

CÓMPETA

UNIQUE PROVINCIAL TOURIST FEAST

Night of Wine 🍷

15 August

The wine from Competa is famous enough for the town to dedicate a feast in its honor once a year. The origins of the festivities are rooted in the feast with which the town bid farewell to those leaving for the wine harvest. The festivities are the same these days, although they now include thousands of visitors. In the evening, in plaza Almijara, there takes place the traditional festival opening speech followed by singing and dancing; there are performances till the early hours of the morning.

However, the Night of Wine does not start at sunset but at midday in another part of the town, in Plaza de la Vendimia. There the traditional ritual of filling the winepress with recently picked grapes takes place, so that the expert wine-pressers, wearing their traditional espadrilles extract the juice that will be used to make

the local must. All this is accompanied by folk music and dancing. Meanwhile, behind the winepress, other people prepare the fried breadcrumbs that will be served to all present, accompanied by a salad of finely chopped onions and the exquisite local wine.

OTHER FEASTS OF INTEREST TO TOURISTS

Pilgrimage and Feast of Saint Sebastian

20 January

This is the feast day of the patron saint of the town, San Sebastian. The mass in honor of the saint starts at midday, followed by a procession of the statue through the streets of the town. There is an open air dance in Parque Arroyo Lara all day long where they serve lunch, fried breadcrumbs with cod and local wine. In the evening the statue is returned to its shrine.

Rhythm in Cómpea: A Feast

Last weekend in February

This is organized by the town's Culture and tourism

department and consists in most of the bars and restaurants offering live music, ranking from blues to fandango.

Holy Week

End of March or beginning of April

The Stations of the Cross, which takes place on Good Friday, is very traditional in the town. It is also known as the Procession of the Men, as women do not take part in it and starts at 7 a.m.

In the evening, the statue of the Virgin of Solitude is taken in procession, carried by married men according to tradition and accompanied only by women.

Day of the Cross

3 May

This day has been celebrated from time immemorial in the town. It is the tradition to walk to the area known as the Cross of the Mountain (Cruz del Monte) and east there with all those who have gone there. People



who live in plaza del Carmen make a cross made of flowers and take it to the Cross of the Mountain.

Midsummer

24 June

Cómpeta celebrates this feast. It is traditional to go to the countryside and eat with friends and family. Normally the excursions on this day take place in the afternoon. Taking advantage of the arrival of summer, whole families go out to the countryside and up the

mountains to have a picnic which, undoubtedly, on this particular day tastes much better.

Feast of the Immaculate Conception

26 June

The feast of the Immaculate Conception, patron saint of the hamlet of El Acebuchal, near Competa, starts at midday with mass; then the statue is taken in procession and the new country houses are blessed.

At the end of the procession, those present are invited to a free meal, made of local products.

There is also an open air dance in the evening which includes musical performances.

Fair of Saint Sebastian

End of July

This is Competa's traditional fair. All those who want to turn up will enjoy the best atmosphere possible,

day and night, together with musical performances in the pavilion.

On Sunday there is a solemn mass in honor of saint Sebastian and a fireworks display which marks the end of the festivities. ■



SWEET WINE AND MANGO SANGRIA

Ingredients:

3 peeled mangos, ¼ liter of red wine, ½ liter of sweet Cómpeeta wine, 200 grams of chopped grapes, 2 lemons, 2 oranges, juice of 2 lemons, 250 ml of lemonade, 100 ml of water.

METHOD OF PREPARATION:

- 1.- Chop or slice the lemons, oranges and one of the mangos. Set aside with the grapes. Slowly heat 100 ml of water with 50 grams of sugar for 5 minutes. Add the lemonade and the lemon juice.
- 2.- Place on a metal tray or in an ice-cube tray. Leave for 30 minutes, bring out and break with

a fork, to crush. Repeat a couple of times and keep in the freezer.

3.- Blend 2 mangos until completely liquidized. Add the red wine and the sweet wine. Mix together with a spatula. Add the chopped fruit and place in the fridge for at least 2 hours.

4. Serve the sangria in a glass. Bring the lemon and lemonade out of the freezer, and place some of the crushed ice on each glass and serve.

FEASTS & FESTIVALS

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