Antequera

Geography and history

The military town of Antequera is situated right in the heart of Andalucía, dominating an extensive valley. Its municipal area is over 810 square kilometers, making it the largest in the province of Málaga. From Neolithic times important megalithic monuments have survived through to the present.

The dolmen burial chambers of Menga, Viera, Alcolea (El) and the megalithic burial mound of El Romeral (El) are among the most ancient anthropological remains. Among these remains the most significant are the Evocka, a magnificent stone monument made of stones, 5.5 meters tall representing a young woman.

The Alcazaba Castle, also known as Populocalita, reminds us that Antequera was a Moorish stronghold, built beside the castle.

Monuments and museums

The people from Antequera wait anxiously for Christmas to come so they can enjoy the Verdiales folk festival where the different bands, "dais" in competition, celebrate the most famous and popular festival in honor of Our Lady of Jesus. This is when the verdiales, folk groups, begin to visit the farms and when the hermitage bands start to perform, they leave off for the hermitage to celebrate the "dais"; the call of the early morning is kept at bay with anaffle and the famous torc机制es or mantanadas, wine doughnuts, honey buns and other delicious specialties at Christmas.

Festivals and traditions

The Antequera "noño" or bread bun is a small, soft bun that is sprinkled with sugar. This famous bread bun has become a classical breakfast roll in most of Andalucía and Spain. The same with the pork Antequerana, for some kind of thick pate and for others a variation of sausages, which was developed by the Spanish and is still eaten today.

Gastronomy and crafts

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