



*hoya* de huesca

**Come and See**



THE TRACES OF HUMANITY

## FESTIVITIES AND TRADITIONS

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# 1.1 Winter festivities

La Hoya de Huesca is a traditionally agricultural and farming region that celebrates longstanding manifestations typical of this rural world: popular festivities and traditions.

San Julián de Banzo hosts one of the first celebrations of the year, on January 7, with a procession to the hermitage. A few days later, the festivities of San Victorián (Saint Victorian) are staged in Montearagón, and San Antón (Saint Anthony) is honoured in Huesca's San Lorenzo quarter, in Fañanás and Castilsabás.

Towards January 20, bonfires are lit in localities like **San Fabián de Tierz**; and Igriés hosts festivities to celebrate San Sebastián (Saint Sebastian).

Huesca honours San Vicente (Saint Vincent), on January 22, and the church candles are blessed during the festivity of La Candelaria few days later, on February 2. Festivities are celebrated the following day to honour San Blas (Saint Blaise) by eating *rosquillas* (ring-shaped pastry) and

lozenges. On February 5, the day of Santa Águeda (Saint Agatha) puts women in charge for the day.

The winter season ends with the **Carnival** festivities. Some villages in La Hoya organize mountain-style carnival festivities. For instance, in Angüés they used to hang a *moñaco* (doll) and some neighbours dressed up as bears; and in Santa María de la Peña, Triste and Yeste, people would dress up in fur and horns. Agüero has recently reintroduced the **Fiesta d'as Mascaretas** with typical characters and crowd participation.

In the capital, the people dressed up in costumes and paraded around the streets. During the Carnival they were allowed to do and say things that were unthinkable otherwise.

Lent has a more religious inclination. Although it's mainly about praying and novenas, there are also a few peculiar traditions, like Viejo Remolón, in Torres de Montes, a genuine Carnival when children burn a doll and celebrate with afternoon tea.



**Easter** provides the villages in La Hoya with a long list of events. In the capital, the pasos (floats used in religious processions), brotherhoods and drum players fill the streets with celebrations that have been declared a heritage of cultural interest. Other famous events include La Rompida de la Hora (with drums at midnight and midday) in Almudévar, **La Enclavación de Ayerbe** (the nailing of Ayerbe), the Penitent Procession in Siétamo, the procession in Bolea or the **procession of the tears of Nuestra Señora in Alcala de Gurrea**.

Throughout the year visitors can contemplate the range of Easter monuments that are located in the region. Prime examples can be found in Bolea and Biscarrués, the latter a typical Baroque trompe l'oeil which is one of the only constructions of this kind still standing in Aragon.



La Enclavación de Ayerbe



Fiestas d'as Mascaretas

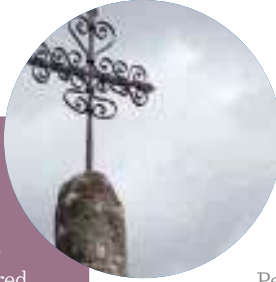


# 1.2 Spring festivities

However, the main event on the region's festivity calendar is San Jorge (Saint George). The festivity has been celebrated since ancient times, and legend

has it that the saint appeared in the battle of Alcoraz (1096), when the Christians fought, under Peter I, to take the city of Huesca from the Muslims. On April 23, the inhabitants of the capital walk to the hermitage, in the south of the city. There are other processions that honour the saint in villages like Tierz, Piracés, Novales or Chimillas.

April also accommodates other celebrations, including the crosses devoted to San Pedro Mártir (Saint Peter Martyr) and the litanies that bless the crops and the land, performed in Siétamo, Bandaliés or Coscollano. Another important festivity is celebrated on April 30 in Antillón. Men visit the Monastery of El Pueyo de Barbastro first, and women visit the monastery a few days later.



Easter Sunday includes pilgrimages to the sanctuaries of Jarea, from Sesa, Piracés and Tramaced; La Victoria, from Pertusa; Sescún, from Santa Eulalia la Mayor; and Virgen del Monte, from Liesa, Ibieca, Arbaníes and Castejón de Arbaníes.

A few years ago, the region recovered a tradition that harks back to ancient trades: the descent of river Gallego in rafts called *nabatas* or *almadías* is staged around the festivities of San Jorge.



The procession in honour of the Virgen de Marcuello takes place the following day. The procession to the hermitage of San Felipe de Salillas is staged on May 26, and Santa Waldesca in Alcalá del Obispo is visited on May 28.

June accommodates festivities in honour of Virgen del Mallo in Riglos. Processions visit the Virgen de Casbas in Ayerbe and La Trinidad in Bolea on the first Sunday of the month. San Antonio (Saint Anthony) is celebrated on May 13 in Loporzano and in Huesca's Santa Clara quarter.

May kicks off with the **procession in honour of the Virgen del Viñedo**, celebrated by the villages of El Abadiado. Crops are blessed on May 9, the day of San Gregorio (Saint Gregory), and on May 22 the day of **Santa Quiteria** (Saint Quiteria) is celebrated in Agüero, Biscarrués, Bolea, Piracés, Belsué, Sasa del Abadiado and Santa Eulalida de Gállego.

The most important festivity in June honours San Juan (Saint John), on June 24. People taking part in the processions wash in the fountains and travel from the capital and nearby localities to the hermitage of Cillas.





# 1.3 Summer festivities

Summer fills La Hoya de Huesca with festivities in honour of saints and virgins. Torres de Montes celebrates its main festivities; Castejón de Arbaniés honours saints Justa and Rufina on July 19, and Arguis, Sipán and Los Molinos celebrate La Malena on July 22. The festivity of Santiago (Saint James) is celebrated on July 25 as the main event in Quicena, Loarre, Agüero, Huesca, Losanglis and Alerre. Santa Ana (Saint Anne), the mother of the Virgin, is a major event on July 26 in

Linás de Marcuello, Buñales, Salillas, Arascués, Blecua, Almudevar and Novalés.

August is also loaded with festivities. Loarre, Santa María de la Peña, Apiés, Aniés, La Almunia del Romeral, Artasona del Llano, Coscullano, Junzano

celebrate **festivities and processions**.



# 1.3 Summer festivities

The people of Huesca, dressed in white and wearing a green scarf, which represents basil, take to the streets to have a blast during the San Lorenzo Festivities. Celebrations kick off when a rocket is fired from the Town Council at midday on August 9, under the careful gaze of the youths that pack the Plaza de la Catedral expectantly. Once the festivities are in full swing, five *Peñas Recreativas* (Associations) march around the city as part of a grand festive parade accompanied by *mairalesas*, representatives of the different quarters and *peñas*.

*La ofrenda al santo* (offering) is one of the highlights of the event. On August 10, the Dancers perform their ancient and beautiful dances using swords, stick and ribbons, first

before the Basilica of San Lorenzo and then during the procession through the city streets of the sculpture of the reliquary saint, a bust from the late 16th century.

The celebrations end on August 15th, when flowers and fruits are offered to the saint with a colourful exhibition of traditional folklore and typical Alto Aragon costumes. At night, the *peñas* bid their patron saint farewell at the door to the Basilica, as they join their voices in a song lamenting the imminent end of the festivities.



Huesca celebrates San Lorenzo (Saint Lawrence) between August 9 and 15. The most important event takes place on August 10 in the morning when performers dance by the Basilica of San Lorenzo to honour the saint.

The Assumption of Mary is celebrated on August 15, most notably in Arguis, Santa Eulalia de la Peña, Nueno, Ena, Loscorrales, Biscarrués, Centenero, Blecua, Pertusa, Rasal and Arbaniés. The month ends with celebrations in honour of two saints in several villages. San Bartolomé (Saint Bartholomew), who wards off storms, is celebrated on August 24 in Velillas, Bolea, Lascasas y Alcalá de Gurrea. San Ramón Nonato (Saint Raymond Nonnatus) is honoured on August 31, as the saint of difficult births and the patron saint of Monflorite and Plasencia del Monte.

September offers the festivity of the birth of the Virgin, on September 8, in Cuarte, Albero Alto, Almudévar, Bandaliés. Santa Letizia (Saint Laetitia) is staged in Ayerbe, Bentué de Rasal and Tramaced on September 9. The most important event on the rural festive calendar is staged on September 29, in honour of San Miguel (Saint Michael), and kicks off the annual cycle and the festive period. September also hosts an important festivity devoted to San Mateo (Saint Mathew) in Ayerbe.



# 1.4 Autumn festivities

Production cycles come to a halt in autumn. Several festivities are staged from late September to mid-October, with the celebration of El Pilar. Most events were organised by farmers associations that took advantage of the slow period to renew positions and collect money for mass and other activities. Crops are sown between mid and late October, coinciding with Santa Teresa (Saint Therese), the patron saint of Pueyo de Fañanás and San Rafael (Saint Raphael), patron saint of Torres de Montes.

**On November 1, for the festivity of All Saints, the village youths would ring the church bells to ward off the souls that come back from the dead, and children carved pumpkins into skull lanterns since they were thought to guide the wandering souls back to the land of the dead.**

November also accommodates festivities devoted to San Martín (Saint Martin), celebrated in the San Martín in Huesca and in Tabernas, Yéqueda, Quinzano and Nueno.



December kicks off with the festivity of Santa Bárbara (Saint Barbara) on December 4, a stormy period that leads in to San Nicolás de Bari (Saint Nicholas), on December 6, the

patron saint of children, who collected food and then prepared a banquet. The festivity is still celebrated in Casbas in Huesca, Gurrea de Gállego and Sarsamarcuello. The festivity of the Immaculate Conception is celebrated with a dancing procession in Apiés on December 8. Santa Lucía (Saint Lucy), the patron saint of eyesight, is celebrated in locations such as Santa Eulalia de Gállego.



December 24 is Christmas Eve. The birth of Christ is the most important festivity for Christian believers. In past times, *troncas* – hollow sticks that were filled with sweets – were blessed and then left to burn until January 6, the Night of the Kings, to protect the house and its occupants. The festivity of San Silvestre (Saint Sylvester) –who wards off plagues– is celebrated on December 31, the last day of the year, in Arbaníes.



*Virgen de la Leche. Museum of Huesca*





## R1. Hermitage of La Virgen del Viñedo-Barluenga

Distance: 2.8 km  
 Positive slope: 55 m.  
 Negative slope: 60 m.  
 Maximum altitude: 684 m  
 Minimum altitude: 662 m

These six signposted routes visit the villages in the Abbey of Montearagón that partake in the procession of the Virgin in May.

The itinerary reaches the hermitage of La Virgen del Viñedo along a track that emerges from road HU-330 towards the reservoir of Vadiello, shortly before reaching the locality of Castilsabás, which accommodates the El Viñedo tourist office, although the centre only opens during the high season. The hermitage hosts one of the most important religious processions in La Hoya de Huesca in May, which attracts all the villages in the Abbey of Montearagón.

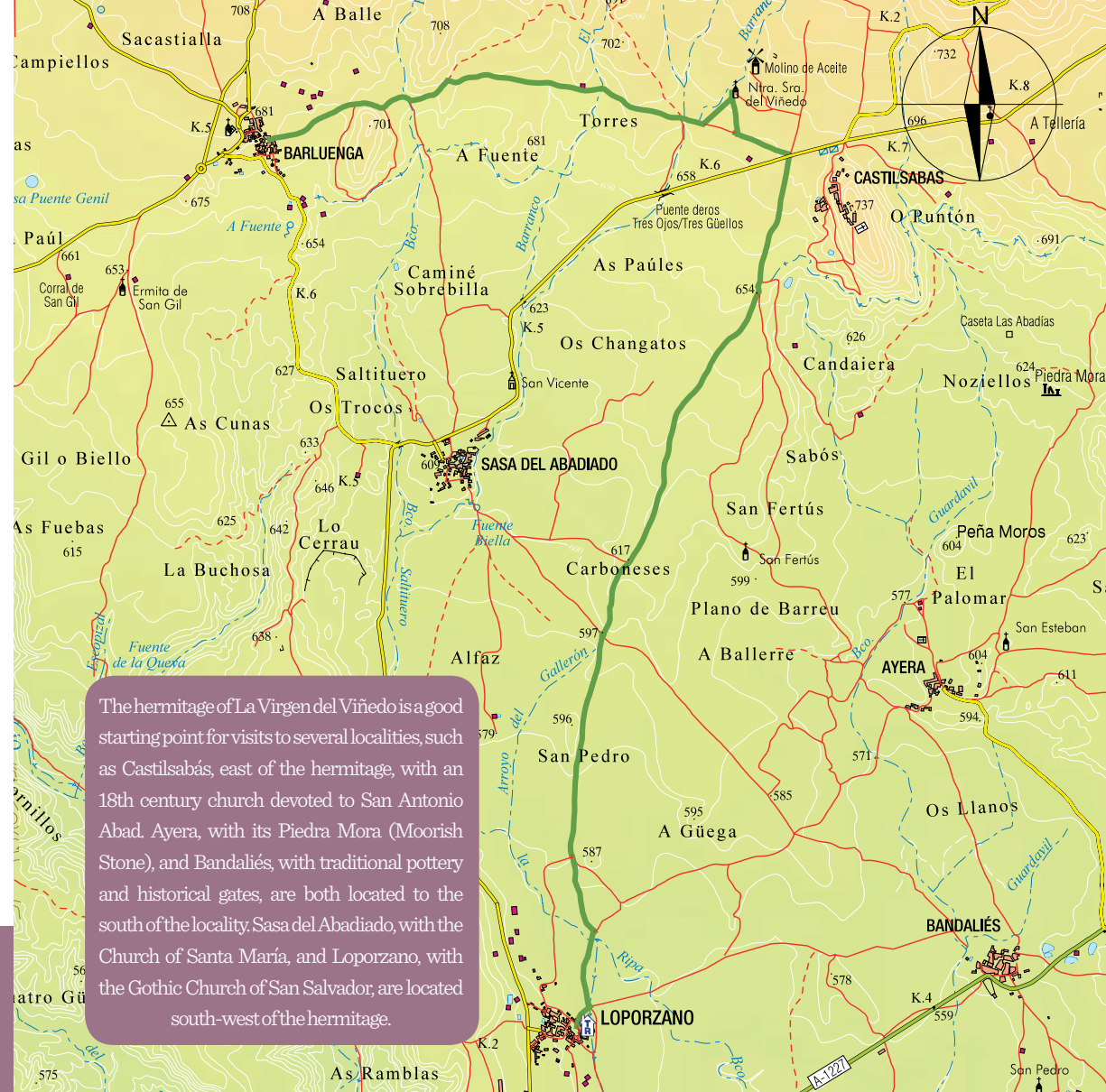
*Oil mill by the hermitage*

From here, the itinerary goes SW along a route signposted as Camino de la Comarca towards Barluenga, where it continues surrounded by crops, ilexes and shrubs.

The itinerary continues along tracks and paths lined by ilexes, making it a delightful way to reach the locality of Barluenga, noted for the Romanesque hermitage of San Miguel, located in the cemetery. This 13<sup>th</sup> century construction accommodates beautiful and interesting paintings in the linear Gothic or French Gothic style, created in the late 13<sup>th</sup> and early 14<sup>th</sup> century.



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## 2.1 Pottery

The region of La Hoya de Huesca stands as an important production centre of traditional pottery for domestic use. Longstanding kitchenware that has been used in the houses in this area for years. Large earthenware jars, pitchers and a variety of tableware and pots were once the star items. Nowadays, new uses and storage receptacles have relegated traditional pottery to more modest creations, although the weight of tradition is still very important.



Until a few years ago, wine could only be stored in earthenware jars, which were manufactured using a paste consisting of clay and water. After obtaining the material, the pottery was created by warping, i.e. without a potter's wheel, using only a spatula and a flattener to shape the product from within.

Furthermore, the pieces differed from one locality to another. For instance, Nueno produced light brown creations, whilst the production from Sarsamarcuello was more reddish. All localities used the same decorative styles: painting, glyphs (small grooves carved on the body of the earthenware jar) and excised adornments (small strings of clay stuck to the exterior).

Although pitchers were made of similar materials (clay and water), a potter's wheel was required for the manufacturing processes. The decoration was black and simple, made using **manganese dioxide** or “**potter's ink**.” Pottery has been created in Huesca since time immemorial, and there are detailed records of a large number of potters: Alós, Muzás, Calleja or Balaguer, among others. All these manufacturers created their productions using foot wheels. Ayerbe, another village in the region, accommodates a pottery from the early 20th century, owned by Lorenzo Sánchez Ornat, which combined the production of pitchers decorated with “potter's ink” with the production of tiles, slates and other elements.



## 2.1 Pottery

On the other hand, Bandaliés was noted for its **pot production**, with pieces manufactured in clay and water which were varnished with vitreous lead coating after the first firing and

then fired a second time. The pottery

production included pots, stewpots, casseroles and tableware.

Bandaliés reached its production peak during the 19<sup>th</sup> and 20<sup>th</sup> centuries, and



accommodated a host of potteries: Viñas, Aniés, Franco, Carrera, Bail and Abió, among many others. The latter was located within a magnificent 17th century manor house and is the only establishment still running at present thanks to the hard work of subsequent generations that have continued to implement traditional methods whilst experimenting with and discovering new paths, in a brave demonstration of their love for their profession.

Carmen Pellejero's studio in Almodévar is an important workshop which offers interesting, useful and pretty pieces, with a modern twist that has been recognised and applauded in several fairs and exhibitions.

Favouring excised decorations, Bandaliés developed the "string" technique, which uses hand-made clay threads. These pieces are noted for their brown tone, sometimes featuring decorations as exotic as lizards, suns and stars.



## 2.2 Textile manufacturing

Alongside pottery, textile activities were another of the region's strong points, particularly in the locality of Triste, where José Granados and Marie Noëlle Vacher have been working since the early 1980s when they discovered an abandoned textile mill in Huesca. The master weavers spent long hours researching their trade and were finally able to manufacture a draw loom or ribbon loom. This contraption was used in days gone by to produce fabrics before the invention of industrial machines.

Their workshop currently performs the whole creative process, from manufacturing the ink used to decorate the fabric to producing the fabric on the loom. Thus, in 2003, this workshop constituted the Draw Loom Association, a genuine school that teaches about this profession and acts as a meeting point and as work experience for new weavers.

Another important landmark in the world of textile manufacturing is located in Monflorite, the village that accommodates a textile workshop called "El Batán," run by Flor Sampietro. It hosts a range of activities that focus on recuperating traditional weaving techniques, using natural fibres to create carpets, towels and other household creations.

The city of Huesca accommodates Jesús Bara's workshop, the perfect place for anyone with a penchant for heraldry. The workshop offers traditional embroidery and, even, new trends.

*"El Batán" textile workshop. Draw-loom*





## 2.3 Botas (wineskins)

This product is practically indispensable for transporting wine traditionally given the excellent isolation from external agents. Wineskins (*botas*) have always been one of the most popular and sought-after creations in La Hoya de Huesca. At present, Botería Lafuente, in Huesca, is the oldest workshop in the region. Montserrat Ribera has been running the venue for fifteen years. Five generations have been part of this family business.

Furthermore, as noted on the label, wineskins are manufactured traditionally using goat skin and following a secular process in which only two of the fifty operations required are performed by a machine.



*Templates for wineskins (botas)*

Goat skin is preferred over sheep skin because the former is less porous and the fur facilitates the water-proofing after tarring.



## 2.4 Decorative elements

The capital of Huesca also accommodates a workshop noted for creating dolls and singular porcelain productions. The studio is run by Carmen Vivas, who has specialised in porcelain and Chinese painting. These miniatures and reproductions are mainly created for doll houses. Huesca is, once again, the perfect setting for an introduction to many other varied craft processes.

Carpentry is one such process. The main industry focuses on customised furniture and other decorative objects. The region also accommodates jewellery workshops, which create designer pieces produced by young creators, or interior designs made using recycled materials, especially paper and cardboard.

La Hoya de Huesca has been renowned for a vast wealth of varied artisanal industries, which live on in the present and account for the region's creativity. It's plain to see...



*Decorating little birds*





# 2.5 R2. La Peña-Ena (GR 95)



Distance: 10.3 km

Positive slope: 419 m

Negative slope: 203m

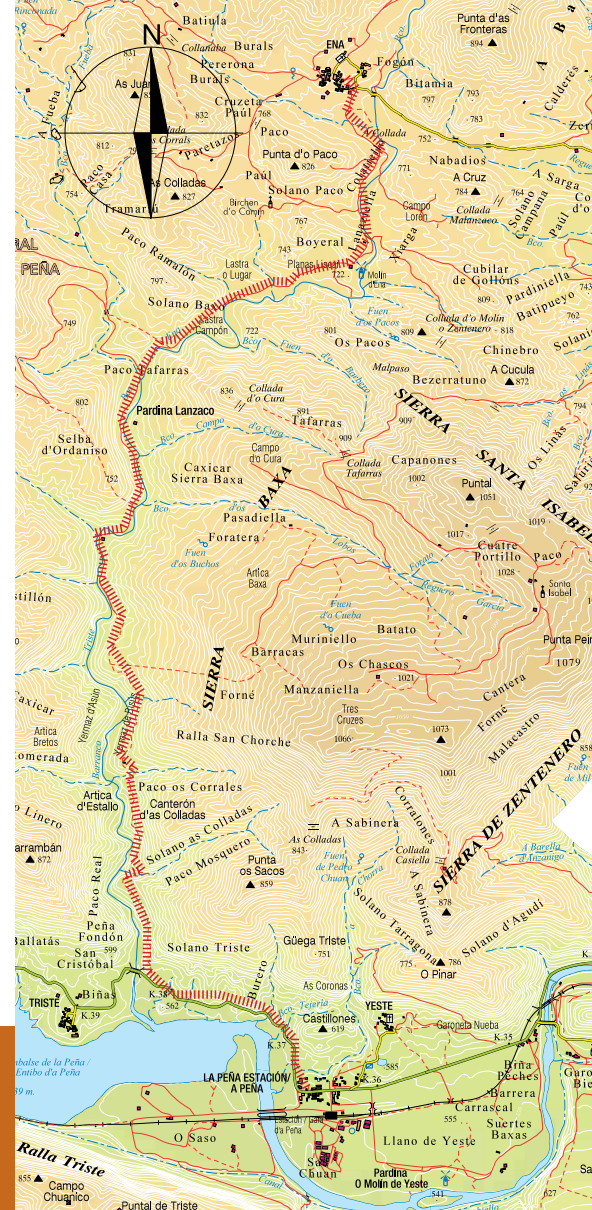
Maximum altitude: 759 m

Minimum altitude: 538 m

The itinerary departs from the village of La Peña Estación, created in the first third of the 19th century after the construction of the railway in to Canfranc. The trail starts off towards Triste, a population located by the La Peña reservoir which offers notable examples of popular architecture.



Before reaching the bridge over the Triste ravine, the route turns left along a path surrounded by marls. The itinerary then climbs the ravine, first along hillsides lined with box and pine trees, and then entering into luxuriant pine forests and oak groves to the vicinity of Ena, a village that is accessed after passing cereal crops, which is divided into two quarters that boast the pretty popular architecture that is typical of area of the piedmont of the San Juan de la Peña mountain range.



hoya de huesca

CRAFTS  
La Peña-Ena (GR 95)

## GASTRONOMY

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# 3.1

## The flavours of La Hoya de Huesca

Gastronomy is one of La Hoya de Huesca's main values. Here food is not just for show, rather it is actually part of the cultural heritage and a genuine trademark of the region. This privileged and generous land gathers all the factors that identify the source of a product and allow for each dish to demonstrate the

authenticity of the local cuisine.

However, gastronomy, which is defined in the dictionary as "the art of preparing a good meal and taking pleasure in eating," is the result of a previous effort, of a knowledge that stems from the soil, the agriculture and the product. This is where it all begins.



In such a contrasting land, where landscapes shift easily from the mountains to the plains, the primary resources adapt inexorably to the land. The medium sets the standards and, therefore, the products are forced to grip to the soil and withstand the factors imposed by the climate. This is why some crops survive and others don't, and why certain animals are bred in the region.



*Wheat fields*



*Drying almonds on the street*

La Hoya de Huesca tastes of cereal, fertile and colourful orchards, squadrons of fruit trees that join forces with stoic vineyards, and leguminous plants. All watered by the nearby rivers. However, the region is not just agricultural, but is also devoted to cattle breeding, hence the love for lamb, pigs, poultry, minor game and other many species which, subsequently, stand as the staple of the pantry, the centre point of the autochthonous gastronomy.

La Hoya's supply market also features olive oil, cheese, honey and wild mushrooms. Public and private kitchens –i.e. restaurants and private homes– have capitalised this string of products to come up with delicious dishes. They have indeed!

# 3.1 The flavours of La Hoya de Huesca

Some say that several of some of La Hoya's traditional dishes have been bubbling away in cauldrons for years. A few have even made it onto the menus in restaurants in the area.

Ayerbe's *sopas afogadas* –soup made with bread, egg and oil–, Aragon style soup, Aragon style thistles –with cod or pork ribs– or cod in *ajovarriero* sauce (tomato, pepper and garlic) –a derivation of the popular dish which is prepared with garlic mayonnaise–, are some of the most traditional dishes.

However, the classicism of the regional cuisine also appears in meat dishes, the staple of this gastronomy. An ancestral recipe book from this region would most definitely include lamb with rice and potato, Huesca stew, roast hen from Casbas, Huesca style ox tongue, stewed goat with artichokes, rabbit with snails –which specialists say originated in this region and was then exported to

Aragon's three provinces–, Ayerbe stew– made with lamb– and rabbit at Christmas, as prepared, now and in past times, in La Sotonera on December 25.



Desserts are probably the core of La Hoya de Huesca's gastronomy. *Tortas* from Ayerbe (flat cakes), Almudévar braided pastry, marzipan chestnuts and *colinetas* de Huesca (almond cake), *empanadicos* (pumpkin pie) from Loarre... These are just some of the sweets created or confectioned in this spot in Huesca, which are linked immediately to the region.

A traditional cuisine based on these and many other dishes. Products as linked to the territory as Loarre and its castle or Riglos with its cliffs.



## *Empanadicos de Loarre* (Loarre pumpkin pie)

Ingredients:

500 grs. of bread dough  
1/2 l. water  
200 grs. sugar  
20 grs. yeast  
400 grs. cooked pumpkin  
4 tbs. cinnamon powder  
1 tbsp. salt  
3 dl. oil.

Preparation:

1. Mix the dough, half the sugar, the water, most of the oil and the yeast, and cut in two before leaving to rise for a few hours.
2. Then, spread one of the portions on baking paper, and add the cooked pumpkin, add the cinnamon and sugar, and cover with the other layer of dough and shape the empanadico into a semi-circle.
3. Sprinkle more sugar on top, pour over some olive oil and oven cook at a strong heat for half an hour.

## 3.2 Bolea and the Cherry Fair

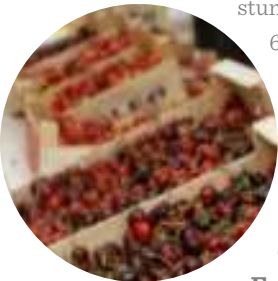
Bolea and the crop area creates one of the most stunning ephemeral spring spectacles in La Hoya de Huesca in late May and early June. This

stunning sight occurs when the 60 ha. of cherry trees are in full bloom and covered in white flowers.

The region can account for around 400,000 kilos of cherries a year and the **Cherry**

**Fair** takes place in the midst of the harvesting of the different varieties.

On the Sunday closest to June 13, Bolea's Plaza Mayor (main square) is packed with stalls selling over 30 cherry varieties. The most acclaimed variety is called "garrafal de Monzón" or "garrafal de Napoleón." Travellers who time their visit to coincide with this fair should also know that this type of cherries are also known in the region under the name *morrovaca*.



### Bolea - Hermitage of La Trinidad

The route to the hermitage departs from the locality of Bolea from the N. It picks up a regional trail that leads to the Mata Menuda snow domes. As part of the itinerary, the route side tracks left and continues along the trail to the monastic ensemble devoted to La Trinity (Holy Trinity), strategically located at the foot of the Caballera mountain range. The Sunday after Corpus Christi, a religious procession departs from Bolea and marches to the hermitage.



## 3.3 Curious notes

La Hoya de Huesca accommodates six oil mills, which are located in the villages of Los Molinos de Sipán, Bospén, Bolea, Ayerbe and Almudévar. The main varieties used for oil production are Empeltre, Verdeña and Negral.

La Hoya's typical bread modality is called *moño* (hard crust, compact dough, hand-made and with an original shape consisting of two or three *moños* or buns). Another modality is the San Lorenzo *torta* (a flat cake that was introduced in the late 1960s and is only made in August, during the festivities devoted to Saint Lawrence, Huesca's patron saint). The Bread Interpretation Centre in Fañanás is an excellent place to learn more about this product. Along this same line, Almudévar has a thematic wine museum: **"El Bodegón" Interpretation Centre.**



The region also accommodates some of the restaurants in Aragon ranked highest in gastronomic routes. Namely, Lillas Pastia, Las Torres –both in Huesca–, and La Venta del Sotón –in Esquedas. The recipe for roast hen from Casbas dates back from the 15th century, when it was documented by Ruperto de Nola, King Ferdinand of Naples' chef.

Only three production companies in La Hoya de Huesca bear the C'Alial quality seal –which was created by the Regional Government of Aragon. Two are patisseries –Tolosana and Ascaso– and the other is a meat company –Andrés Ferrer e Hijos.

Although the *trenzas* from Almudévar are the most famous variety, this braided pastry is also produced in Loarre, Montmesa and Huesca.

*Braided pastry or "trenzas"*





# 3.4 Ten flavours from ten villages

- 1 Honey and flat cakes from Ayerbe
- 2 Cherries from Bolea
- 3 Cheese from Sieso
- 4 Chick peas from Lierta
- 5 Rice from Vicién
- 6 Oil from Bospén
- 7 Bread from Angüés
- 8 Camomile tea from Montmesa
- 9 Almonds from Loarre
- 10 Thistle from Monflorite



# 3.5 Ayerbe Mycology Fair

Aragon is known for its wild mushrooms, and La Hoya de Huesca contributes more than just a pinch. Given the abundance of wild mushrooms in certain areas in Ayerbe, in 1990 the village inaugurated what would become one of the most prestigious fairs devoted to this delicacy in the whole of the region.

The fair is staged during the last week of October –it appears on Aragon’s official fair calendar–, and hosts exhibitions of over one hundred species classified by expert mycologists from the region. Furthermore, during those three days, the Fair also includes an intense programme of activities with outings, conferences and round tables, cookery courses, tasting and a host of other options.



*Saffron milkcap*



The restaurants located around Ayerbe capitalise the prestige of mushrooms in the area and have organised several tasting menus packed with mushrooms and wild mushrooms. It’s the perfect excuse to visit Ayerbe and the unique mushroom event. **The Mycology Information Point opens every weekend in October and November, and is definitely the best place to obtain reliable information on these delicious species.** “Casa Ubieta,” one of Ayerbe’s benchmark establishments, is also an excellent place to learn more about wild mushrooms.



*Macrolepiota*



## 3.6 The city of Huesca

This locality has always been known for its extraordinary cuisine. A simple stroll around the streets reveals the importance of eating and drinking in the region. Sit down to a table-cloth meal in a restaurant, order some snacks at the bar... Whichever the style, they all go down fine in the capital.

The haute cuisine from the region started to stand out a long time ago. Chefs as prestigious as **Antonio Arazo, Carmelo Bosque, Sergio Azagra, Ana Acín, Darío Bueno y Rafael Abadía** –or as highly remembered as **Fernando Abadía**– have positioned top quality gastronomy on the menu

in Huesca. Huesca was actually the first city in Aragon to accommodate a restaurant honoured with the famed Michelin stars.



Huesca's gastronomic establishments include a mouth-watering range of options. Patisseries that preserve a renovated classical style, long-standing convenience stores, stores specialising in meat cuttings and other regional products, wineries and other establishments that position the capital as a place where shopping means more than stocking up on supplies.



*Ultramarinos La Confianza*

The city already offered a vast selection of eating out varieties when a trend for another type of establishment set in. It was time for the rule of the **tapas bars**. Going out for *tapas* is an attraction that appeals to both visitors and denizens, and every dish seems to have its sized-down version. Huesca organises an annual *tapas* competition which attracts a high number of punters which attest to how much people enjoy eating standing up.



## WINES

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## 4.1 The vineyard

The map of the province of Huesca includes several areas which develop a longstanding tradition typical of our region: grape growing.

La Hoya de Huesca is one of those locations, and already in past times it carried out that magical process that transform grapes into wine. The region's wine past lives on in our memory, and at present that ancient trade has spread throughout the vineyards in these lands. It is now stronger than ever.

Vineyards are not new to the region or the province. Indeed, there were already vineyards in the 9th century in places that seem quite surprising today, such as Ribagorza, la Jacetania or la Guarguera, among others. In the 13th century, these crops became pivotal to the agriculture.

In 1247, the courts of Huesca passed a sentence envisaging the “three leaf” ruling, which granted right over crops to anyone who planted vines and grew them until they had “three leaves,” i.e. three years of harvesting.

Years went by, and vineyards expanded their rule. At present, grapes are grown all over the area of Alto Aragón, not only in areas with a Designation of Origin (D.O), but also in myriad other locations. La Hoya de Huesca is one of them. Funnily enough, the region is near Somontano de Barbastro, the only location with a D.O. in the whole of the province and, definitely, one of the most prestigious and respected in the country. Part of the lands actually enter La Hoya, since two of the municipalities –Bespén and Antillón– produce wine backed by the seal of quality from the region. Therefore, there must be something special about these lands to be so suited to the *vitis vinifera*.



In the 16<sup>th</sup> and 17<sup>th</sup> centuries, grapes were a very important produce in Huesca, and in the 18th century wine was produced in 97 populations in the region of Huesca. The main production centres –which produced over eleven million litres in 1792– were located in Ayerbe, Bolea, Huesca, Angüés, Siétamo and Loarre, among other municipalities.

## 4.1 The vineyard

Part of La Hoya de Huesca is enclosed within the limits of one of these six wine-making locations of the Vino de la Tierra from Aragon: the Ribera del Gállego-Cinco Villas. As regards the Laurentine territory, this protected area encompasses the municipalities of Agüero, Alcalá de Gurrea, Almudévar, Ayerbe, Biscarrués, Gurrea de Gállego, La Sotonera, Loarre, Loscorrales and Lupiñén-Ortilla. Although not all grow grapes and produce wine, Murillo de Gállego, Ayerbe, Morán and Almudévar do produce excellent wine.

All the wineries in the territory offer a varied catalogue, including traditional stocks like Macabeo and Grenache Blanca –white grapes– and Moristel, Tempranillo, Mazuela and Grenache –red grapes– and other French varieties: Viognier (white) and Cabernet-Sauvignon, Merlot and Syrah (red). Using the heritage of these smallish, well-managed vineyards, these famed wineries produce wines ranging from

At present there are eight active wineries in the territory, all of which are relatively new. In little over a decade, these establishments have positioned Wine from the Ribera del Gállego-Cinco Villas as a delicacy that arouses interest and admiration in equal proportions.



fresh, youthful whites to sweet, aromatic rosés. The region offers a host of red wines, older or younger, more or less intense, and even a few rarities which are hard to find in Aragon.

The southernmost winery in La Hoya de Huesca is called Bodega Virgen de la Corona and located in Almudévar. It was created in 2005 after the first harvest. The company focuses on the Grenache variety and produces three wines under the generic brand of Aixena. Of the four wine producing companies, Almudévar's is located outside the circle of the Reino de los Mallos, whilst the others are all close to each other. All verge on the waters of river Gállego.

Bodegas y Viñedos Edra, located near the town centre of Ayerbe, is a pioneer in these lands.



It was established in 1999 after the vineyard was planted, embarked on the construction of the winery in 2004, and saw its efforts realised two years later when it marketed modern, structured wines with a strong personality.

The history of grapes and vineyards leads on to Pegalaz, a modern winery located in Morán in a building looking out over the Mallos de Riglos. In fact, they named their brand after one of the huge rocks: Firé.



## Wine tourism, the pleasure of combining travelling with wine

Wine tourism is one of the most important tourist trends of the last years. Any contemporary wine project has embraced this formula which involves using wine as a pretext to travel and learn about the origin, the production and the cultivation, the winery and the surroundings.

The wineries in La Hoya de Huesca are expectantly awaiting the results of wine tourism on the impact of the brand. Therefore, these wine production facilities have opened their doors as venues that welcome experts and beginners, travellers and onlookers.

Beginner's courses, expert courses, wine and gastronomy workshops, guided tours around the vineyards, exclusive tasting, courses, presentations, workshops... A host of activities which used to attract only specialists from the wine sector but has now opened up to the general public.

In a land as suited to leisure, adventure, culture, gastronomy and history as La Hoya de Huesca/Plana de Uesca, wine tourism incorporates a host of offers that practically ranges from A to Z, from admiring the church of San Pedro el Viejo in Huesca to zigzagging down the waters of river Gállego whilst rafting.

Wine tourism is easier and more accessible than it seems. Simply get in touch with the wineries, and they will organise an unforgettable programme of activities.





## 4.3 Curious notes

La Hoya de Huesca, as part of Vino de la Tierra Ribera del Gállego-Cinco Villas, creates one of the two Viognier monovarietals produced in Aragón.

During the “Exhibition of farming produce from the Peninsula, adjacent islands and overseas holdings,” staged in Madrid in 1857, Sixto López, from Ayerbe, was granted a mention of honour for his fortified wine.

The seven wineries in La Hoya de Huesca produce 13 references.

The capital of Alto Aragón hosts the Huesca Wine Fair in late June.

The Vines and Wine Act (2003) and the new Law on Food Quality passed by the Regional Government of Aragón (2006) proposed the introduction of the Vinos de la Tierra brand in this community. This led to the creation of the Ribera del Gállego-Cinco Villas wines, among others.



## Wineries

**1** Bodegas y Viñedos Reino de los Mallos  
A-132 Road, km 37,2. 22808. Murillo de Gállego (Huesca)

Tel. No.: 974 383 015

[www.reinodelosmallos.es](http://www.reinodelosmallos.es)

[bodega@reinodelosmallos.es](mailto:bodega@reinodelosmallos.es)

**2** Edra Bodegas y Viñedos, S.L.  
A-132 Road, km 26. 22800. Ayerbe (Huesca)  
Tel. No.: 974 380 233

[www.bodega-edra.com](http://www.bodega-edra.com)

[edra@bodega-edra.com](mailto:edra@bodega-edra.com)

**3** Bodega Pegalaz, S.L.  
A-1202 Road, km 7. track to Santa Quiteria hermitage. 22806. Santa Eulalia de Gállego (Saragossa)  
Tel. No.: 625 643 440  
[www.pegalaz.com](http://www.pegalaz.com)

**4** Bodega Lasierra, S.L.  
Baja, 12. 22133. Bespén (Huesca)  
Tel.No.: 974 260 365/652 791 187  
[www.bodegaslasierra.es](http://www.bodegaslasierra.es)  
[info@bodegaslasierra.es](mailto:info@bodegaslasierra.es)



## 5 Bodega Bespén Vinos, S.L.

Baja, 4. 22133. Bespén (Huesca)

Tel. No.: 646 779 926

[www.bespenvinos.com](http://www.bespenvinos.com)

[sentif@bespenvinos.com](mailto:sentif@bespenvinos.com)

## 6 Bodegas Valdovinos, S.L.

Camino de la Almunia, s/n. 22133. Antillón (Huesca)

Tel. No.: 974 260 437/974 260 147

[www.bodegasvaldovinos.com](http://www.bodegasvaldovinos.com)

[info@bodegasvaldovinos.com](mailto:info@bodegasvaldovinos.com)

## 7 Bodega Aixena

Cooperativa Virgen de la Corona

Cooperativista Samper Avenue, s/n. 22270.

Almudévar (Huesca)

Tel. No.: 974 250 000

[www.covico.es](http://www.covico.es)

[info@covico.es](mailto:info@covico.es)

## 8 Bodegas Roico

Peña Street, 11

Tel. No.: 974 270 151

Lupiñén (Huesca)

## 4.5 Route 3 Itinerary around the villages in La Hoya de Huesca (PR-HU 143)



Distance: 18.6 km

Positive slope: 88 m

Negative slope: 99 m

Maximum altitude: 461 m

Minimum altitude: 400 m

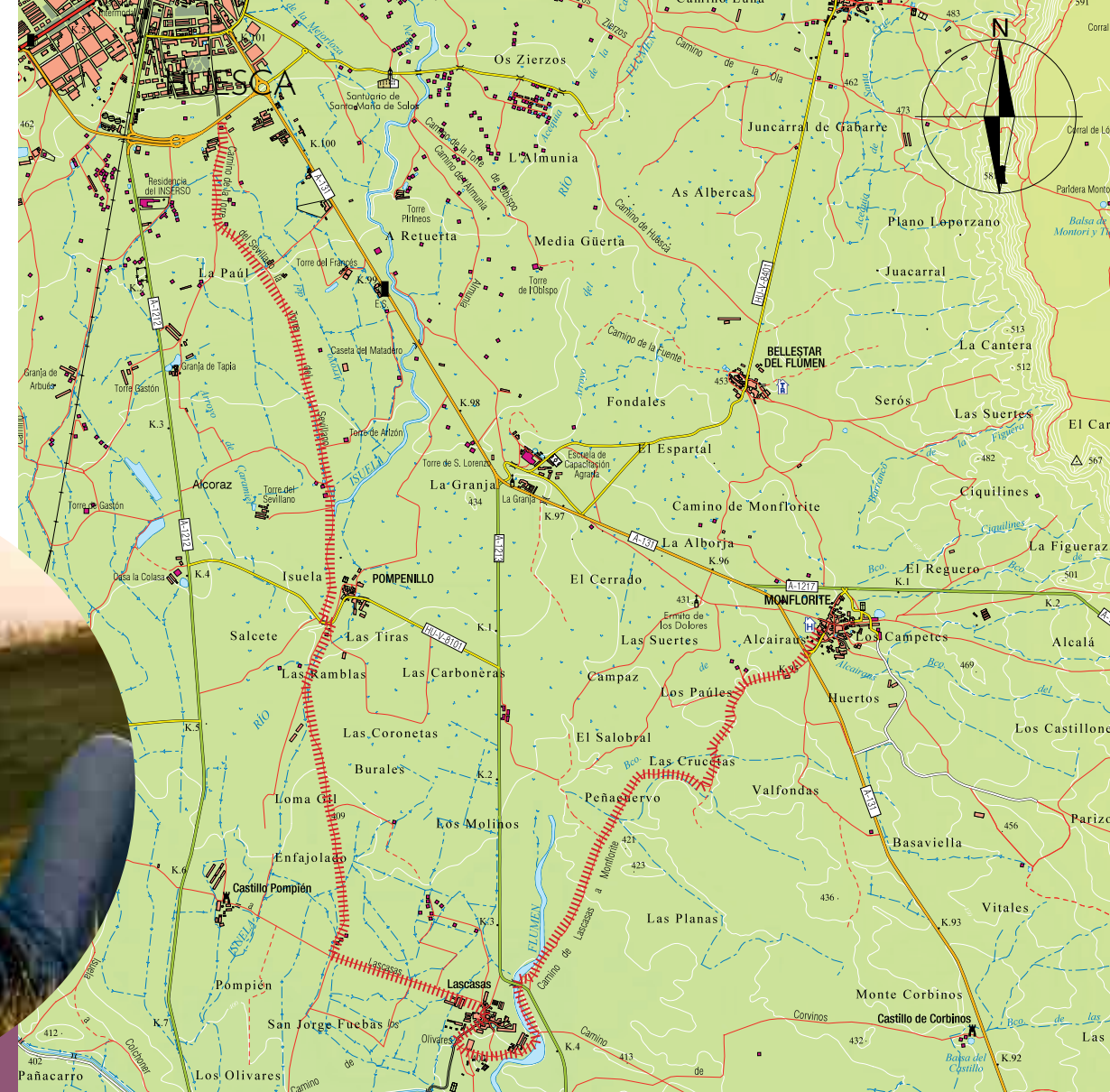
This circular route departs from the city of Huesca, a gastronomic paradise with a range of restaurants and bars serving La Hoya's delicious cuisine alongside other imported products. The route visits several villages located near the capital, which also boast a delicious popular gastronomy.

The itinerary commences along trail PR-HU 144. After a short trek, it reaches the Romanesque hermitage in Salas, where the paths separate.

This itinerary continues along PR-HU 143, next to river Isuela. After 3 km from the departure, the route comes to a farm and to road A-131, which leads to the Monegros locality of Sariñena. After crossing the road, the path continues to the Romanesque hermitage of Los Dolores, near Monflorite, which stands out for its trefoil apse.

The route from Monflorite to Lascasas continues crossing road A-1213 and river Flumen. After walking past the Lascasas manor house, the itinerary continues towards Pompenillo, although the track does not go into the village.

After reaching Pompenillo, the itinerary reaches Huesca along the bypass.





## TRADITIONAL ROUTES

- |            |                                 |    |
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# 5.1 Popular architecture

La Hoya de Huesca's popular architecture presents a similar structure in all its modalities, particularly regarding the interior lay out and the purpose of each space.

The variety is introduced in terms of the position and the typology of the constructions –grouped or disperse, with solitary houses appearing at times to ensure a

greater and improved exploitation of the hill– defined by their location.

Variety also appears in terms of construction materials: stone, adobe or brick for walls, and slate, flagstone or tile to cover the buildings, to merge them with the surrounding environment. In this sense, two areas stand out distinctively: the north, with the mountain range and the foothills, and the area spreading out from the north to the south of the region.

Murillo de Gállego

The house was the centre of daily life in every village in Aragon. All the family's property was linked to the house, from the building itself to everything it contained, and the fields, other secondary constructions, animals, implements and other tools. These houses accommodated different family members and generations of the same family, which sometimes lived together under the same roof.

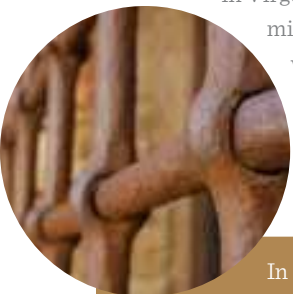
The importance of the house is outlined in the lay out. Thus, the core of the house is the **furnace or kitchen**, the centre of all life where generations learnt about the details of the society through oral accounts. Not to mention its purpose to heat the property during the cold winters and as the place where meals were prepared and then eaten.

In general, these houses or properties all present a similar distribution. Most have two or three stories and all rooms fan out around the main room: the furnace or kitchen. The ground floor, with the door, accommodates the hallway or courtyard, winery, stables and, sometimes, a bread oven. The staircase leads up to the first floor, the most important in the property, where family life was carried out. The first floor accommodates the aforementioned furnace, the living room–dining room used for large receptions and the bedchambers. The second floor accommodates more bedchambers and topped with **“false floor” or loft**, used to store items that were no longer used but may be called for in the future, or to **dry** foodstuff. The buildings are finished off with a roof and the aforementioned covers, and chimneys in varied typologies depending on the location of the house, with *espantabrujas* (stone constructions thought to ward off witches) in mountain areas, or simpler constructions in the rest of the region.

## 5.1 Popular architecture

These constructions were used for everyday activities: especially for anything linked to farming and cattle breeding, with structures required to perform these activities correctly, and with the humanized and reticulate landscape created by these activities, especially in terms of the separation of paths and crops. Structures were also made to accommodate a host of trades and crafts.

These activities proved necessary not so long ago in these lands and left constructions as unique as barns and sheds –there is a stunning example in Tierz–, flour mills and oil mills –as in Virgen del Viñedo or the flour mill in Los Molinos de Sipán–, wineries built into the actual rock –most notably in Puibolea, although there are examples in most



In this area, these creations are completed and decorated with detailed bars on the windows –which have specific purposes in some constructions– and with peculiar knockers or “handles,” which also reveal some of the beliefs and superstitions that were taken to heart in past times. Traditional architectural styles also appear in the auxiliary or secondary constructions.



villages–, wells-fountains, the source of water, –in Angüés, Ola, Albero Alto or, most notably, Piracés–, snow domes in which to preserve the precious product for different purposes –in Casbas, Vicién or in the mountain area of Gratal-Las Calmas–, the notable industrial ensemble of La Almunia del Romeral, or religious constructions, such as the *esconjuraderos* (small Medieval religious constructions) located near San Cosme and San Damián or the number of crosses erected around the region, most importantly the cross of San Joaquín in Santa Eulalia de la Peña, which stands out for the decorations that adorn both sides of the cross.







## 5.3 R3. Nueno-Las Calmas snow dome



Distance: 13 km

Positive slope: 998 m

Negative slope: 998 m

Maximum altitude: 1502 m

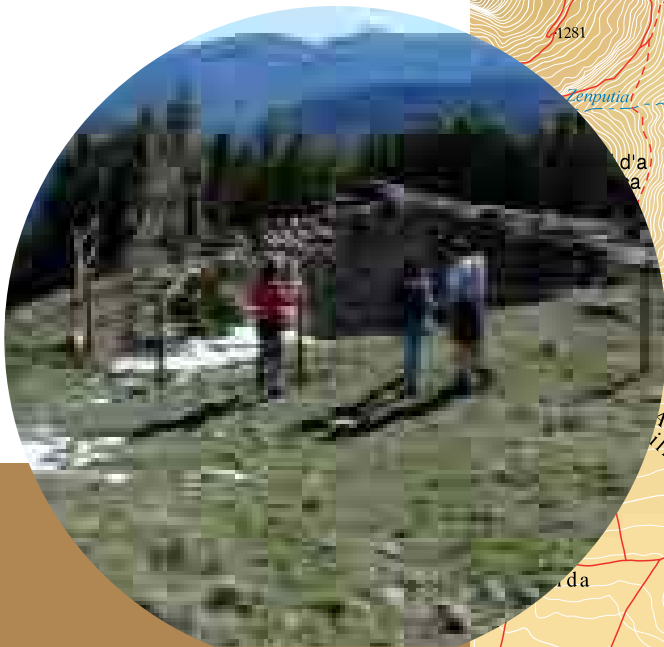
Minimum altitude: 712 m

The Gratal mountain range, in Las Calmas, accommodates a stunning ensemble of eight snow domes which were once used to store and market snow. The view is crowned by the Alto de Gratal, which rises up 1,567 m above sea level.

The route departs from the village of Nueno, which boasts a magnificent tower in the parish church of San Martín Obispo, one of the northernmost examples of the Mudejar style. The itinerary continues N along a path towards the Gratal mountain range, until a path appears –by some crops– and leads upwards between the sunny and the shady hillside.



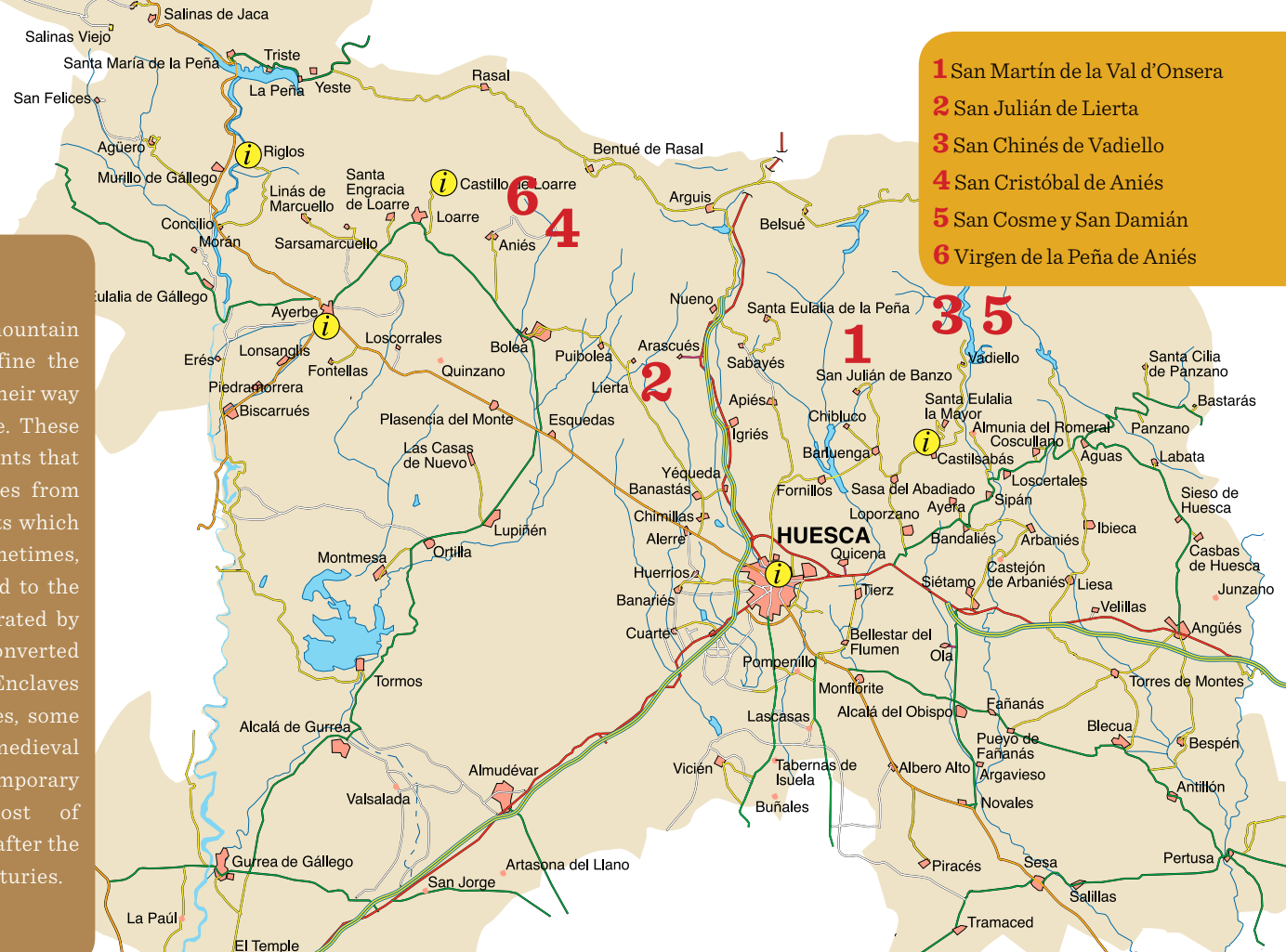
The trail crosses to an intersection with a path and continues upwards along it until reaching Las Calmas, which accommodates the Calmas snow domes IV, V, VI, located on the southern side of the Gratal mountain range. These constructions were built between the 17<sup>th</sup> and 19<sup>th</sup> centuries to supply snow for the city of Huesca and the villages located near the Gratal mountain range. Calmas' other snow domes I, II, VII and VIII, which are located on the northern side of the mountain range, are accessed along an 18 km. route that departs from near the Arguis reservoir.



### 5.3 Cave hermitages

Hermitages or cave hermitages define and characterise the region of La Hoya de Huesca, both due to the sheer amount of them and for their significance, since they first worshipped natural elements and then picked up the first Christian beliefs in the territory, as the basis for the monasteries which lived on until they became venerated cave hermitages. La Hoya de Huesca accommodates the hermitages of San Martín de la Val d'Onsera, San Julián de Lierta, San Chinés de Vadiello and San Cristóbal de Bolea, as well as constructions celebrating Virgen de la Peña in Aniés and the sanctuary of San Cosme and San Damián in the Guara mountain range, which are not strictly cave hermitages but do share similar characteristics given their location and the confluence of natural elements.

The hermitages are devoted to mountain saints. Saints that embody and define the mountain, the mountain people and their way of life, and the shepherding lifestyle. These saints are more than just saints. Saints that were reconverted as religious figures from their previous pagan existence. Saints which are sometimes rock, water, air and, sometimes, fire. These same elements are linked to the places of worship, places first venerated by the primitive pagans and then reconverted to accommodate Christian beliefs. Enclaves created at the dawn of times, some already mentioned in medieval ages and contemporary constructions, most of which were built after the 16<sup>th</sup> and 17<sup>th</sup> centuries.





## 5.3 Cave hermitages

Mountain saints like Santa Orosia (Saint Eurosia), San Úrbez (Saint Urbicius), Santa Elena (Saint Helen), San Martín (Saint Martin) or San Visorio, whose life, either legendary or genuine hagiography, is closely linked to the mountainous areas of this land. Saints that are closely linked to the natural elements and to the hermitage locations in which they are worshipped, especially those that have used caves to accommodate the hermitage.

These hermitages are always set in rocky locations with a spring and, generally, a high waterfall. These locations have a long tradition in the minds of the inhabitants that have populated these lands and have attracted devout followers since time immemorial. After the Christianisation, these devotees renamed them with saintly names which –as aforementioned– are usually connected to the mountain world. **These are unique, exclusive, exceptional locations that reveal the combination of the action of nature – the interaction of water, rock and air– and human activities.**

Places and constructions as exclusive, surprising and appealing as the aforementioned cave hermitages of San Martín in Val d'Onsera, San Julián in Andría or Lierta, San Chinés in Santa Eulalia la Mayor and San Cristóbal in Bolea, which take advantage of the natural hollow to accommodate a hermitage which is closed in by a simple wall which features exiguous vanes, and the least possible doors and windows. Other notable constructions are the sanctuary of San Cosme y San Damián, in the middle of the Guara mountain range, and Virgen de la Peña in Aniés, which are not exactly cave hermitages although parts or sections are located under rocky formations, which make these two constructions –and all the other cave hermitages– stunningly beautiful natural enclaves.



# 5.4 Route 5 Vadiello - San Chinés



## Vadiello-*esconjuradero* in Vadiello (Cruz Cubierta-Covered Cross)-hermitage of San Chinés-Vadiello

Distance: 7.9 km

Positive slope: 474 m

Negative slope: 475 m

Maximum altitude: 881 m

Minimum altitude: 701 m

The circular itinerary visits Vadiello and the cave hermitage of San Chinés, under spectacular conglomerate walls.

The itinerary departs from the car park by the ravine and the climbing area in Vadiello, where there is a path that leads around the foot of the cliffs along the left bank of the Vadiello ravine, which is crossed before reaching a steep path on the opposite bank, from where the trail continues along a zigzag path until it rejoins the aforementioned path. The route then descends down a steep slope and continues left along a path that crosses a pine forest.

It soon reconnects with the path and leads to the Isarre ravine after a slightly upward section. After crossing the ravine, the route continues through repopulated pine forests in parallel to the Vadiello ravine, with the Mallos de Ligüerri to the south.

The itinerary climbs to the ravine, which is almost always dry and inhabited by a thick box population. Further north, the path leads to the hermitage of San Chinés, located at the foot of Peña Foratata. The trail then turns back, starting out along a path by the foot of the cliffs. After crossing a ravine, it starts up along a rocky area and penetrates a repopulated pine forest and then continues along a track to the Isarre wildlands. From here, the route climbs up along a path towards a track, from where it continues SE towards another track which, in the same direction, leads to the road to Vadiello, near the Peña Guara shelter and the car park that the trail departed from.



A visit to the Cruz Cubierta (the Covered Cross) is an interesting alternative. It is an *esconjuradero* (a small Medieval religious construction) located near a track that leads to the sanctuary of San Cosme y San Damián, near the aforementioned itinerary.

Editor: Comarca Hoya de Huesca. Plana de Uesca. Coordinación y textos: José Luis Acín, Miguel Ángel Acín y Fernando Lampre (Fuero Gestión Ambiental y Cultural). Textos de gastronomía y vinos: Mariano Navarrocús. Fotografía: Esteban Anía, Miguel Bellosta, Jon Izeta, Ignacio Pardilla y Archivo topográfico de la Hoya de Huesca. Diseño: www.quelinkacom Impresión: Ino Reproducciones. ISBN: 978-84-614-6943-0 D.L.: Z-836-2011

La Hoya de Huesca accommodates a vast selection of contrasting landscapes, which will delight enthusiasts of both wild, abrupt settings and of open areas and smoother environments. There are over one hundred inhabited population centres which accommodate interesting examples of the region's cultural heritage, most linked to the Medieval era, standing witness to a splendid past.

Come *and* See

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