

ANDALUCÍA FROM THE SKIES

Gourmet Retreats

Cookery & Culinary Vacations in Spain



Paladar y Tomar



CORTIJO EL CARLIGTO

Suspended in the nimble clouds of the Axarquía hills and encircled in vineyard-clad valleys, Cortijo El Carligto welcomes you into its secluded country estate where each new step unveils yet another level of pure rustic-chic luxury.

Built on the site of a traditional farmhouse, the Cortijo's gorgeous authenticity with complete modern amenities – like the outdoor pool areas where you can take shade with a massage under the branches of a lofty Eucalyptus tree or its outdoor kitchen perfect for terraced degustations with ingredients from a painstakingly maintained herb garden – juxtapose Andalucía's nature and traditions in absolute sophistication.

Move seamlessly from the whitewashed outside terraces to the hand-woven Suzani tapestry-clad walls of an expansive and impeccably decorated interior, mixing striking antiques and stylish contemporary amenities with the refined simplicity of a Spanish countryside style.

This polished retreat is customized to suit your ideal vacation, all the while maintaining an immense respect for the understated luxury. Ten acres complete with El Carligto's own olive trees and Extra Virgin Olive Oil production, surrounded by stepped vineyard overlooking the majestic Mediterranean Sea await your arrival.

LOCATION On a rural plot in the mountainous coastal region known as La Axarquía, Cortijo El Carligto sits well appointed - on 33,000 m² of land - for rich exploration: nearby you can find cosmopolitan Málaga. This location is only 25 km from the coast and within reach of Granada, Córdoba and Seville for day trips.

PROPERTY Complete with spacious reception rooms, double bedrooms and fireplaces, each property houses private indoor and outdoor lounges, kitchens, terraces and expansive gardens. A courtyard and infinity pool lend an air of luxurious relaxation to the properties, with an interior floor space of over 300 m².

THE CORTIJO El Carligto houses two en-suite rooms and an extra room, perfect for children because of a shared bathroom. The **Hunting Lodge**, in a more modern style, enjoys three en-suite rooms. A party of up to twelve can revel in the entire hilltop estate between the two houses, separated by mature gardens and more than 100 m of distance.

AMENITIES 24-hour concierge service, two outdoor pools, latest audio and video technology, stocked library/reading room, drawing room, panoramic vineyard vistas, secluded gardens of varying formality, two fully-equipped kitchens, tandoori oven, laundry facilities, Wi-Fi, energy-saving solar panels, underfloor heating and outdoor shower.

BEST TIME TO TRAVEL Contact for schedules. Year-round for private party arrangements.

SUSPENDED IN THE NIMBLE CLOUDS OF THE AXARQUÍA HILLS AND ENCIRCLED IN ITS VINEYARD-CLAD VALLEYS, CORTIJO EL CARLIGTO'S BEAUTIFUL COURTYARD WELCOMES YOU INTO A SECLUDED COUNTRY ESTATE WHERE EACH NEW STEP UNVEILS YET ANOTHER LEVEL OF PURE RUSTIC-CHIC LUXURY.



AXARQUÍA



ALTITUDE 800 m

SUNLIGHT 300 DAYS/YEAR

AVG. TEMPERATURE 18° C

HUMIDITY 68%

DISTANCE TO THE SEA 27 km

TIME TO SKI RESORT 2 hours

NEAREST AIRPORT MÁLAGA

A balmy and luxurious landscape steeped in antiquity, the undisturbed Axarquía of Andalucía is an idyllic destination for relaxation in perfect harmony with nature. With more than 300 days of sunshine illuminating sparse, whitewashed houses on Velez's sloping hillsides, it will leave any visitor inspired. While here, you are within reach of some of the greatest gems of Spain; all the while overlooking sparkling Mediterranean waters almost 2,500 feet below.

Enjoy the marbled peaks and troughs of the goat-lined **Sierra de Tejeda Natural Park**, **Almijara** and **Alhama Mountains**, characterized by their large diversity of indigenous and unusual flora and fauna and its incredible natural preservation. A huge hit with adventurers of all varieties, the mountains are perfect for caving, hiking, hot air ballooning, or biking.

While the scenery in itself is a compelling case for a visit, surrounding towns dating back to Moorish times add to the charm and antiquity of the region. **Antequera**, home of the World's Best Olive Oil, gleams in hues of gold with sunflower fields offsetting medieval spires and some of the most fertile lands in Andalucía. Meanwhile, picturesque **Frigiliana** with its decorative, winding streets is known as one of the most beautiful towns in all of Spain to enjoy fresh tapas before a dip in the ocean in nearby **Nerja**.

For a region dripping in history, it comes naturally that its cuisine has been developed and influenced over thousands of years. Creamy and homemade pork sausages in **Colmenar**; famous peaches and goat cheese in **Periana**; Roman bread in **Alcaucín**; snails and donuts in **Riogordo**; or oil and gazpacho in **Alfarnatejo**. Visit the markets, grab a glass of wine, drizzle your *mollete* with some first-class extra virgin olive oil, and enjoy the Mediterranean breeze.



HANDCRAFTED CULINARY HOLIDAYS

Through a handcrafted, hands-on itinerary harmonized with your group, we will guide your senses through Andalucía's rich local produce, offering you the opportunity to immerse yourself in the passionate world of Spanish cuisine under the expert purview of El Carligto's illustrious resident chefs and Paladar y Tomar's tour directors.

Like a piece of locally-sourced toasted bread rubbed with aromatic garlic, drizzled generously in ribbons of silky olive oil and topped with meaty, freshly sliced tomatoes and a succulent melt-in-your-mouth *jamón*, envelop yourself in

the distinctive textures and tastes of this incomparable gastronomy.

The purity of the landscape's cuisine along with its breathtaking natural surroundings, exceptional wine varieties, and luxurious tranquility of your traditional hilltop accommodation create a getaway unparalleled in value and authenticity. With El Carligto's one-of-a-kind cooking holidays crafted by Paladar y Tomar, you will learn much more than how to cook Spanish-style; you will learn a way of life and understand a culture deeply rooted in its thriving gastronomy...

...leaving richer and more refreshed than when you arrived.



Cookery or Culinary

You can go your own way

P&T Cookery aims to provide authentic Spanish resident cooking vacations, through enjoyable and comprehensive lessons under the expert purview of a *Chef Residente* and illustrious local cooks. Each program contains from 4 to 5 hands-on cooking classes and local producers visits, leaving you well versed in many foundations and techniques of Spanish and Mediterranean cuisine and culture.

P&T Culinary may contain one or no cooking classes, but are more focused on providing complete gastronomic experiential journeys to distinguished epicurean travelers. Embark on exclusive visits to production sites, enjoy a Michelin-starred meal and private cheese and wine tastings, feel the privilege of having lunch at an olive grove, year after year named among top three best EVOO in the world, while sailing along the Duero river.

FARM-TO-TABLE

El Carligto's exclusive rural positioning and dedication to preparing dishes using only the best ingredients ensures that there will be plenty of fresh local vegetation and produce to create the perfect base for your culinary fancies. Drizzle your expectations in Extra Virgin Olive Oil (EVOO), rub them in fresh-cracked pepper, sprinkle them with sea salt and roast them in your state-of-the-art outdoor kitchen, as the absolute freshness and simple elegance of El Carligto's culinary prowess lies on an entirely different level.

VINEYARDS

With the hillside altitude, fresh Mediterranean breeze, and undisturbed earth teeming with nutrients, it is not surprising that some of the best wines in Spain come from this region. Local grape varieties like Moscatel and Romé – an almost extinct vine indigenous to Málaga – produce an extensive range from crisp and dry to sweet and creamy. Málaga is a treasure trove of standalone wines waiting to be unearthed.

THE GARDENS

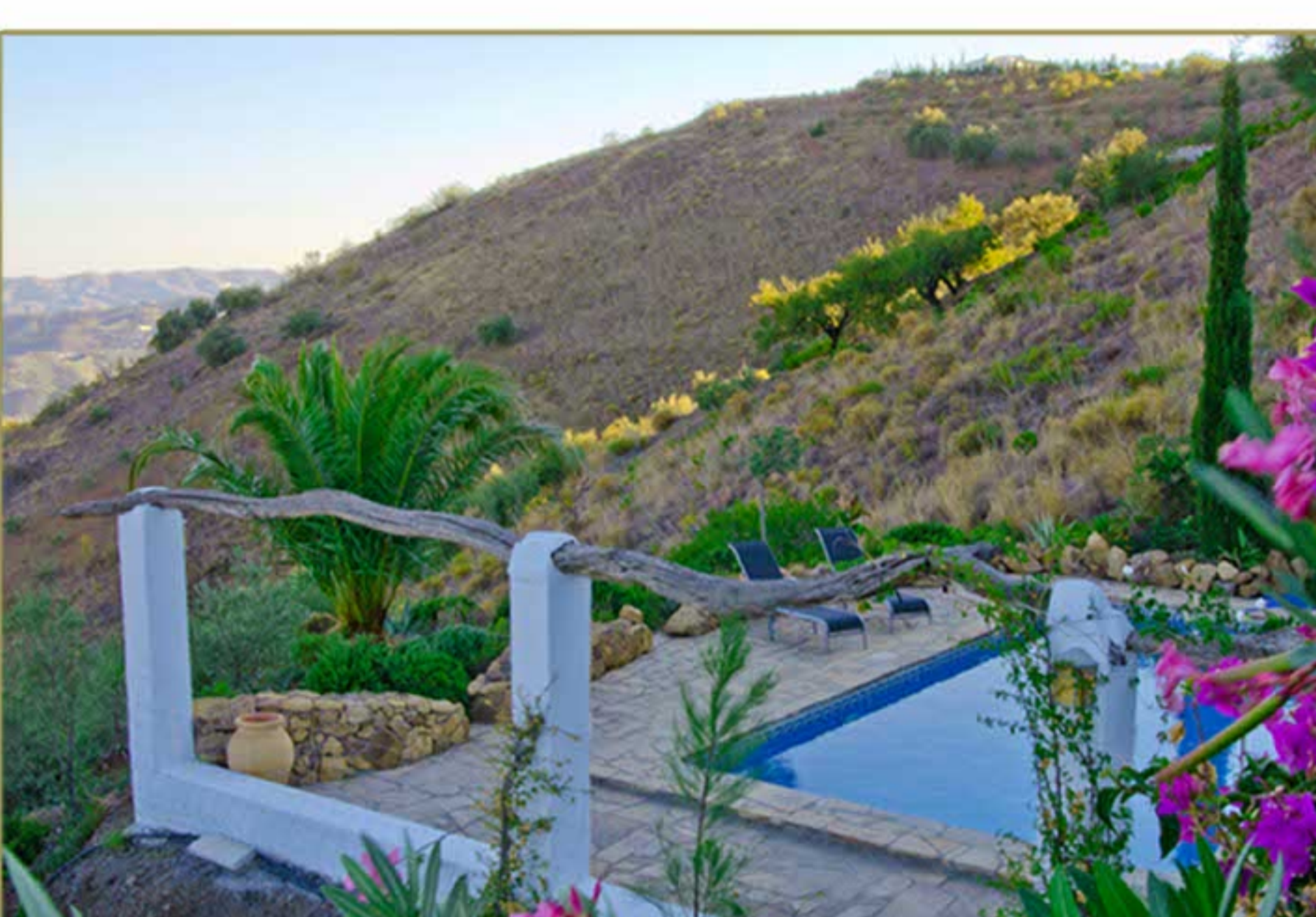
Lined with palm trees, aromatic lavenders, succulent aloe plants and lush agave, the property's grounds abound with indigenous flora. Moreover, it houses several well-maintained gardens of varying types and sizes. An herb garden, vegetable garden and water garden can be enjoyed within walking distance from your bedroom.

EXTRA VIRGIN OLIVE OIL

With the harvest beginning in mid-November, using tested and ancient methods, this region is world famous for its olive growth and EVOO production and El Carligto tends its own crop of olive trees. With the perfect combination of dry, sunny weather and unrushed local producers, here you will enjoy EVOO in its most pure form: rich as much in culture as it is in flavor.

ALMONDS

To us, almonds are as common as salt. Enjoy them in butter, ice cream, accompanying fine meats or snails, or in soups and stews. In the small town of Alfarate in Málaga, you can try them at their ultimate best: perfectly natural, toasted with just a touch of salt. A delicious goldmine of healthy fats and protein, discover all the ways almonds contribute to our Mediterranean cuisine.



THE SEA

Protected from rugged climates by mountains on one end and bordered by shimmering blue Mediterranean waters on the other, Málaga is an ideal moderate climate in which to enjoy the outdoors during any season. Dig into a freshly barbecued *espeto* at a beachside *chiringuito* and taste the thousands of years of seaside fishing tradition that single out the region's gastronomy.

FARM CHEESES

Málaga's valleys and mountain ranges house the goats that produce its mouth-watering farm cheeses, with each town adjusting its technique to individual peculiarities and customs. Enjoy the cheese fresh – a light and creamy delight perfect with some quince jam – or cured with rosemary from the Spanish *cabra malagueña* breed of goat – a delicacy savored with a glass of red wine and *jamón* over fresh, wood-fired bread.

CANE HONEY

Although largely unknown, Málaga produces some of the best sugar cane honey worldwide. In fact, the only factory in Europe that produces the golden sweetener traditionally and without any additives can be found in nearby Frigiliana. Drizzled on top of thin and perfectly fried aubergine *a la plancha*, used in the preparation of Andalucía's world-class seafood or accompanying fresh white goat cheese, the region's cane honey is not to be missed.

PINE FOREST

In an effort to repopulate the area's indigenous pine forests to their historic density and through their ecological entrepreneurial vision, El Carligto plants a pine tree in honor and memory of each party that stays at the cortijo. Return throughout a lifetime to see the progress of your tree, adding your legacy to the rich history of Andalucía's landscape.



WITH PALADAR Y TOMAR'S ONE-OF-A-KIND COOKERY HOLIDAYS, YOU WILL LEARN MUCH MORE THAN HOW TO COOK SPANISH-STYLE; YOU WILL LEARN A WAY OF LIFE AND UNDERSTAND A CULTURE DEEPLY ROOTED IN ITS THRIVING GASTRONOMY, LEAVING RICHER AND MORE REFRESHED THAN WHEN YOU ARRIVED.

EXPANSIVE AND IMPECCABLY DECORATED INTERIORS
MIX STRIKING ANTIQUES AND STYLISH CONTEMPORARY
AMENITIES WITH THE REFINED SIMPLICITY OF A TRADI-
TIONAL SPANISH COUNTRYSIDE.



SIERRA NEVADA IS THE SECOND HIGHEST MOUNTAIN RANGE IN WESTERN EUROPE AFTER THE ALPS. THE MAXIMUM HEIGHT IS REACHED AT THE PEAK OF THE IMPRESSIVE MULHACEN AT 3,483 METERS.

IN 1986 IT WAS DECLARED TO BE A UNESCO BIOSPHERE RESERVE AND IN 1999 IT BECAME A NATIONAL PARK DUE TO ITS BIODIVERSITY. SIERRA NEVADA HAS 104 KM OF SKI AREA, COMPRISED OF 119 PISTES. A UNIQUE SKI RESORT IN THE HEART OF THE MEDITERRANEAN.

EL CARLIGTO, YOUR PRIVATE APRÈS-SKI RETREAT.



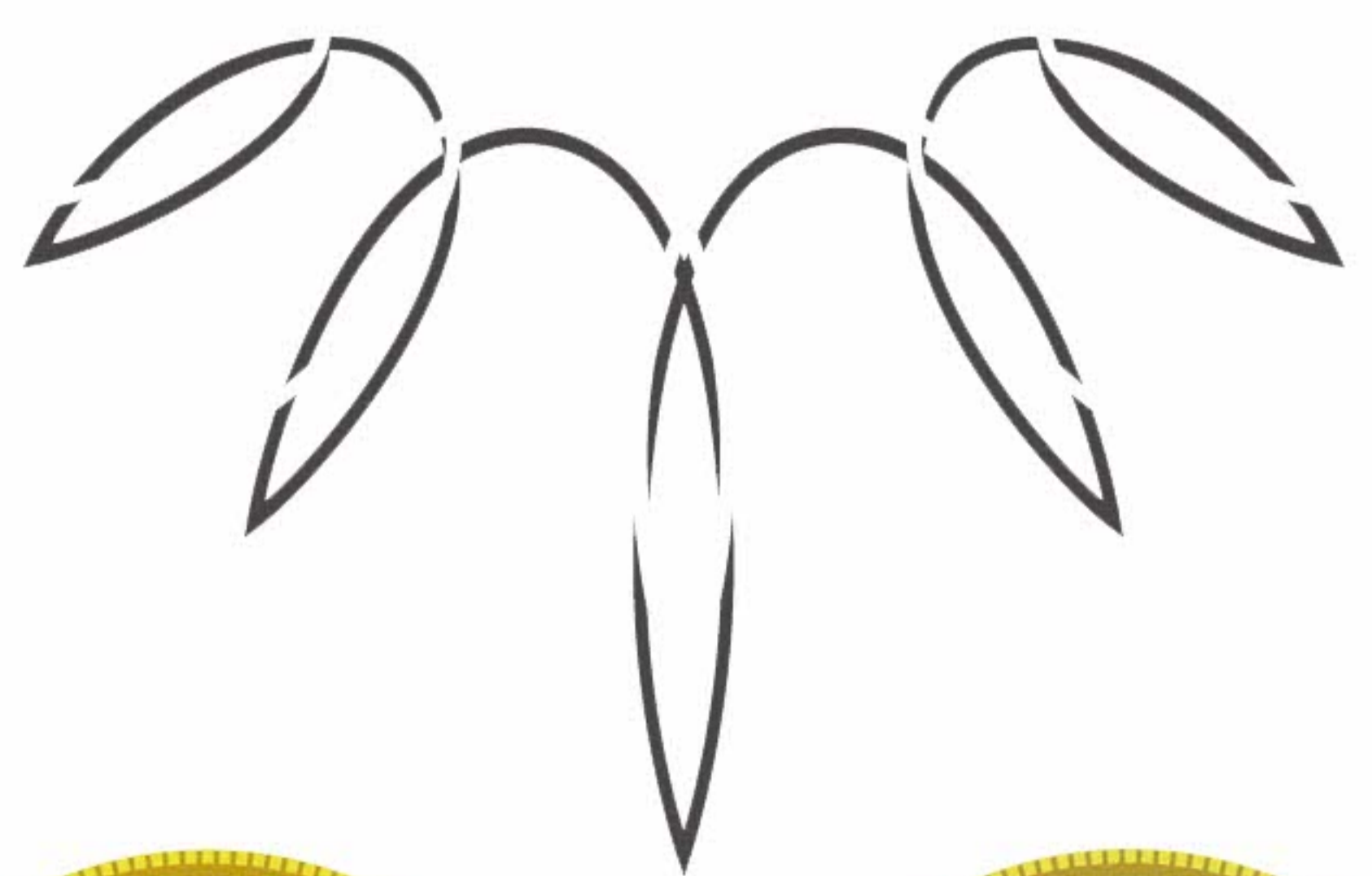




COOKERY PREMIERE
2017
MAY 13 TO 20
SEPT. 9 TO 16

EL CARLIGTO

PRIVATE ANDALUCIAN HIDEAWAY





BOOKINGS:

M. +34 93 220 1723
info@paladarytomar.com

HEADQUARTERS

C/ Amigó, 71 ático 2
08021 Barcelona
SPAIN
T. (+34) 93 220 1723

WWW.PALADARYTOMAR.COM
INFO@PALADARYTOAR.COM

Tour Operator License
GC-003929



RUTA DEL VINO Y EL BRANDY
MARCO DE JEREZ

