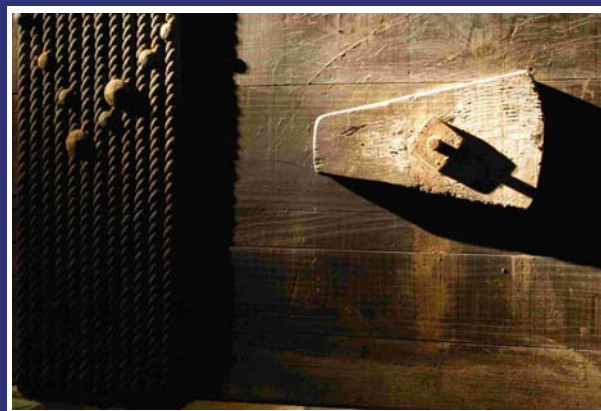
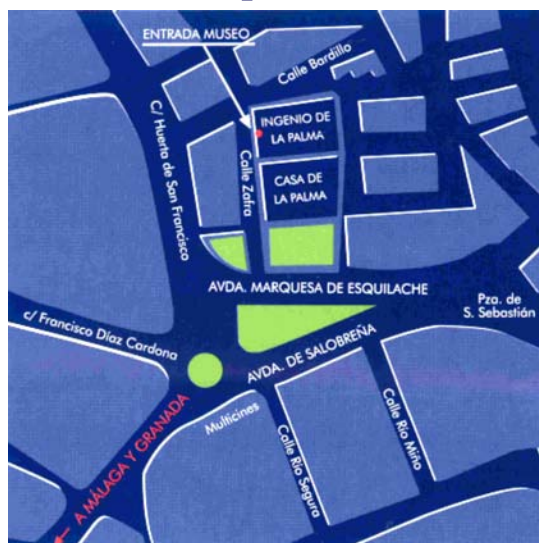


Welcome

Motril, town of sugar, offers visitors a pleasant and didactical journey that summarizes a thousand years of sugar cane cultivation. This appreciated product was considered the "sweet gold" of the Andalusian coast in the Spanish Modern Age. The Museum, that includes technological recreations and archeological material, is situated on the remains of the Palma Sugar Refinery, dating from the 16th century, being the only sugar refinery from the preindustrial Spain partially conserved.

Location Map



WINTER SCHEDULE

Tuesday to Saturday
from **10:00** to **14:00**
from **16:00** to **19:00**

Sunday
from **10:00** to **13:30**

SUMMER SCHEDULE

Tuesday to Saturday
from **10:00** to **14:00**
from **18:00** to **20:00**

Sunday
from **10:00** to **14:00**

General Admission: **3 euros** / Reduced Admission: **2 euros**
————— (guided tour included) —————
Reservations telephone **958 822 206**

Motril's Museum of Sugar

The Palma Sugar Refinery

C/ Zafra, 6
18600 MOTRIL
(Granada)

WWW.motril.es/museodelazucar.htm
museodelazucar@motril.es

Área de Cultura



DESQBRE
FUNDACIÓN ANDALUZA PARA LA DIVULGACIÓN
DE LA INNOVACIÓN Y EL CONOCIMIENTO





Motril's Preindustrial Museum of Sugar Cane (Granada), is unique in its kind due to its location, materials and multimedia didactical methods. The town, its culture and its landscape have been linked to the processes of exploitation and manufacture of sugar cane for almost a thousand years. According to the Cordovian al-Razí, the first references in al-Andalus about the presence on the coast of Granada of this originally oriental crop go back as far as the 10th century.

Since then, and thanks to the exceptional climatic and environmental conditions, sugar cane extended over great part of the Mediterranean coast. With the incorporation of these lands into Christian Spain, the production and trade of sugar increased. Sugar cane soon became the single-crop of the coastal plains and from then onwards transformed large areas of the urban landscape and environment. It even affected the coastal mountainsides, stripped in order to provide the mills, refineries or other sugar works with firewood.



The Palma Sugar Refinery of Motril was built in the 16th century. Its history and prosperity, common to that of sugar cane production elsewhere during the preindustrial period, prolongs until the end of the 18th century. Three centuries of productive, mercantile and financial splendour, interrupted on occasions by serious crises. With the Discovery of America, the sugar cane travelled from the Mediterranean to the big haciendas of the New World, where it gained such importance that it has been considered as a substantial part of the Caribbean culture. In the XIXth century the incorporation of industrial steam machinery helped to prolong the presence of sugar cane on the Granada and Malaga coast until present times when this crop, unique in Europe, is on the verge of disappearing.

Museum of Sugar

The relation between Motril's history and this precious and well-travelled product has been the reason for creating a cultural and museum based project divided into three different areas: the sugar cane landscape in the Sugar cane Interpretation Centre, the sugar production in pre-industrial times in the Palma Sugar Refinery, and the industrial production of sugar in the 'Pilar' Factory. The first and second project are already a reality, and the third is underway.



The Palma Sugar Refinery

Motril's Palma Sugar Refinery is the only one of many on the Andalusian coast where sufficient historical remains and materials have been preserved. Thanks to the archeological excavations, all of the processes of sugar manufacture in preindustrial times have been recreated including the different rooms such as the "cane palace" where the sugar cane was stored, the milling area, the press room, kitchen and refining rooms where the sugar loaves were finally obtained after crystallising in the sugar moulds. You will also find explanatory display panels, illustrations, models and audio-visuals that help to understand the complex processes of sugar manufacture and its technological evolution from the 10th to the 18th century and also the relationship between this product and the social, economic, cultural and environmental history of the territory.

Likewise, you can see two large scale reproductions of technological elements used in the manufacture of sugar: a wooden press built on top of the original stone structures and a reproduction of a hydraulic mill with two horizontal rollers designed according to documents that existed in the inventory of the Palma Sugar Mill dating from 1641. This reproduction is of special interest given that there is no other existing graphical documentation on this type of machinery used in the Spanish sugar refineries.

With this museum, Motril intends to pay homage to the town's historical link with sugar cane, a sumptuary product that once brought great wealth to the area. This is only a small part of a much larger project dedicated to a unique natural and human landscape in Europe. As Quevado said in the Spanish Golden Age: "If sugar is referred to, Motril comes to the mind".