



MedSNAIL

Ark of Taste products

Andalusian Federation of Municipalities and Provinces



**Andarax Valley, Almeria
(SPAIN)**



EMPATATAO

Image from Europa Press



Andarax Valley, Almería
(SPAIN)

It is made with pork belly and boiled potato, ingredients that are mixed together with spices such as paprika, pepper, oregano and salt and finally stuffed into a pork casing. This product arises from the times of greatest famine.



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MELOJA

Image from Miel el Purche



Andarax Valley, Almería
(SPAIN)

It is made from the honey that remains on the walls of the honeycomb and is not initially removed. The taste is very sweet due to its large amount of sugar and dark color, although it depends on the origin of the honey (albaida, orange blossom, rosemary...).



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GOAT CHEESE



Andarax Valley, Almería (SPAIN)

It is a mature cheese made from raw milk. The aroma and flavour are strong, lactic, reminiscent of sheep's milk, with a spicy and slightly salty touch. The main characteristic of this product is the long process of maturing for a minimum of 60 days.



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SOPLILLOS



Andarax Valley, Almería (SPAIN)

It is a sweet that has been maintained over the centuries based on meringue together with typical ingredients of Arab gastronomy such as almonds, lemon or cinnamon. They have a fritter shape, white and rounded, with a crunchy texture on the outside, but soft on the inside.



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UVA DE OHANES

Image from Guia Repsol



Andarax Valley, Almería (SPAIN)

It is an autochthonous variety and the oldest crop in the province of Almería. It is a very late table grape, harvested from October to December, which makes it subject to the most adverse weather conditions, especially rain or hail.



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