of the **rio Verde**, conferred a singular importance to the whole group.

Tunnel of La Cabra

After the civil conflict, around the 1950s, probably with the funds of the denominated “Plan of the devastated regions”, they built the road which connects Otivar and the region of the rio Verde to the interior of the province and which is traditionally known as **carretera de La Cabra**. Its route deserves a special mention about the tunnel which crowns the harbour, after a long and sinuosity

climb. The tunnel was the symbol of the end of the traditional isolation of the region.

Fabrica Sierra Factory

A great part of the town is between the gullies of Cazulas and Almijara. Traditionally occupied by wide areas of forest in which pines, tree strawberries, gall oaks and carob trees dominate. The great forest richness, favoured an important wood activity. The pine forest belonged to the Marquis of Cazulas who auctioned annually the acquisition of the cutting of twelve thousand pines.

Fábrica Sierra (factory), also



The Fabrica Sierra (factory saw) • Built at the end of the 19th century



Cruz de Caracoles.

Built in 1933 by assignment of a family from Otivar in tribute to their father, died in that place.

It is situated on the farm of Cazulas, in the **cuesta del Collao Reor** (slope).

property of the Marquess, paid for kilos transported. The change in the agricultural uses caused by the plantations of subtropical plants and the loss caused in the vegetal cover after many fires which have devastated the region in the last few years have brought deep changes to the landscape.

The Fountains

Fuente del Barrio Bajo. Situated in Alcalde Caridad avenue. The pillar was built in 1948 to mark the building of the carretera de La Cabra. It is made of stone and links directly with the existing spring.

The crosses

Cruz de Don Paco (cross). Built in 1917 by assignment of the Marquess of Cazulas in tribute to her father, FRANCISCO CASTRO assassinated in that place. It is situated next to the Fábrica Sierra, on the farm of Cazulas.

Fuente de la Vibora (fountain of the Viper). A famous spring where nearly everybody from the mountain went on a pilgrimage to enjoy its cold water. It is situated on the carretera de La Cabra, its pillar was also built to mark the building of the road.



The Cruz de Don Paco (cross)

The Paradise of adventure

Lovers of strong emotions have reason to celebrate the intricate Paradise of the Otivar orography. Of great prestige in all Andalucia it is the descent from the barranco de las Chorreras (gully) to the Junta de los Ríos. But they also organize guided excursions in a Jeep through the Natural Park of La Almjara, to visit the most isolated and almost inaccessible places.



Waterfall of Puente de Hierro

The Great Gully

The descent of the rio Verde river is one of the most well-known in Andalucia for keeping a constant caudal of water the whole year. It is a true natural aquatic park, although it demands a considerable physical effort. It is also one of the most biodiversity zones in the southwest of the Iberian peninsula.

They advise extreme precautions in order not to damage the formations of travertines on the Banks besides where abundant Riverside vegetation exists. It is recommended to walk as little as possible on the gravels of little depth, where a rich and varied fauna live. The rio Verde is a Ca-



*One of the many natural pools
in the descent to the Junta de los Ríos.*

nyon of medium difficulty, suitable for people with experience in mountain activities such as climbing, rappel or speleology. Depending on the route you choose, you can do several rappels that in some cases can be changed for a dive into the numerous pools. Some slides and small jumps make the route very enjoyable. Some professional offers have established some alternative routes:

- From **fuelle de las Cabrerizas** (fountain)-**cascada Doble** (cascade) you can enjoy the most sporting and vertical part of the gully. It has the inconvenience of having to go on foot (an hour's walk along a very steep path), until the beginning of the route.

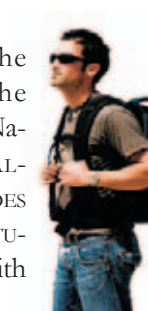
- The descent of the **Junta de los Ríos** by car is a shorter journey, very enjoyable and without

complications, walking afterwards along the path to the **cascada Doble** and descending in three hours this last stretch, with two rappels and the possibility of jumps into pools of cold and crystal-clear water.

- The complete descent of the gully starts at the **fuelle de Las Cabrerizas** and it is indicated only for experienced sportsmen. It is also required to leave vehicles at the beginning and end of the route.

Jeep and trekking

No less interesting are the guided excursions and the routes by Jeep through the Natural Park organized by ALMIJARA ENVIRONMENTAL GUIDES (ALMIJARA GUIAS DE LA NATURALEZA), the first company with



these characteristics which are in this town. The offer includes routes in Jeeps and combined interpretative trekking. The activities are for groups of no less than four people and include a local guide and food. The routes show you the most excellent natural place, many of them being complicated to reach on foot, such as **pico Lopera** (peak), **cerro del Sol** (hill), **cueva Colica** (cave), **Las Cabrerizas**, **barranco de la Corta** (gully), **Piedra del Rayo** (stone of the bolt), **El Cañuelo** or **cañón de río Verde** (canyon). Besides, ALMIJARA ENVIRONMENTAL offer the groups of gullies transport service and pick up from the beginning to the end of the route.

More adventure

The climate conditions and the varied scenery of the town, crossed by hundreds of horseshoe paths, convert it into an ideal scene for practising other activities carried out by associations or companies in the hobby section: paragliding, hang gliding, mountain bike, espeleology, horse excursions or visits of several days on the mountain.



Rural tourism, the alternative



Taking into account the altitude and the orography of the land, Otivar is also unique for its subtropical cultivation; it is supposed to be almost 90% of the cultivated surface of the town. It is a reality that allows the starting of tourist projects, both public and private, bound to the farming challenges.

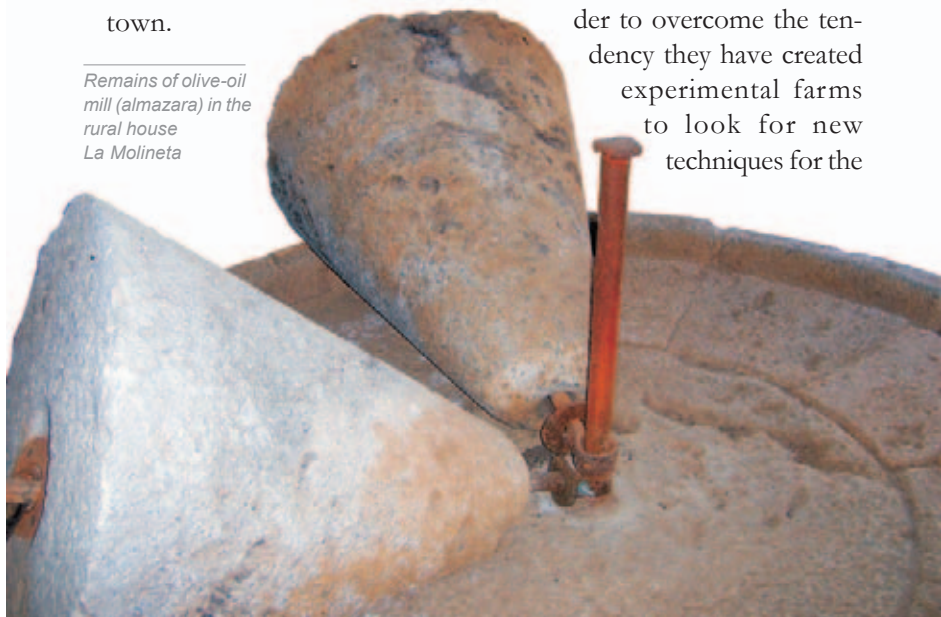
Guided farming excursions, visits to the fruit markets, accommodations that include work in the country, culinary tasting of products coming from subtropical areas, experimental farms for the study of the transformation of products, documentaries, or the creation of a museum centre of interpretation of subtropical cultivation, are some of the rural tourism offers that are planned for the future of the town.

Remains of olive-oil
mill (almazara) in the
rural house
La Molineta

Custard Apple tree, guarantee of origin

Spain is the first world producer of custard apple and the only European country where it is cultivated (95% in Granada and the rest in Malaga).

Although the cultivated surface of the custard Apple (*chirimoya*) has been kept stable, the annual production has passed, in only ten years, from 30 thousand to 16 thousand tons. In order to overcome the tendency they have created experimental farms to look for new techniques for the



management of plantations, and improve the quality of the product and the volume of production per hectare. The custard Apple occupies the seventh place in the fruit sales ranking in Spain. In Madrid and Andalucía 80% is consumed. Outside Spain they only commercialize 2000 tons for England, Netherlands, Germany, Portugal and France. They are trying to open new markets in Sweden and Ireland.

To improve the custard Apple commercialization they have created the guarantee of origin Custard Apple from the Tropical Coast of Granada-Málaga which since the year 2002, and under the common factor of *Anona*, it is being introduced into national and international markets.

Avocado

Spain is the biggest avocado (*aguacate*) producer in the EU although only the second supplier in the European market (a 15% of the market maintenance against the 30% in South Africa). The cultivated surface on the coast has grown although the production has been kept around 20,000 tons. From the three species that are cultivated, the “hass” variety (wrinkled or *arrugada*) occupies 90% of the cultivations. Only 20% of the production is consumed in Spain. The most important importers, in order, depending on the volume of the orders, are: France, England and Germany.



Loquats • Artificial Polinización •
Pomegranate (granadas) • Avocado.



Loquat, the conquest of new markets

Spain is the first European producer of loquats (*nispola*). 25% is collected on the Tropical Coast, where Otívar is the mayor producer. **The Loquat Party** (The *Nispola* Day) that has been celebrated since 1999 in the spectacular Viewpoint of Rio Verde, deserves a special mention and includes prizes for the quality and innovation, recipe and photograph competitions, popular meals and the handing over of the **Loquat of Gold** (*Nispola* of Gold).

The variety “Golden Nugget” is the most cultivated on the coast of Granada. Only 10 % of the product is commercialized in Spain. On the other hand, in European countries like Italy and Portugal it is a great success. In the last few years it has also been exported to USA and Canada. To improve the product they are introducing new cultivation varieties, changing the harvest methods and studying more adequate packaging. They

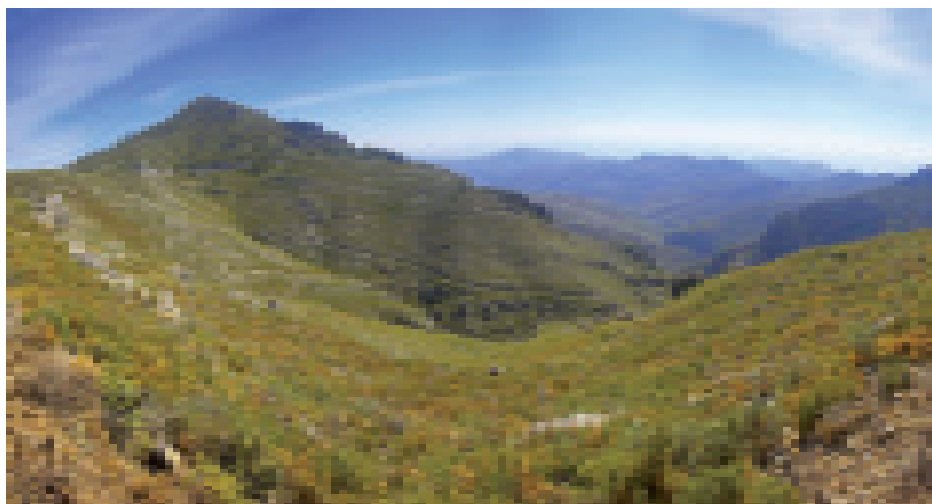
also want to create transformation industries to convert the fresh fruit into juice, jam or liqueur.

The production process and “las corridas”

The process that is described is the one carried out in the mayor part of the markets, where the auction of the fruit also takes place by the traditional method of the *corridas*: 1. **HARVEST**: the products pass through the installations a few hours after being harvested. 2. **RECEPTION**: each entry is identified by the farm or the farmer. 3. **DESTRIO**: the fruit without the demanded quality level is rejected. 4. **WEIGHTING**: the custard Apple and the avocado are placed on the scales. The loquat and the mango, the more delicate fruits, the weighing and the packing is manual. 5. **PACKING and LABELLING**: they pass through the corresponding compartments to be packed and labelled depending on the weight. 6. **LOADING**: the products leave for their destination the same day of entry.

The Natural Park

Lhese mountains ranges represent an impressionable mountain mass situated as a geographical barrier between Malaga and Granada. The Natural Park of Tejeda, La Almijara y Alhama was created in 1999, in which the town of Otívar is included.



Cerro Jaloche (hill).

With the entrance of these mountains into the Range of Protected Natural Spaces of Andalucía an old debt with these was paid off, inexplicably forgotten until then, despite its natural historic and artistic values beat the ones that can be found in many other protected spaces.

The Natural Park is an impressionable mass mountain situated as a geographical barrier between Malaga and Granada. With an extension of 40,600

hectares, the Park covers a great part of the mass mountain that goes from **río Puente de Piedra** (river) in Alcaucin (Malaga), to the **carretera de La Cabra** in Otívar (Granada). A continuous alignment of rocky escarpment represents the most prominent height of the southern geography to the Portuguese coast.

With its 2068 metres altitude, the **pico Maroma** (peak) does not have a rival, being the dominant watchtower towards the



west with spectacular views on both shores of the Mediterranean.

The name of Tejeda comes from the elevated number of years that, in other times, stocked the mountain range.

Almijara comes from the arabic name *Almijar*, that means “drain”, possibly in allusion to the speed which the rain water drains to the sea or also to the distortion of the **sierra de La Almijara**, due to the abundance of these structures, named *paseros* (ways), on the rural buildings which were used mainly to dry figs and grapes. At first sight, these mountains keep much similarity to the mountains of the north, especially to the

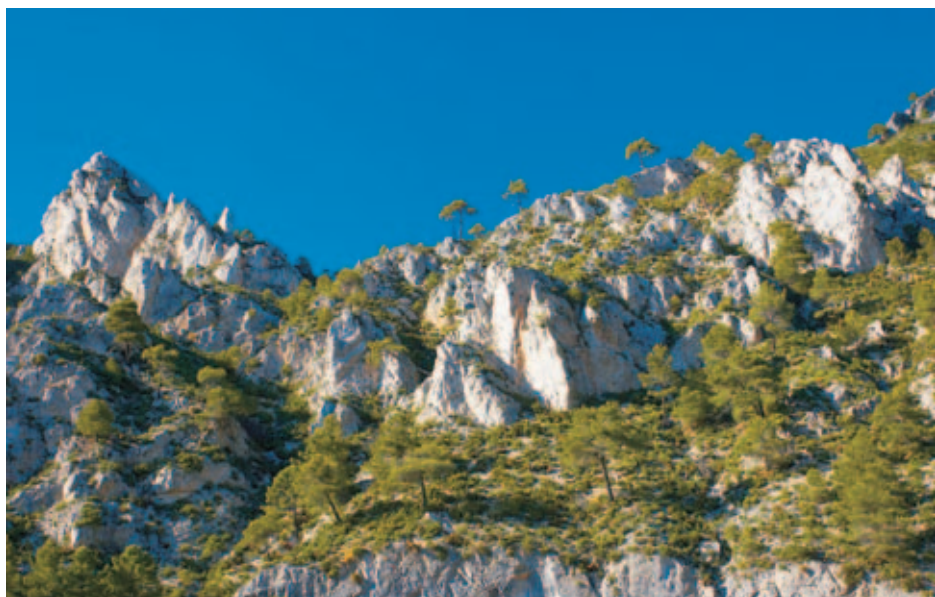
Picos de Europa Its proximity to the sea, its similar heights like a constant come and go of sharp crests and deep gullies are responsible for such analogy.

Its White calcareous rocks and including some other wild water courses that falls indomitable, in a hurried race to arrive at the peaceful prairies of Granada or the Mediterranean coast, make this landscape a paradise up until now forgotten of a clear singularity in the joining of the Andalusian territory. Ever since, they have been mountains full of his-

tory and legends about rebellions, smuggling, poaching and resistance to the established order that until not



Los Prados de Lopera • Viewpoint of La Cabra



Poyos del Pescao

many years ago circulated by mule or from mouth to mouth getting through limited harbours which communicated both slopes.

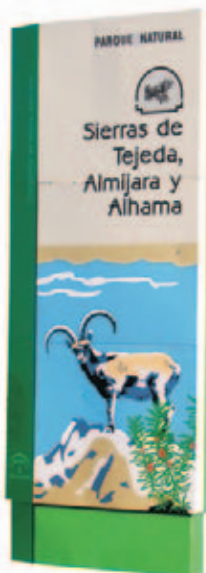
There have been rough territories, where life was rather a survival at the cost of depleted vineyards by the phylloxera, eroded grounds by the heavy rains in which olive trees, almond trees and sown fields generated low incomes. The *esparto* of its rocky hill-sides, the resin of the upright pine trees, the coal of the wood and firewood of trees or bushes and even the snow of the heights in favourable years, together with the cattle use of the hills and the hunting, contributed to the sustenance of its population.

If the natural value of the Park is found in the rocky places and

gullies, in its villages it contains a fantastic historical inheritance with a Morisco and Mudejar scent, with brilliant lime facades and twisted arches, steps and towers of Mozarabic brick.

In the Park there can be found quartzites, schists and gneises of an old age (more than 500 million years). Nevertheless, the ones from Triassic stand out, originated

some 300 million years in antique sea depths. The dolomite marbles are the most representative element, representing, together with the neighbouring mountain ranges of Granada and Almería, the main mass mountain of these characteristics in Spain. The morphology is dominated by steep hill-sides, Sharp crests



Oleander



and deep gullies. The sands hardly retain the rain water, which, together with certain mineral components, like magnesium, generates a vegetal landscape likewise singular in which many rare or endemic species abound.

Flora

The flora is another of its relevant values. The mineral cover, the proximity of the sea and the orientation of the mass mountain generates a great diversity in the vegetation.

The pine forests are dominant, sitting on the white sands which generate the decomposition of the marbles. So, the development of the kermes **aleppo pine**, **scots pine**, **pine kernel** and even, the **famous pine**, coming from experimental repopulations in other times.

Other habitual plantas: European **fan palm** (*Chamaerops humilis*), **buckthorn** (*Maytenus senegalensis*), **spurge olive** (*Cneorum tricocum*) or **dragnet** (*Buxus balearica*), characteristic from the coastal proximities, to the **whitebeam** (*Sorbus aria*), **pyrinean oak** (*Quercus*



Dragnet • Fennels • Centaureium • Rosemary

pyrenaica), which live in high and shady places together with the **pyrrheas**.

Fauna

The importance of its fauna lies on the extension of the mass mountain, which connect the mountain ranges from Malaga to **Sierra Nevada**, the **Betic Mountains**, **El Campo de Gibraltar** and East of the Peninsula.

A clear example of this corridor effect, has been the recent colonization of the territory on the part of the **common squirrel**, settling in less than three years from one extreme to the other in these ranges.

In this small world of trees and rocky places, its bird life stands out. The presence of the great eagles is remarkable (**golden eagle**, **bonelli's eagle**, **booted eagle** or **short-toed eagle**), **migratory falcon** and **goshawk**,

nightjars, forestall birds like the peaks and the mountain birds, emphasizing the **wheatears** (black, grey and blonde wheatears), the **rock thrush** and the **blue rock thrush** or the **alpine accentor**.





Without a doubt, the most well-known animal in these ranges is the **mountain goat** (*capra montés*). This endemism of the Iberian fauna, which was in other times on the border of extinction, today is on the increase.

The cynegetics regulation of this species under the figure of the Natural Reserve of Hunting

allowed the existing exiguous population at the beginning, has multiplied by ten over a period of 25 years, with 1500 animals only in the mass mountain slope of Malaga. In this way, sierras de **Cazulas, Tejeda y La Almjara** are kept like one of the most important places in Spain for this species



Natural Itinerary

Ehe huge and wealthy natural and geographic scenery of the town turns it into a unique landscape for trekking. Its paths allow you to get to know the variety of the subtropical cultivation, the heterodoxy of the species of the timber-yielding mountain, the innumerable aromatic and medicinal plants and the sign of economic activities already abandoned.

Río Verde river-Otivar

DURATION: 7 hours • **DISTANCE:** 16 kilometres • **DIFFICULTY:** médium-high • **FLORA:** pine forest, Mediterranean vegetation and Riverside vegetation • **FAUNA:** Mountain goat • **OBSERVATION:** the trip has got stretches wich go path and forestal track, some parts of the path have got loose material and are steep. There are no signs. Water, in fuente de Las Cabrerizas.

The route starts on the kilometre 31.5 on the carretera de La Cibra. The path descends smoothly until arriving at a natural viewpoint where you can see an amazing view of the **barranco de los Chortales** (gully), the **cerro Pescadores** (to the right), the **barranco del Pito** and of the **cerro del Gitano** (to the left). After



a Sharp descent the **Chorrera de las Cabrerizas** (waterfall), also known as the **Chorrera de los Arboles Petrificados** (the Petrified Trees waterfall) appears majestically, a waterfall on limestone Stone with a heavenly natural pond. The path continues along the right side of the gully until crossing it and arriving to where the lane cuts the path, 100 metres from the **fuelle de las Cabrerizas**. Retaking the path along the left side of the gully, a disused old lane opens the way to the **Chorreras de la Rambla Funes** and to the **barranco de los Madroñales**. After crossing the river once more, a steep climb starts along the east face of the **cerro del Gitano** (hill) until arriving at



Chorrera de la rambla de Funes (right) • The rio Chorreras

the **cañada de la Adelfa** (path). You then have to take a small path on the left, partially hidden among the vegetation, before starting a zig-zag descent to the river, where you find the **cueva de los Pazirrales** (cave). You descend crossing from side to side of the river by means of several hanging bridges, one of which goes along until the famous **Junta de los Ríos** where the **rio de las Chorreras** and the **rio Topera** join, giving way to the **rio Verde**. After crossing the Joining,



the descending path goes along the right side of the river. Along this stretch the **cañada de los Encantos** and the **tajo de los Halcones** (ravine) are orographically outstanding. The descent then arrives to the **paraje del Sombrero** (place), a narrow pass of limestone landscape shaped by the water. Some 250 metres further along there is a metal bridge which crosses the **rio Verde**. Then an ascent begins which allows the contemplation of the **cerro de las Graillas**, the **Poyos del Agua** and the **cerro Jaloche**, at the end. When you arrive at the **Quemado del Grajo** (place), you take the main lane leaving successively to one side the **loma del Pasero** (hill) and the **barranco de la Corta**, before linking up with the carretera de La Cabra on the 42.1 kilometre, five minutes from Otivar.



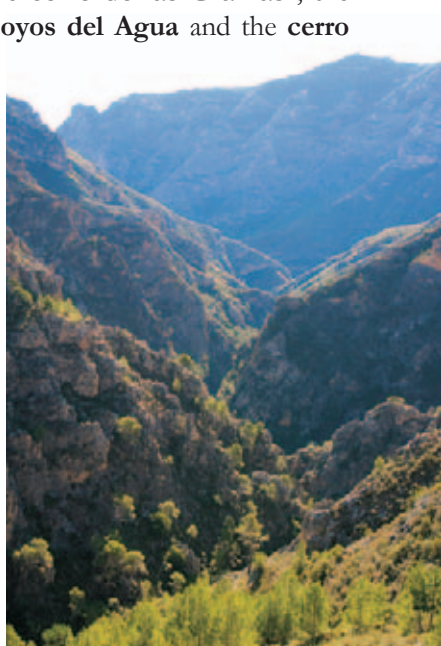
The Tajo Hornillo • Cerro Gitano (down)

Otivar- Junta de los Rios

DURATION: five hours • **DIFFICULTY:** low • **LENGTH:** 14 kilometres • **OBSERVATIONS:** the whole route goes along a forestal road, except the end which is a path. There are no signs • **LANDSCAPE VALUES:** wonderful views of the Natural Park of the sierras de Tejeda, La Almijara yand Alhama mountain ranges • **FLORA:** pine forest, Mediterranean vegetation and Riverside vegetation.

This route starts where the other one ends, a kilometre from the crossroads pointing out the **Palacete de Cazulas**. When leaving the road you come to the lane of the **barranco de la Corta** and start a descent which quickly reaches the **loma del Pasero**, where you carry on until arrive at the **Encina del Cruce del Pasero** (crossroad) on the right. Turn left, and continue along the main lane. After abandoning the cultivated area of olive trees and almond trees, you find the **fuelle de Tejada**, an area of low mountain which precedes the

Quemado del Grajo, dominated again by the cultivation of olive trees. From there, you continue along the main lane, without abandoning it at any time until you arrive at the amazing **Tajo Hornillo**. Then a Sharp and sinuous descent starts, that continues to the end of the valley. From left to right, the **cerro de las Graillas**, the **Poyos del Agua** and the **cerro**



Jaloche. In this last one, you find the viewpoint which from the top of the carretera de La Cabra offers a unique perspective of the valley of the rio Verde. Taking the left lane, parallel to the river, which ends at the hydroelectric power station of the **Puente Honda-ra**, built by the Marquess of Cazulas, and nowadays abandoned. Some 250 metres an iron bridge crosses the rio Verde, prelude of a narrow pass of limestone paths capriciously shaped by the water, emphasizing the **para-je del Sombrero** among them. Then, and between pines and poplars, the second hydroelectric power station appears, also in ruins, and out of order since the 1960s. On the right side of the route, the canalization which takes



the water to the **Fabrica Luz**, present hydro-electric power station of Cazulas flows. Later on, and successively, you arrive at the **cañada de los Encantos**, the **tajo de los Halcones** and the **loma del Polvorin**. Wonderful

Joint of the Rivers • Poyos del agua (up)



introductions before arriving at the joining of the **rio Topera** (left) and **rio Chorreras** (right) which make up the **rio Verde**. Here you find the dike and the collecting of water for the canal of the hydroelectric power station. Some 100 metres from the beginning of the **rio Chorreras** you cross a hanging bridge, before climbing to a viewpoint, end of the route.

Otivar-Palacete de Cazulas

DURATION: One hour. **DIFFICULTY:** Low. **LENGTH:** Four kilometres. **OBSERVATIONS:** Especially recommendable in spring.

From the *Era*, descending along the calle Real street, until linking with the banks of the **rio Verde**. A delicious walk along a meadow gained to the mountain with earth dams dominated by custard



The Puente de Hierro (bridge), prelude to the narrow limy pass capriciously formed by the water and the wind

apple trees. Arriving at the banks, crossing the metallic bridge which crosses the **rio Lentegi**. To the right you get the climbing lane of land. Some 200 metres you choose the right lane at a junction.

After bordering a country house, you get a diversion to the

The village of Cazulas





Pico Lopera (up) • Deer on Los Prados de Lopera

left. Some 400 metres later you get a new diversion to the right. Some 200 metres another diversion to the left. A bridge crosses a gully where you find a fountain and a eucalyptus. You immediately arrive at the hydroelectric channel piping where there are some seats for viewing. The route continues with the horizon dominated by the **Palacete de Cazulas**, hanging magically from one extreme of the gully which embraces it.

Climbing to the Cerro Lopera

DURATION: Two hours. **DIFFICULTY:** Medium.
DISTANCE: 4.3 Kilometres. **OBSERVATIONS:**
Starting altitude: 1260 metres. **Top altitude:** 1487 metres.

The route starts on the kilometre 28,500 of the carretera de La Cebra road, next to the **restaurant Los Prados**. From the **Los Prados de Lopera** you take a lane which descends until the gully, some 400 metres. From here you climb leaving the artificial reservoir to the left. The country houses of the farm of **Los Prados del Pinar** are left behind to your right. Now flat land without any trees appears until arriving at





Chapel of Bodijar

a river bed with an artificial reservoir bigger than the previous one. You carry on down the lane on your right which surrounds the reservoir. After walking through a leafy grove, the path climbs to a junction. You take the path to your right which takes you up to the top.

Circuit Moratilla-Otivar

DURATION: Two hours. DIFFICULTY: Médium.
LENGTH: Five kilometres.

Circuit of three routes beginning and ending at the proximities of Otivar. During the route you appreciate the variety of subtro-

pical cultivation, the heterodoxy of the species of the timber-yielding mountain and the innumerable aromatic and medicinal plants (rosemary, thyme,...).

FIRST STRETCH: **MORATILLA-MALAGUEÑA** • DURATION: One hour • DIFFICULTY: Low • LENGTH: Two kilometres •

This first part of the circuit begins at the **Paraje de la Moratilla** (place). The route gives out to the wonderful landscape of the valley of the **rio Verde**, with the town of Lentegi at the top, as a watchtower, and the urban heart of Jete, in the back ground. In **La Malagueña**, ending of this first stretch, the towns of Otivar, Jete and Lentegi converge.

SECOND STRETCH: **MALAGUEÑA-CUTAR-MOLINETA** • DURATION: 30 minutes • DIFFICULTY: Low • LENGTH: 1.5 kilometres •

Along the path to the left the second stretch of this route continues which takes you to Cutar,





La Molineta and the town of Letengi (on the right the route of Bodijar-Itrabo begins, that takes to the **chapel of Bodijar** in the town of Itrabo). The stretch ends in the **paraje de la Molineta**, where the path divides: to the right, Lentegi; to the left, Otívar.

This stretch was an old road in the shape of a horseshoe, which was used as a communication via the towns of Itrabo, Molvizar and Motril, especially used by the seasonal workers who went to the recollection (*zafra*) of the sugar cane to Motril.

THIRD STRETCH: **MOLINETA-OTIVAR** •
TIME: 30 minutes • DIFFICULTY: LOW •
LENGTH: 1.5 kilometres •

It descends to the town swimming pool of Otívar. It is advisable to make a stop at the resting area. Built next to an old *era*, from there you can enjoy an excellent view of Otívar. Some 500 metres you find the ruins of an old limestone quarry (*calera*) used to obtain the lime with the firing of the calcareous stones. Lime (*cal*) was used to build and bleach walls. During the calcinations of the stones the workers should keep the temperature of the limestone quarry up to a thousand degrees. The stones were selected and put away in containers to protect them from the wind to avoid the carbonation. The lime was put out by wetting it with half its weight in water. This hydration provokes the quick disintegration of the stones and a strong emission of heat. The dust which is obtained is the put out lime or calcium hydroxide.



Between fennels and slaughters

As a good mountain town, its gastronomy is a friend of spoons, stews (*pucheros*), well seasoned meats and slaughters, fennel stew, calf (*Choto*), Black pudding (*morcilla*), spicy pork sausage (*longaniza*), the varied solutions of the tropical fruits and the stimulated honey, are a prize for the most demanding palate, thought to recuperate the wearing out of the rural tasks and the cold winds which slide down from the heights.



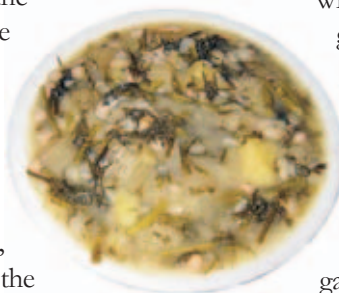
Traditional dishes

Fennel stew (*puchero de hinojos*)—

INGREDIENTS: beans, pork back-bone, oil, fennels, rice and salt.

PREPARATION: put the beans, the fat and the pork back-bone into a pot to boil. When the beans are boiled add the oil, and, when it starts to boil again, put the fennels and the rest of the herbs. Then, add the rice.

From top to bottom: Black pudding, Fennel stews and lamb



Calf (*choto*).— INGREDIENTS: calf, wine, garlic, oil, potatoes, oregano, grinded pepper and salt.

PREPARATION: you fry the meat with the wine, the garlic and the oil.

The potatoes, fried apart, are added to the meat together with a seasoning made with oregano, garlic, grinded pepper and wine.

Flour breadcrumbs (*migas de barina*).— INGREDIENTS: semolina flour, oil, water, garlic and salt.

Preparation: put the oil into a frying pan with the garlic, when they are fried add a pinch of flour



and then water. When it boils add the flour and do not stop stirring it until it breaks up.

Mountain stew (*cazuela de la sierra*).— **INGREDIENTS:** oil, tomato, onion, pepper, garlic, red sausage or cod, rice, saffron, water, potato and salt. **PREPARATION:** put a drop of oil into a frying pan, over a low heat. Chop tomato, onion, pepper and garlic and fry altogether. Also add the red sausage and the cod, which has been previously roasted and shredded. Once it is fried, add the rice and mix it with the saffron, then add the water, the potato and salt. Leave it until it has all boiled.

Baking

Paparaotes.— They are made with the mixture left over from the fritters, adding two eggs and milk. Make small balls from the mixture and fry them, then coat them in sugar and cinnamon.

Honey-coated pastry (*pestiños*).— **INGREDIENTS:** 1 kilo of flour, ¼ of oil, a drop of anis, sesame, White wine and a pinch of bicarbonate. **PREPARATION:** knead



Crumbs • Ham (down)

all the ingredients with the White wine and, when the mixture is compacted, make balls, stretch them and form into a kind of ribbon, next, fry them. After, dip them in syrup cook over the fire with sugar and a bit of lemon.

The tropical fruits

The subtropical fruits have a great prominence on the table. Some of them are especially suitable for salads or accompaniment. Also interesting are the still shy attempts of transformation into mousses, jams, liquors, ice-creams and canned fruit.

The custard Apple (*chirimoyo*):

The custard Apple is a tree originating from the andean area neighbouring between Ecuador and Peru, where it grows to heights from 1400 to 2000 metres. Since historic times terracotta vases modelled in the form of the custard Apple fruit have been dug out of graves in Peru. Its introduction in the east was via Africa through the First Spanish Sailors. Nowadays it is cultivated in nearly all the countries



with tropical climate. The variety *Fino de Jete*, occupies the 95% of the cultivated surface in the areas of the valley of rio Verde. This caste comes from a graft carried out at the beginning of the 20th century by the farmers of the area, who were looking to improve the quality of the product by increasing its sweetness. The fruit usually weighs around 250 gr. And is cultivated from mid September to the end of January.

The avocado (*aguacate*).— Originated from Mexico, Colombia and Venezuela. The first Spanish who arrived in America baptized this fruit with the name of “pear of the indias”.

Nowadays the main producers are Mexico, Brasil, USA, Australia, Israel; china, Kenia, South Africa and Spain. It is a perennial tree which can reach a height of 30 metres. Each plant can produce up to a million flowers although only the 0.15 transform into fruit.



Varieties:

Hass: of a rough skin and dark green colour when the fruit is ripe. HARVEST: the last 3 months

of the year and the first six. **Strong** (*fuerte*): pear shape, thin skin and light green colour and a paler flesh than the hass variety. HARVEST: between October and February. **Bacon:** oval fruit, of a dark and very fine skin, and with a very smooth taste. HARVEST: September to November

Loquat (*nispola*).— Although it originated from the southeast of China, it arrived in Europe in the 18th century from Japan as an ornamental tree. It reaches a height of 9 metres and has a short trunk and a rounded top. In the 19th century its consumption started in the Mediterranean. The intensive cultivation began at the end of the 1960s and the beginning of the 1970s.

Apart from apple custard, loquat and avocado, the cultivation of papaya, guava and kiwi are now common





TOWN HALL

Avda. Alcalde Caridad, 26
 958.64.51.61
 958.64.50.01
 Fax. 958.64.50.01
 otivar@dipgra.es

POST OFFICE

Plaza Constitución, s/n.

HEALTH CENTER

Ctra. Suspiro del Moro, s/n
 958.64.52.98

CHEMIST'S

Avda. Alcalde Caridad, 16
 958.64.50.00

CAJA GRANADA (bank)

Avda. Alcalde Caridad, 1
 958.64.50.56

CAJA RURAL (bank)

Ctra. Suspiro del Moro, 17
 958.64.50.81

SAN JOSÉ church

Plaza Constitución, s/n
 958.64.50.79

SOCIEDAD COOPERATIVA AGRÍCOLA GANADERA DE CÁZULAS

Finca de Cázulas
 680.493.632
 Fax. 958.64.50.58

NATURAL PARK OF ALHAMA, TEJEDA Y ALMIJARA (information)

Carretera, s/n

Restaurants

MESÓN-BAR MADERA

«*Acá Vicente Zamora*»
Ctra. Suspiro del Moro
 958.64.50.63
 www.acavicentezamora.es
 restaurante@acavicentezamora.es

RESTAURANTE BUENAVISTA

Ctra. Suspiro del Moro
 958.64.50.82

RESTAURANTE EL CAPRICO

Carretera de Otívar, s/n
 958.64.50.75
 www.elcapricho-otivar.es

Accomodations

HOTEL PALACETE DE CÁZULAS

Small palace from the 15th Century. You can rent it completly. It has twelve double rooms with decoration from the 19th, swimming pool, tennis court, library, amusement arcade and a private chapel. Wonderfull gardens and viewpoints.
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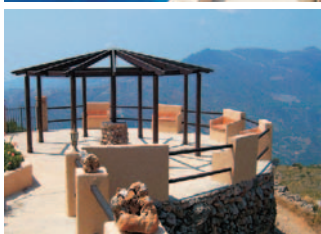




CASA RURAL LA MOLINETA

An old olive-mill with its stone wheels and its press. It has got fourteen hectares of fruit trees and olive trees. It has four rooms, swimming pool and a solarium of forty m². The potable water comes from a mine.

Paraje La Molineta, s/n
660.261.633
636.977.451
xato27@hotmail.com



CASA RURAL XENIA

Rustic house with garden. Panoramic views. Balcony. Ideal for two people
Fuente Alta, 9
xeniavonpflug@gmx.de



CASA RURAL LA PANORÁMICA

A country house with three rooms and views to the valley and sea, with swimming pool. The place is dedicated to export and import ecological products (Alor Eco SL).

Campiñuela, 36-bajo
609.167.621 • 958.64.53.45
lapanoramica@hotmail.com
alor.eco@wanadoo.es
www.oeko-line.de



CASAS RURALES ALTOS DE CÚTAR

Two houses with four and three rooms, with garden and independent swimming pool. Both houses with chimney. The big house has got solarium and cellar.

609.716.569
antonio@acavicentezamora.es

CASAS RURAL FUENTE NEGRA

House with two floors, kitchen, bathroom, two living-rooms with chimney, three

rooms, beds for six-eight people.
Patio de Cázulas
18698 Otívar
620.891.343
cuentamelo65@gmail.com

Fruit stores

FRUTAS GARSAN
Ctra. Suspiro del Moro, 15
958.64.42.08
frutasgarsan1@hotmail.com

FRUTAS FAJARDO
Ctra. Suspiro del Moro,
Km. 47
958.64.40.92
Fax. 958.64.40.84
frutasfajardo@telefonica.net

CORRIDA DE FRUTAS
J. Luis Fajardo Aneas
Avda. Alcalde Caridad
Tel/Fax: 958.64.50.32

NOVOFRUT
Ctra. Suspiro del Moro, 40
958.64.51.29

Oil / Honey

FABRICA DE ACEITE
NTRA. SRA. DEL
CARMEN
C/ Nueva, 22
958.64.50.73

ATALAYA MIEL
Gonzalo Aneas Pretel
Ctra. Suspiro del Moro, 42
958.64.51.43

LA ALMIJARA MIEL
A. Jerónimo Fernández
Campiñuela, 37
958.64.53.24

Guides and trips

ALMIJARA
GUÍAS DE LA
NATURALEZA
Ctra. Suspiro del Moro, 38
958.64.40.87
fajardogaitan@yahoo.es

COOPERATIVA
DE CÁZULAS
Rutas guiadas a la Junta
de Los Ríos.
680.493.632
Fax. 958.64.50.58

Shopping

EL BAÚL
Carretera del Suspiro
del Moro, s/n
958.64.50.80

PRESENTA
Estación, 26
958.64.40.02

TROPIMUEBLE
Cuevas, s/n
958.64.50.45
Fax. 958.64.42.80
tropimueble@hotmail.com

Buses timetable

- **Otívar-Granada**
Alsina Graells
07:30 h.
- **Granada-Otívar**
Alsina Graells
17:30 h.
- **Otívar-Almuñecar**
Autobuses Fajardo
08:00 h. • 16:20 h.
- **Almuñecar-Otívar**
Autobuses Fajardo
14:00 h./20:30 h.





Otívar, EL PARAISO INTERIOR,
ha sido editado por el Ayuntamiento de Motril y la Diputación de Granada
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y AYUNTAMIENTO DE OTÍVAR

Traducción: SALVADOR SAN AGUSTÍN KNOWLES
Diseño y producción: FRANCISCO JAVIER PÉREZ PÉREZ y GRUPO BARATARIA
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Impreso por IMPRENTA COMERCIAL
Motril
Dep. Legal

