

APRIL 2026

Monthly magazine



Disfruta
Fuerteventura



FEAGA 2026, The Must-Attend Event of Majorero April

Pozo Negro: The "Place to Be"
Where Tradition Becomes a Trend

Canary Island Experiences

April, Land, Sea and Legacy

Welcome to an edition where **Fuerteventura reveals itself in its purest state**. April arrives on the island with a clarity that fills everything, offering us that perfect balance between the calm of the ocean and the heartbeat of our land.

In this issue, we invite you to explore a horizon of contrasts: from **the liquid vastness of Sotavento**, where the desert merges with the sea, to **the ancestral mysticism of Tindaya** and its feet that gaze toward the sky. We celebrate our identity at **FEAGA 2026**, the beating heart of Pozo Negro where tradition becomes a trend, and we **honor the flavor of our coasts** with *Vieja*, a marine treasure that defines our most authentic cuisine.

We also highlight the richness of our **“Green Gold,” Aloe Vera**, a miracle of health that springs from our volcanic soil and today stands as a symbol of our local commerce.

This month, visit Fuerteventura—feel it in every grain of sand, every furrow of the earth, and in every story the wind continually reshapes. Turn the page and discover with us the pride of living on an island made to be enjoyed.

Enjoy the journey.

CONTENT

01**Explore Fuerteventura**

Sotavento, The Desert Made Sea.

page 4-5

02**Gastronomy**

La Vieja, the Treasure of Our Coasts

page 6-7

03**Leisure and Events**

FEAGA 2026, the Must Attend Event of Majorero April

page 8-9

04**Local shopping**

Aloe Vera, the Miracle of Majorero “Green Gold”

page 10-11

05**Stories and Legends**

Tindaya, the Feet That Gaze at the Sky

page 12-13



Sotavento, The Desert Turned Sea.

A place where the ocean and sand
merge in an eternal embrace.

April has arrived in the south of the island, bringing with it a light that seems endless. If there is one place in the archipelago that defines the word “freedom,” it is **the Jandía Natural Park**, and more specifically, the vastness of **the Sotavento Lagoon**. This month, the south of Fuerteventura has crowned itself as the ultimate epicenter of calm, offering a display of turquoise shades that defy imagination and positioning our coast as one of the most spectacular marine sanctuaries on the planet.

This stretch of white sand, extending between Costa Calma and Risco del Paso, now presents an unprecedented visual spectacle. With the spring tides, the high tide pushes inland, creating a shallow lagoon that spans kilometers. The electric blue of the deep channel blends with the crystal-clear waters along the shore, forming a liquid tapestry that contrasts with the golden dunes, seemingly descending directly from the mountains. It’s no wonder travelers from around the world flock to this corner to witness “the miracle of the calm ocean.”

The most impressive vantage points to admire this wonder are found on the hills overlooking the lagoon. From there, during the central hours of the day, panoramic views reveal the sea like a silver mirror under the April sun. Yet beyond its visual beauty, Sotavento offers a full sensory experience: the touch of fine, damp sand beneath your feet, the scent of pure sea salt that clears the lungs, and a profound peace interrupted only by the gentle murmur of water sliding over the sandbanks.

This corner of Pájara has become the preferred destination for those seeking true disconnection, as well as for those wishing to witness Fuerteventura’s often wild and untamed nature put on a display of absolute serenity. If you visit Sotavento this month, remember to respect the fragility of this ecosystem: walk along the shoreline and let the sea erase your footprints—it’s the best way to ensure this crystal paradise remains untouched. Preserving the purity of Jandía is a responsibility we all share, so that next April the island can once again gift us its most infinite horizon.

[Read full article](#)

01 EXPLORE FUERTEVENTURA

This content about EXPLORE
is made possible thanks to “Golden House Fuerteventura”





La Vieja, the Treasure of Our Shores

Flavor, Sea, and Tradition on the Plate

If there is one fish that defines the identity of Fuerteventura and graces the island’s sea-faring tables in April, it is the *Vieja*. While the island’s beaches enjoy international fame, this rock fish remains the best-kept secret of local fishing guilds and traditional coastal restaurants, such as those in **Ajuy, El Cotillo, and Las Playitas**.

The secret of this dish lies in the quality of the ingredient: the *Vieja* (*Sparisoma cretense*), a vibrantly colored fish that inhabits our rocky seabeds and boasts tender white flesh with a uniquely marine flavor. The most iconic and respectful way to prepare it is as *Vieja guisada*. The fish is carefully cleaned but cooked with its scales on, allowing the flesh to retain all its juiciness and the full essence of the sea throughout the cooking process.

It is traditionally served with *papas arrugadas*, a generous drizzle of the island’s olive oil, and, of course, a cilantro green *mojo* that enhances its delicate flavor. In April,

when the weather is perfect for dining by the sea under a gentle spring breeze, savoring a fresh *Vieja* is a direct connection to the island’s fishing heritage. It’s a dish that tastes of the ocean, of legacy, and of the dedication of generations of fishermen who have mastered the art of harvesting the finest from the waters of Maxorata.

[Read full article](#)

02 GASTRONOMY

This content about GASTRONOMY is made possible thanks to “La Bodeguita”





03 LEISURE AND EVENTS

This content about LEISURE AND EVENTS is made possible thanks to “Zielo Terraza”

Zielo
TERRAZA

FEAGA 2026, the Must-Attend Event of Majorero April

Pozo Negro: The “Place to Be” Where Tradition Becomes Trend

There are dates marked in red on the 2026 calendar: **the weekend of April 16–19**. During these four days, the island’s center of gravity shifts to the Pozo Negro Fairgrounds. **INCLUDE A VISIT TO FEAGA** in your plans—it’s the real experience, the event where Fuerteventura shows its most authentic, vibrant, and proud self. Without a doubt, it’s **the most powerful social phenomenon on the island**, a gathering point where the Majorero countryside demonstrates more energy than ever.

Entering FEAGA this April is to immerse yourself in a festival for the senses. The fair’s design has evolved, becoming a showcase where the latest technological advances in agriculture coexist with the purest essence of our roots. **The highlight, naturally, is the National Goat Cheese Competition (Premios Tabefe)**. Witnessing the meticulous tastings and the quality of the entries is understanding why our cheese is a world icon. But the fair is much more than a competition; it’s the electric atmosphere of the exhibition grounds, the noble presence of Majore-

ro livestock, and the unique soundtrack composed of bleats, neighs, and the murmur of thousands of people sharing the same passion.

What truly makes FEAGA the heart of the island is its **social atmosphere**. You haven’t really experienced the fair if you haven’t wandered through its little food stalls, spaces where time stands still over glasses of local wine, plates of goat meat, and, of course, slices of the world’s finest cheese. It’s where deals are made, where friends from across the island reunite, and where the generational handover is evident: young agricultural entrepreneurs sharing the bar and knowledge with the farmers who built this sector with their own hands.

Visiting Pozo Negro this April is the best way to take the pulse of Fuerteventura. It’s supporting those who care for our landscape and ensure that what reaches our tables is excellent and local. FEAGA 2026 is not just a trade fair; it’s a declaration of pride, a celebration of identity, and proof that the primary sector is the engine that keeps the flame of Maxorata alive. If you want to experience the real Fuerteventura, see you in Pozo Negro.

[Read full article](#)



Aloe Vera, The Miracle of Ma- jorero “Green Gold”

Health, purity, and tradition spring-
ing from our volcanic land.

Fuerteventura is, rightfully, Europe’s garden for Aloe Vera. If you travel across the island this April, you’ll notice the Aloe Barbadensis Miller fields looking more vigorous than ever. With the intensifying spring sunlight, the plants reach an ideal state of maturity, concentrating within their fleshy leaves all the nutrients, vitamins, and active compounds that have made this product a worldwide health benchmark. For us, aloe is more than just a plant; it is our “Green Gold,” a biological jewel that survives and thrives where other species surrender to the arid conditions.

Visiting production centers, artisanal shops, and local factories scattered across the island offers a genuine lesson in **sustainability and respect** for the environment. Here, the local aloe trade is not merely a transaction; it is a way of life that sustains the agricultural landscape of Maxorata. Meeting the local producers allows you to witness the artisanal process: manually cutting the leaves, carefully peeling them to extract the parenchyma, and cold-filtering the gel to

ensure its regenerative, moisturizing, and soothing properties remain intact. The process exudes a fresh, clean aroma—the scent of natural health.

Choosing local aloe vera products this April means choosing **“zero kilometer”** goods with full traceability. From pure gels that soothe the skin after a day under the Sotavento sun to high-end facial creams that harness the purity of the Majorero air, every container carries in its DNA the sun, wind, and mineral essence of this land. Buying directly from producers or small village shops ensures that the benefits stay on the island, keeping fields alive and supporting the craftsmanship that has made Fuerteventura the Atlantic’s largest natural pharmacy.

[Read full article](#)

04 LOCAL SHOPPING

*This content about LOCAL SHOPPING
is made possible thanks to “Platita Software”*





Tindaya, the Feet That Look to the Sky

The enigma of the sacred mountain that guards the soul of the “Majos.”

Under the clear, golden light of April afternoons, when the wind seems to soften as it reaches the north, the **Montaña de Tindaya** rises against the horizon like a colossal altar of trachyte stone. To the casual traveler, it may appear as just another elevation in the arid landscape; but for Fuerteventura’s ancient inhabitants, the “Majos,” this mountain was far more than a geographical feature. It was their center of the world, a sacred and forbidden place, the exact point of connection where the earthly merged with the divine forces that governed the cosmos.

The great mystery of Tindaya lies in its **podomorphs**: over 300 rock carvings shaped like human feet, skillfully etched into the living rock at its summit. What sends a shiver down the spine when contemplating them (even through history, as access is restricted for protection) is their orientation. Most of these carvings are not random; they gaze directly toward Mount Teide on distant Tenerife or toward the western islands. Were they invocation rituals to summon clouds and call for rain during the dry Aprils of the

past? Or astronomical maps carved in stone to guide sowing and seasonal cycles?

While modern archaeology continues to seek scientific explanations, local legend prefers to speak of energies and reverence. Tindaya is said to be a mountain with memory, a place where time stopped to preserve the rites of a people who read the stars. In April, when the atmosphere is especially clear, the mountain’s silhouette seems to vibrate with a unique force, reminding us that we are heirs to a culture that understood nature as sacred.

Today, Tindaya remains our great spiritual totem. A geological monument of immeasurable value, it is also a reminder of our identity. It is a mountain that asks to be protected. For upon its pale stone crests are etched ancient feet—part of Fuerteventura’s history, a testament that on this island, land and sky have always walked hand in hand.

[Read full article](#)

05 STORIES AND LEGENDS

This content about STORIES AND LEGENDS is made possible thanks to “isla32”





Disfruta
Fuerteventura