

MedSNAIL

Ark of Taste products

Gozo Regional Development Foundation



Gozo
(MALTA)



GOZO ARTISANAL SALT

Image from VisitGozo.com



Gozo
(MALTA)

The history of Gozo artisanal salt production goes all the way back to Phoenician times. The salt pans in Xwejni, on the island of Gozo, are some of the oldest at about 350 years old. Today, Xwejni sea salt is produced by just two families, who have passed on the trade from one generation to the other. The preservation of this centuries-old tradition characterises an entire ecosystem of artisans, an artisanal product, and discerning consumers.



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-  Ilma żahar is a clear, perfumed distillation of the fresh leaves and blossoms of the bitter or Seville orange tree, known in Maltese as laring tal-bakkaljaw. The practice of the distilling of Ilma żahar in Xagħra goes back over a hundred years. Nowadays, only one family remains that still continues the tradition.



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