

TOURIST EXPERIENCES ALONG THE CAMINO LEBANIEGO



AÑO JUBILAR
LEBANIEGO 2023•2024
FUNDACIÓN CAMINO LEBANIEGO
CANTABRIA





TOURIST EXPERIENCES ALONG THE CAMINO LEBANIEGO

You have in your hands, 20 unique human experiences, which become tourist experiences so that you can enjoy an exceptional countrymanship, exceptional scenery, and landscapes.

Framed in one of the rural areas with the highest biodiversity in Europe, these experiences coexist with the territory. A large number of craftsmen and producers have maintained the traditions of these highlands.

Some of the many shepherds, beekeepers, stonemasons, farmers, etc... who live in the lands of Cantabria want to share their way of living and the territory where they have grown up. You have an opportunity that is rarely opened to the casual tourist, a small window that with luck you will be able to enjoy in during your vacation.

These ambassadors of traditional culture and landscapes will not always be able to serve you. Their daily tasks do not allow them to be constantly available. The reservations must be made in advance, so that the artisans can schedule them work and your visit.

This initiative to enhance the value of our intangible heritage and support the rural world was born from the Fundación Camino Lebaniego, within the Atlantic Culture Scape project, where 7 partners from the European Atlantic Arc devel-





op tourism-cultural experiences to support the inhabitants of rural areas.

You will find a map in this booklet, where you can see the 20 selected experiences and get to know the traditions and local productions linked to the Camino Lebaniego. Camino pilgrimage route, declared a World Heritage Site, where the high environmental values, the great cultural values and, above all, the human value of its neighbours.



Atlanticculturescape.eu



[Las experiencias](#)



Caminolebaniego.com



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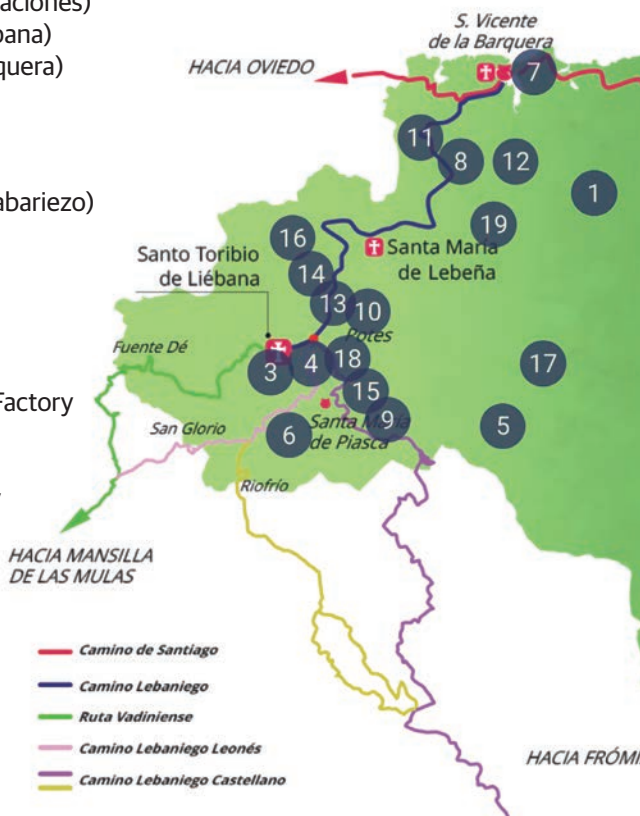
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CRAFTMANSHIP

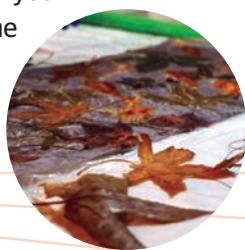
1. SPINNING NATURE IN CARI CALLEJO TEXTILE WORKSHOP



Learn about the delicate craft of spinning and dyeing at Cari Callejo's textile workshop, where you can enjoy a demonstration of the careful and meticulous process that transforms wool, silk, linen, among other fabrics, into beautiful garments and accessories that will add a fresh and natural touch to your wardrobe background. Botanical printing is one of the most colourful and interesting techniques that you will use to create a unique accessory.

You have the possibility of attending a training workshop of 1 day and a half, in which you will be provided with the necessary materials to learn the methods of treating the fabrics in order to make your first garment. Although, if you prefer, you can hire the services by the hour.

Telephone: 942 70 50 67/ 628 67 71 84





2. CRAFTING TUDANCA LEATHER AT HOSCA



In the HOSCA leather artisan workshop, you will be able to contemplate the admirable activity of recovering cowhides, specifically the Tudanca cow, native to Cantabria. It transforms skins into top quality accessories, furniture, and decoration items, ensuring sustainable development through a local and unique product.

You will be able to witness how the tanned leather is transformed into a product with an authentic Cantabrian signature by the explanation of the owner. Get to know to the importance of acquiring a local product that turns exclusive, enhance the identity of a region, and promote a circular economy



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CRAFTSMANSHIP

3. CARVING WOOD IN LIÉBANA



One of the oldest trades that are still preserved today, despite being in the process of disappearing, is that of artisanal carving. In this case, Vicente Bedoya boasts of the great work to which he has devoted his life and from which he shows us samples of his ability and skill. Utensils, figures and representations of our heritage made of wood and 100% manually, it is one of the great examples that the Liébana region still preserves.

Come to his workshop, get to know his detailed work and even participate in a small carving demonstration, which allows you to appreciate the laborious trade and its role in society as a disseminator of our customs, stories and identity

Telephone: 689 56 57 08



4. LIVING TRADITIONS IN BEATUS ILLE



Discover in Beatus Ille a wide variety of workshops and activities that will introduce you to the great wonders found in this land. Nature is a great treasure that this region can boast of, and this means that high-quality raw materials are obtained to create beautiful crafts and enjoy its tasty products.

For this reason, we invite you to be a participant in the sessions that this creation and meeting space can offer: a wide range of activities and workshops, such as basketry, wool, natural cosmetics and medicinal plants, mycological excursions, cooking workshops, textile workshops, among many other activities. Learn to take up ancient production techniques safeguarded thanks to the memory of the elderly, the guardians of the most deeply rooted popular traditions.

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CULTURAL ASSOCIATION

5. “FROM THE SHEEP TO THE SKEIN” TEXTILE WORKSHOP



At the La Hila Cultural Association, you can participate in different workshops and activities, both for children and adults. In the spinning workshop, spinning is first crafted with a spindle and spinning wheel, and then the spinning and twisting technique is crafted with the spinning wheel. In the textile process workshop, the complete process of transforming the wool is worked from the washing of the fleece to the spinning. The natural dye is also worked with a sample of 2/3 colours.

Follow the wool route, crossing the main places of the region dedicated to sheep grazing. In addition, you have the option of enjoying a succulent dinner and a cosy meeting to talk in a calm, peaceful and reliable environment.

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6. A TRIP BACK IN TIME AT LA CASA DE LAS DOÑAS



The guided visit to the Casa de las Doñas is an unbeatable opportunity to observe a section of the evolution in the way of life of human communities and the way in which they organized the territory to guarantee family survival and perpetuate their lineages.

Discover the interesting rooms that still preserve their original furnishings and fixtures, such as the central room, Aunt from Cuba's room, or the main hall.

Delve into a traditional atmosphere full of history, discover its ins and outs and contemplate the different rooms that make up this old peasant shop, restored and equipped with all the original elements from the 19th century and the first half of the 20th.

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E-mail: info@casadelasdoñas.com



CULTURAL ASSOCIATION

7. FISHING NETS SEWING WORKSHOP



In San Vicente de la Barquera you can take a guided tour by the hand of a net maker, where you will experience first-hand what a day in a small port is like and learn about the trade of a net maker.

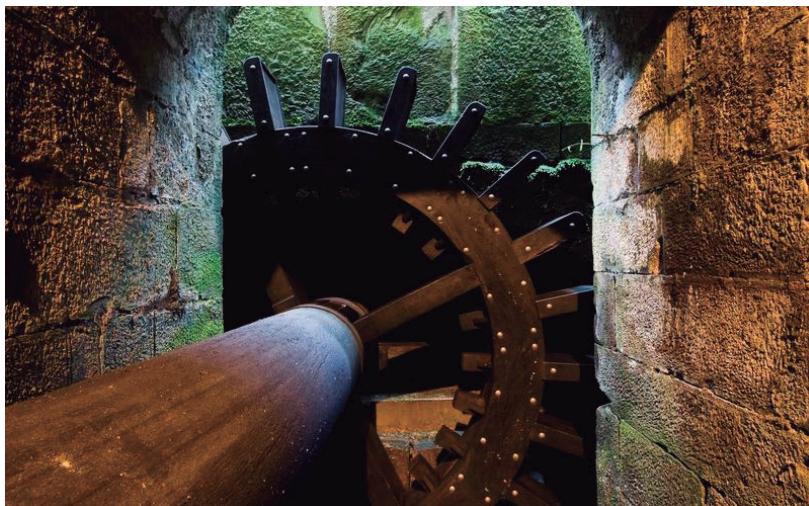
It is an original and unique experience based on the enjoyment of seafaring culture through contact with its landscapes, people, and ways of life. The activity consists of a tour around the port area and the fish market, ending with a demonstrative workshop on the different techniques used by net makers to sew purse seine nets. Those more daring people will be able to have a go and demonstrate their skills sewing fishing nets.

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8. VISIT TO CADES IRONWORKS



The Cades Ironworks and Mill are one of the few examples of hydraulic devices that can be seen in operation today. During the guided tours, their machines start up, transporting the visitor to the life of the ironworkers and millers of that time.

With the start-up of the forge and the adjoining flour mill machines, you will not only learn how the iron ingots were obtained and the process of transforming the corn into flour, but you will also put yourself in the shoes of the ironworkers and the millers.



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DISTILLERY

9. GUIDED TOUR OF PICOS DE CABARIEZO WINERY-DISTILLERY



Guided tour of the artisanal winery-distillery. During the visit to the facilities of the Picos de Cabariezo Winery-Distillery, it is explained how the different products are made: wines, brandy, liqueurs, gin, malt brandy, whiskey, and brandy.



The facility is made up of the following rooms: alquitara (distillery), wine-making room, barrel area. At the end of the visit, there is a tasting of the products that are made at the Picos de Cabariezo Winery-Distillery, along with a careful selection of products from the area.

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10. TRADICIONALLY, ORUJO



Come visit the first distillery in the Liébana Valley and its 24 imposing copper stills, its distillation process of the famous grain alcohol, from its collection to its bottling, as well as enjoying a tasting of its products at the end of the visit.

Orulisa has maintained the tradition in the distillation processes, carefully selecting the raw materials used, which has allowed it to obtain a high level of quality, as well as today its products are recognized in the national and international market to the satisfaction and delight of customers. lovers of a good quality orujo.



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AGRI-FOOD

II. ECO-FARMING IN LAS CORTES



Get closer to the world of eco- farming and learn about the laborious work that small farmers carry out to obtain excellent quality raw material, respecting the cycles of nature and avoiding the use of chemical products to guarantee their livestock a totally organic diet.

You can visit the animals, feed them, and even in the spring season you can attend a herding workshop to get into the shoes of a farmer. At the end, you will enjoy a gastronomic tasting of its meat products so that you can see for yourself the meaning of such a hard task. In autumn, actively participate in the development of a vegetable garden or make a small “magosta” (chestnut fest) and enjoy these rich fruits in total connection with nature.

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12. HAVING FUN AT CUDANA CHEESE FARM



The visit begins with a presentation of the layout of the farm, its history to the present and its *modus vivendi*, establishing the “Cow comfort” concept as a fundamental pillar.

You will be able to see the facilities where their renowned products are made step by step, from obtaining the raw material to the final product. In addition, the little ones can enjoy the large garden and have fun playing on the trampolines, riding the zip line, going through the corn maze, or the star activity: bottle-feeding the calves that are born on the farm. Complete the day with a tasting of milk, quesadas, cheeses, among others products made with care and passion. Furthermore, in August, you can also participate in the cheese making workshop and take it home.

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AGRI-FOOD

13. THE TASTE OF CHEESE IN PENDES



Be welcomed with a talk about the history of the cheese factory and the explanation of the entire cheese making process. You have the possibility to visit the factory from the outside, through the windows that allow you to observe the production process. Taste all the varieties of the delicious cheese made in the factory at no cost: Liébana cheese, cow cheese, natural smoked, picón, sheep...

Pilgrims have a rest area at their disposal, to make a stop and enjoy the service offered to them. They will be able to seal their credentials, in addition to tasting the succulent cheeses. In addition, as it is a key point crossed by the Lebaniego Way, guided visits are made to emblematic places such as the Castañar del Habario de Pendes or El Corral de los Moros, all framed in a special place in the Picos de Europa, where you can breathe the authentic essence of Liébana.

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14. HERDING IN BEJES



Live a unique grazing experience accompanying Raúl, a young man who, with the help of his seven mastiffs and his two border collies, take care of and direct a flock of 700 sheep at more than 2000 meters of altitude in the Eastern Massif of the Picos de Europe during the summer season. Learn about this traditional trade passed down between generations and which is a key factor in shaping the natural environment and its optimum conservation.

In addition, you can take a one-hour route to “Joyu el Tejo”, from where you can see the Ándara mines, and continue the path through the Sierra La Corta to Bejes, through a beech forest.

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AGRI-FOOD

15. BEEKEEPING IN COLMENARES DE VENDEJO



Come and discover the exciting world of beekeeping at the hands of a professional, who will teach you the techniques of preparation, conservation and monitoring of the apiaries and the production process of their exquisite honey with P.D.O.

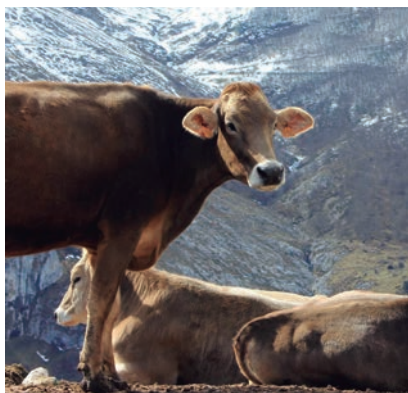
You will know the techniques and secrets of beekeeping, in addition to learning to identify the species of flora that are the food of the bees, the world of the hive, the biology of the species, its behavioural habits, the medicinal and gastronomic uses of honey and hive products.

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16. DISCOVER CHEESE WORLD IN TRESVISO



Meet Javier Campo's farm and cheese factory in Tresviso, where you will see how they make this precious delicacy in an artisanal way combined with innovative techniques that allow a high-quality product to be obtained.

Get to know its establishment, the environment where the cows move freely, the history of its creation and its secrets to obtain one of the most valued cheeses in our community. Observe the complete process of its creation, from the cows grazing in an unbeatable environment, the process of making the Picón Bejes-Tresviso cheese with PDO or "al pasto" cheese, with completely different techniques, its maturation in the natural cave and its evolution over time. A tradition that is passed down from generation to generation.

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STONE CUTTING

17. CARVED IN STONE AT VICENTE DIESTRO'S



In Vicente Diestro's workshop you can take your first steps into the ancient art of stone carving following in the footsteps of the stonemason and owner of his renowned workshop. During a full day, you will have the opportunity to sculpt your own stone with unique and simple motifs that you can later take home with you.

Join the workgroup, learn the process, and shape your creation while enjoying this introductory workshop to learn how to chisel the rock to express simple reliefs, like Celtic symbols.

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18. CONECT WITH NATURE BY SENDA VIAJES



Enjoy a combined experience of nature and gastronomy or crafts focused on discovering the natural and cultural richness of the area. Go into the less traveled paths of the Picos de Europa, learn to distinguish the tracks and traces of the badger, the marten, the wild cat and even the elusive wolves and the impressive bears.

Get to know the region of Liébana through its landscapes, ecosystems, climate and different forms of life that inhabit the territory at a calm pace. Get to know the traditions and old trades that characterize this charming area of Cantabria through an incomparable natural setting, or enjoy and taste its varied cuisine and high-quality local products developed by the region's producers.

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ROUTES / ECOLOGY

19. MUSHROOM-HUNTING IN LIÉBANA



Discover the world of mycology through guided routes in different areas of the Liébana region, where you will learn the importance of its role in nature, such as in forest systems, its biological cycle, and medicinal characteristics. In addition, going mushroom hunting brings a reward: you can take them home for your own consumption or taste them in a collaborating establishment to prepare them.

There is also the option of extending these routes to a whole weekend with the course that includes guided routes, mushroom identification workshop, presentations on the history and origin of mushrooms, their medicinal and nutritional properties, or learning to differentiate them from poisonous mushrooms.

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20. PHOTOGRAPHIC WALKS IN LIÉBANA

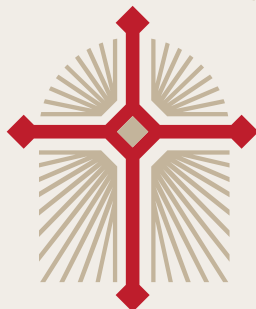


If you have always wanted to visit Cantabria and Liébana, remember that it is always different to see a place from a photographic point of view. Their knowledge of the area and experience with the image, put her at your disposal to take a step forward in your photography, both technically and compositionally.

Participate in these entertaining eco-experiences that will bring you closer to the culture and traditions of our land, Cantabria, as well as living a unique experience with family or friends. Feel the transforming magic of nature, get to know the work and good work of local producers, who achieve PDO products and, of course, immortalize every moment with cameras or mobile phones.

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en Camino a la Celebración

— • 2023 • 2024 • —

AÑO JUBILAR LEBANIEGO

CANTABRIA



EL PROYECTO
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de
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INNOVACIÓN, TRANSPORTE Y COMERCIO



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