

FIRST EDITION

English Version

15 LOCAL TREASURES OF *Aguimes*

GUIDE OF THE PRIMARY SECTOR PRODUCERS OF THE MUNICIPALITY



CITY COUNCIL OF AGUIMES

DEPARTMENT OF RURAL DEVELOPMENT



City Council of Agüimes

Presentation

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“15 local treasures of Agüimes”

Guide of the primary sector producers of the municipality

First Edition



City Council of Agüimes





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15 local treasures of Agüimes



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Presentation

«15 local treasures of Agüimes» is an initiative of the

Department of Rural Development of the local government of Agüimes. The purpose of this guide is to facilitate where the products of the primary sector of the municipality are sold and to improve purchase directly to farmers or producers. It allows to know first-hand the agricultural sector of the Villa de Agüimes, as well as its fresh, pampered and seasonal products with a great differentiation in the market, which stand out for its high quality. You can taste, buy, meet and talk with local producers while you visit the municipality of Agüimes.

This first version of the guide contains 15 direct purchase points and different places of interest to visit in Agüimes. The department of Rural Development has planned for 2020 a printed version in which consumers can also contribute new proposals and appreciate different aspects. It is currently available on the website www.aguimes.es and can be downloaded in a free pdf file. Spanish and English versions are available.

15 local treasures of Agüimes



The Villa de Agüimes offers a great variety of products and a good price offer of local food, directly purchased from local farmers. This first version of the guide shows part of the diversity of brands and makes consumers aware of the real value of the products. We introduce the real protagonists of fields through this resource. We will meet families that manage one of the best cheese factory in the world located in Lomo Padilla, a livestock farm of canarian black pigs, as well as the first production of coffee plantation in the south-east, one of the olive mill that produces ecological olive oil and many other farming initiatives that are hosted in this municipality.



Enjoy Villa de Agüimes and its gourmet products offer!

Mayor of Agüimes
Oscar Hernández Suárez

15 local treasures of Agüimes



“15 local treasures of Agüimes”



15 local treasures of Agüimes





LUCÍA TORRES MORENO

**BRONZE MEDAL
WORLD CHEESE
AWARDS 2018**

Address:

Lomo Padilla, s/n. Agüimes

Telephone: +34 928759191 /

+34 928172172

From Monday to Sunday

08:00-18:00



"ERA DEL CARDÓN"

**CHEESE
FACTORY**



PRIZES

Gold medal- raw goat milk hard cheese - Agrocanarias Awards 2019

First place semi-hard goat cheese and second place fresh cheese- Gran Canaria Oficial Awards 2019

First place hard cheese- Cheese Festival of Gáldar 2019

First place fresh cheese and first place semi-hard goat cheese- Gran Canaria Oficial Awards 2018



INFORMATION OF INTEREST

Luis Martel and Lucía Torres represent a large cheesy tradition. They have carried on with this labor after Josefa Perdomo and Mateo Martel. Era del Cardón factory is home to 800 goats, they produce 700 liter per day, it means 100 kilos of cheese of different assortment: fresh, semi-hard and hard cheese. Annual production of fresh cheese is 1.800 kg and semi-hard cheese 10.000kg. Hard cheese has a medium of 2.500 kg. They directly sell their cheeses in their factory or in the local shops of Agüimes.

SERGIO REYES SÁNCHEZ



AWARD-WINNING
CHEESE MAKER-
GRAN CANARIA
CHEESE OFFICIAL
AWARDS.

Address:
Paraje El Cabezo.
Camino del Conde s/n. Agüimes.
Telephone: +34 636 522 313
From Monday to Saturday
07:00-12:00



"ARQUEGRAN
AGÜIMES"
CHEESE
FACTORY



PRIZES

Second place fresh cheese with goat's, sheep's and cow's milk- XXIII Gran Canaria Oficial Awards

First place semi-hard goat cheese- VII Cheese Tansting of Ingenio

Second place best cheese of Villa de Agüimes



INFORMATION OF INTEREST

Sergio Manuel Reyes Sánchez manages this cheese factory, who continues with a huge tradition of cheese makers. This factory produces fresh cheese with pasteurised milk and semi-hard and hard cheese with raw milk. Medium production is 20.000kg of fresh cheese, 4.000kg of semi-hard cheese and 2.000kg of hard cheese. This brand of cheese is sold in Arquegrán factory and in the local shops of Agüimes.



**FRANCISCO JOSÉ
MÉNDEZ RODRÍGUEZ**

**SECOND PLACE
CANARIAN BLACK
PORK REVELATION
RECIPE- VILLA DE
AGÜIMES 2018**

Address:

Gravina 1 ST.

Telephone: +34 666 96 61 49

From Wednesday to Sunday

08:30 a 23:30



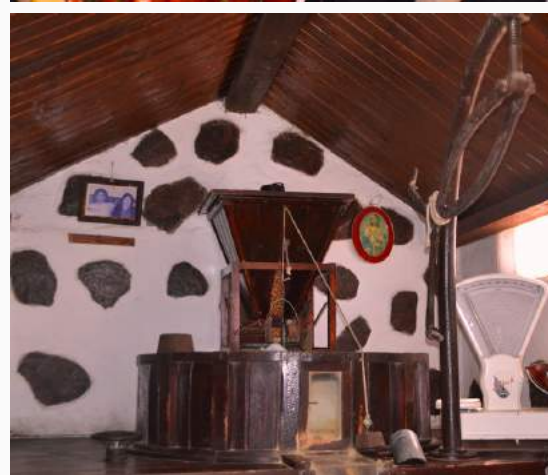
**"VAQUERÍA
LAS SALINAS"
CHEESE
FACTORY**



Second place recipe
“Canarian black pork
hamburguer with
caramelized onion
and goat cheese”.
Vaquería Las Salinas
Restaurant.

INFORMATION OF INTEREST

Vaquería Las Salinas is well-known for its pork leg sandwich with canarian cheese. Restaurant also offers different canarian black pork dishes like hamburguers and ribs. Vaquería Las Salinas makes its own cheese and ice cream from goat's milk.





NADIA MARTINA

MARKETING AND
COMMUNICATION

**BEST
MARINE SALT
OF CANARY
ISLANDS 2018**

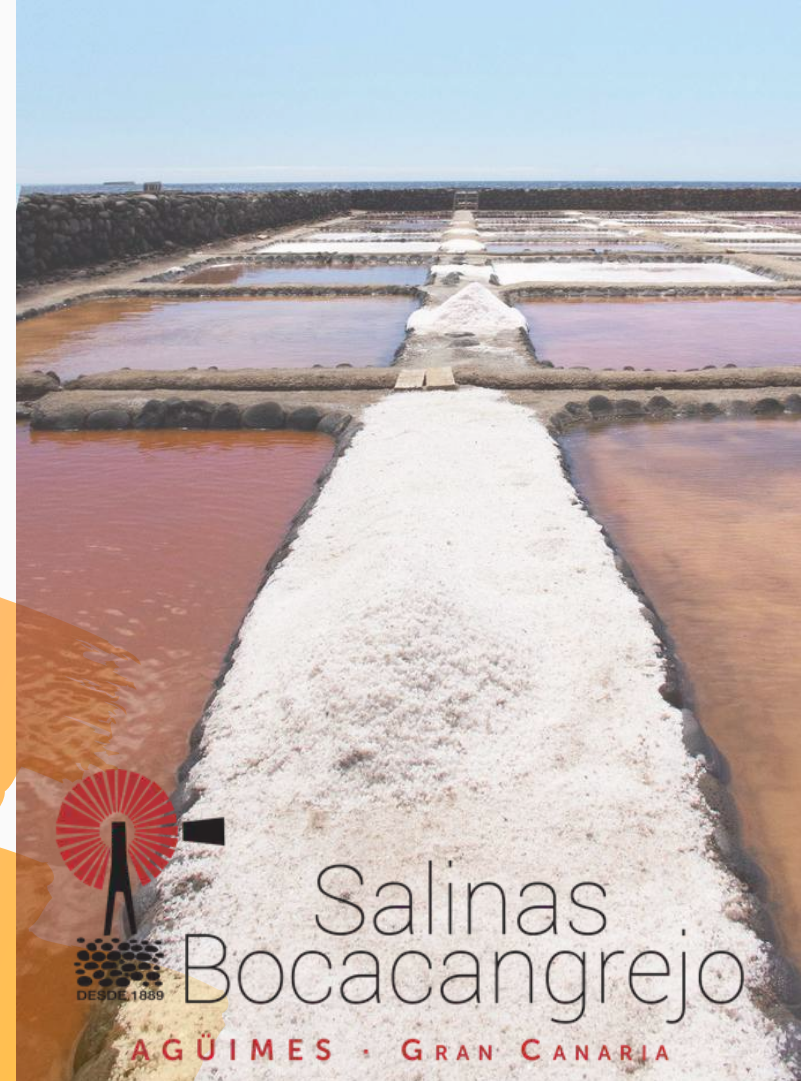
Address:

Vargas. Agüimes.

Telephone: +34 629 472 614

<https://salinasbocacangrejo.com>

salinasbocacangrejo@gmail.com



Salinas
Bocacangrejo

AGÜIMES · GRAN CANARIA

"BOCACANGREJO"
SALT MINE

INFORMATION OF INTEREST

Bocacangrejo salt mine is located between the mouth of Barranco de Guayadeque and Playa de Vargas. Its name come from the crabs (cangrejo in Spanish) that live in the zone. This salt mine is more than 100 years old. It preserves its classic structure and traditional grooving of the sea. If you are interested in these products, contact by email to: salinasbocacangrejo@gmail.com.



Gold medal- Salt flower

Gold medal- Traditional marine salt

Best marine salt- Agrocanarias 2018

Best marine salt of Canary Islands 2018

Best innovation, image and presentation 2018

Consult
<https://salinasbocacangrejo.com/dondecomp>
rar/ to find where you can buy traditional
marine salt and salt flower Bocacangrejo in
Gran Canaria.



**RITA
HERNÁNDEZ RAMOS**



**BEST
ECOLOGICAL
PRODUCTION-
AGROCANARIAS
2019**



Address:
Lomo de la Cruz. Agüimes.
Telephone: + 34 669 34 62 19
www.orocanario.com
Twitter @orocanario



**"ORO
CANARIO"**
**Virgin Ecological
Olive Oil**

PRIZES

Best ecological
production and best
image and production-
Agrocanarias 2019

Gold medal best extra
virgin olive oil of Canary
Islands- Agrocanarias
2016

First place extra virgin
olive oil- Olive Oil Tasting
of Gran Canaria 2013



Volcanic properties
of the land cause an
eruption of smells
and flavours in this
products.



INFORMATION OF INTEREST

Oro Canario oil mill practises ecological agriculture taking care of the olives trees one by one in order to obtain a high quality product. Oro Canario has reached the first extra virgin upmarket organic olive oil in Canary Islands. This oil brand is sold in this oil mill and in gourmet shops in Agüimes.

COUNCILLORSHIP OF RURAL DEVELOPMENT

LOCAL OIL MILL
BEGAN AS AN
INICIATIVE OF THE
DEPARTMENT OF
RURAL
DEVELOPMENT WITH
THE PURPOSE OF
HELPING FARMERS
OF AGÜIMES.

Address:
Municipal offices
Barbuzano, 16 ST.
Agüimes

Telephone: +34 928 78 99 80
Extensions: 221 / 222/ 223/ 224



**"CASERÍO DE
TEMISAS"
LOCAL OIL MILL**

INFORMATION OF INTEREST

Public company Turismo Rural Agüimes created “Señorío de Agüimes” and “Caserío de Temisas” brands in collaboration with Councillorship of Rural Development in order to promote the local products of the municipality. The local oil mill is an example to realise that public administrations can encourage areas in decline. “Caserío de Temisas” olive oil is commercialised in 100ml and 250ml format and it is sold in the museums of Agüimes.

“Caserío de Temisas” is an extra virgin olive oil with a strong personality, fresh and intense aromas and a particular flavour. It contains a perfect balance of smell, flavour, burning and bitterness.





**MATÍAS SUÁREZ
ROMERO**

**"FINCA LOS
BARROS" IS THE
BIGGEST OIL MILL
OF THE CANARY
ISLANDS.**



Address:
Cementerio Temisas s/n
Telephone: +34 687 132 271
fincalosbarros@gmail.com

**"FINCA
LOS BARROS"
OIL MILL**



“Finca
Los Barros”
is the biggest
oil mill of the
Canary Islands.
It produces
extra virgin
olive oil from
crops of 200
farmer of Gran
Canaria.

INFORMATION OF INTEREST

Finca Los Barros oil mill uses a sistem called “maquila” that consist in farmers give 20% of final olive oil to Finca los Barros and the farmer keep the 80% as compensation for making the olive oil. This oil brand is sold in this oil mill and in local shops in Agüimes.

COUNCILLORSHIP OF RURAL DEVELOPMENT



SILVER MEDAL
BACCHUS
INTERNATIONAL
CONTEST 2019

Address:

Municipal offices
Barbuzano, 16 ST.

Agüimes

Telephone:

+34 928 78 99 80

Extensions:

221 / 222/ 223/ 224



"SEÑORÍO DE
AGÜIMES"
LOCAL CELLAR



PRIZES

Local cellar has received many prizes from the first years. White wine has obtained gold and silver medal in dry white wine category in 2018. All these awards consolidate “Señorío de Agüimes” as one of the best white wine of Gran Canaria, as well as a silver medal in the prestigious Bacchus International Contest in 2019.

INFORMATION OF INTEREST

According to the history, Agüimes was an important region producing wine during the XV and XVI centuries. From that time, the cultivation of the vine went down until disappearing totally during the 19th century. A local initiative has nearly combined all the grape harvest of the municipality to get back some wines in their varieties of red, white, pink and malvasia. The name “Señorío de Agüimes” is due to the primitive Señorío de Agüimes, granted by the Catholic Monarchs to the Church after the conquest of the Canary Islands.



**DOMINGO
ALEMÁN
BORDÓN**

**FAMILY
WINERY**

**Address:
Los Corralillos.
Telephone: +34 928 18 03 07 /
+34 629 511 846**



**"VIÑAS AGUAYRO"
CELLAR**

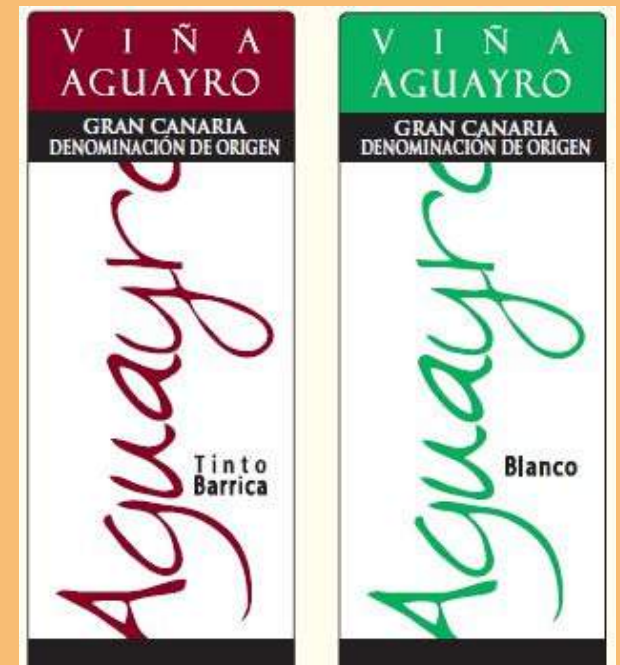


Viñas Aguayro makes all the wine process, from grape harvest until commercialization of the wine.

This cellar produces barrel red wine and dry white wine.

INFORMATION OF INTEREST

This family wine cellar makes its own wines from 2007. Visits are available with an appointment (minimum 20 persons). Wine order can be made by Facebook page, by email or telephone.





**JAVIER
GRANUCCI ÁLVAREZ**

**FIRST PLACE
MONOFLORAL
HONEY- GRAN
CANARIA
HONEY
CONTEST 2017**

Telephone:
+34 600 63 64 93



**JAVIER GRANUCCI
LOCAL HONEY
PRODUCER**

PRIZES

Special Mention Best Honey of Gran Canaria 2016

First Place “Professional Beekeeper”- Gran Canaria Contest 2016

First Place monofloral honey- Gran Canaria Contest 2017

INFORMATION OF INTEREST

This traditional beekeeper of Agüimes respects environment producing a delicious product with care and sweetness. Javier Granucci's honey is sold in the local shops of the municipality.



JUAN RODRÍGUEZ URQUÍA



FIRST COFFEE
PLANTATION OF
THE SOUTH-
EAST OF GRAN
CANARIA.

Los Corralillos -
Finca Jalurana

Point of sale:
Aragüeme Gastronomic Museum
Progreso 22 ST. Agüimes
Telephone: +34 645 31 39 25



"FINCA
JALURANA"
COFFEE



Normally,
coffee trees
bore fruit
twice a year,
but he
actually
recollects
beans every
week.

INFORMATION OF INTEREST

Juan Rodríguez Urquía
began this adventure
influenced by his journeys to
Brazil and Colombia. He
brought the first beans from
Guía, a municipality in the
north of Gran Canaria and
got 250 coffee trees.

BELÉN GUTIÉRREZ VÉLEZ



**BUTCHERS WITH
MORE THAN
70 YEAR OF
HISTORY IN THE
MUNICIPALITY
OF AGÜIMES.**

**Address:
La Gloria 22 ST.
Agüimes**

**Telephone:
+34 928 12 43 43**

**From Monday
to Sunday**

07:30-13:00 / 17:00-21:00



**"BELÉN Y BLAS"
CANARIAN BLACK
PIG BUTCHER'S**

"GRAN CANARIA QUALITY"

Belén y Blas butcher's is certified with the Gran Canaria Quality Brand. The Cabildo of Gran Canaria, inter-island council of Canary Islands, has created this brand in order to validate local products of Gran Canaria.



INFORMATION OF INTEREST

This family and popular butcher's of Agüimes has reached this recognition certifying its canarian black pig farm. Belén y Blas butcher's matches tradition and primary sector guidelines with the purpose to preserve canarian black pig breed. Visits are available by previous appointment.



**ALEJANDRA
NÚÑEZ PERDOMO**

**ECOLOGICAL
VEGETABLE AND
FRUIT FARMER
ZERO KILOMETER
AGRICULTURE**

**Camino del Cementerio.
Agüimes.**

(Farming area)

Telephone: + 34 677 14 47 16



FARMER



ZERO KILOMETER

ECOLOGICAL AGRICULTURE

*Second place- Photography
Contest of Agüimes 2018*



INFORMATION OF INTEREST

Alejandra is a young farmer who dedicates her time to an ecological and natural horticulture. She has created a direct point of sale in her own farming area. Visits are available by previous appointment.



COUNCILLORSHIP OF RURAL DEVELOPMENT

MUNICIPAL
INITIATIVE OF
CHARACTER
AGRICULTURAL
AND SOCIAL

Municipal offices
Barbuzano, 16 ST.
Agüimes

Telephone: +34 928 78 99 80
Extensions: 221 / 222/ 223/ 224



COMMUNITY VEGETABLE GARDEN

INFORMATION OF INTEREST

Local government of Agüimes develops in Los Cercadillos vegetable garden courses of ecological agriculture, compost and different farming techniques. These facilities allow families cultivate seasonal vegetable for self-supply.



ROCÍO ÁLVAREZ
Y LAURA CABRERA

GASTRONOMIC
BET
AND CULTURAL

Progreso 22
ST. Agüimes
Telephone:
+34 645 31 39 25



ARAGÜEME
GASTRONOMIC
MUSEUM

Aragüeme is a special place where you can buy and taste local gourmet brands. They organise wine tasting and pairing, without a doubt it is a gastronomic museum with an innovative view of food.

INFORMATION OF INTEREST

Two young entrepreneurs implicates with sustainability and fair trade. They offer a wide variety of canarian select products.



POINTS
OF SALE

LOCAL SHOPS

BAR EL LAGARTO
BAR SAN ANTÓN
BUTCHER'S BELEN Y BLAS
SUPERMARKET ÁLVAREZ
SUPERMARKET SPAR- GRUPO BOLAÑOS
HANDICRAFT SHOP ARTAGÜI
MUSEUMS OF TURISMO RURAL AGÜIMES



LOCAL SHOPS OF
PRIMARY SECTOR
PRODUCTS



Municipal offices
Barbuzano, 16 ST. Agüimes
Telephone: +34 928 78 99 80
Extensions: 221 / 222/ 223/ 224
From Monday to Friday
09:00-14:00



MORE
INFORMATION:
COUNCHILLORSHIP
OF RURAL
DEVELOPEMENT