



RIO LAGARTOS LAS COLORADAS

LA RUTA DEL FLAMINGO





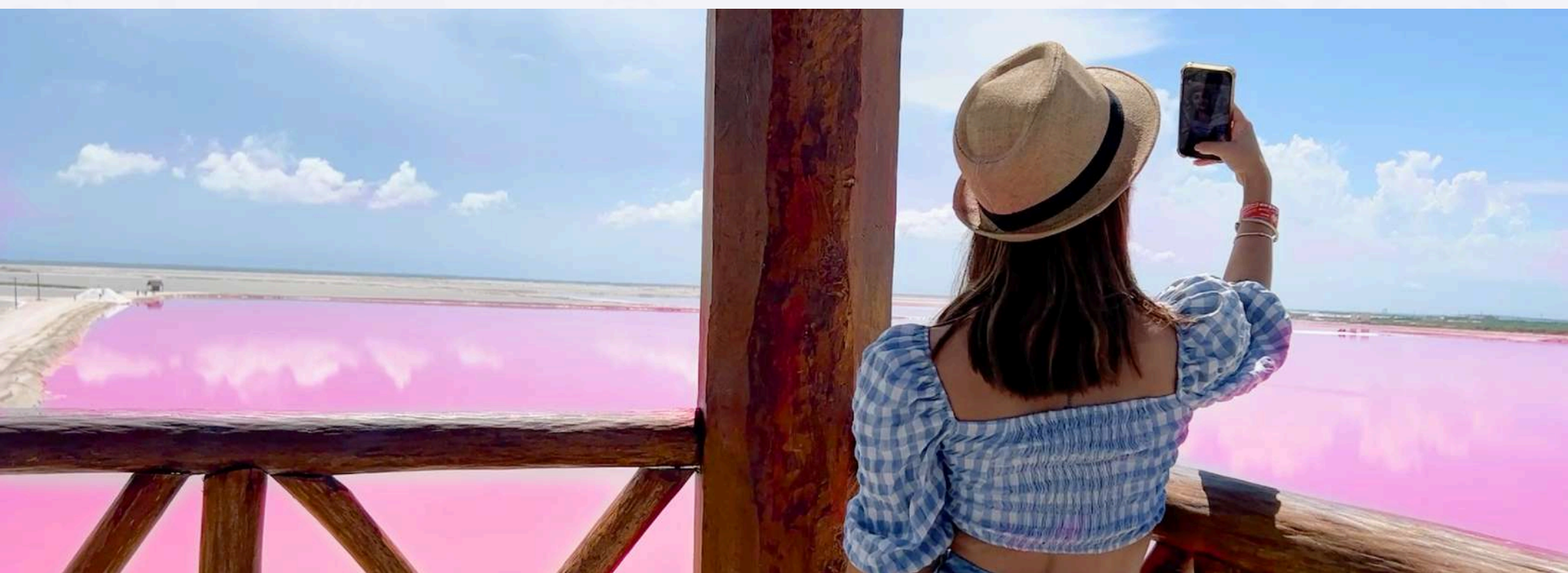
LAS COLORADAS

Las Coloradas is a small fishing port in Yucatan known for its famous "pink lakes." These bodies of water are not natural but rather salt production facilities. Las Coloradas annually produces 750,000 tons of salt, which are then distributed to different processing plants to obtain over 50 products of various types of salt.

The peculiar pink color is due to the high salinity of the water and the presence of microorganisms called halobacteria or halophiles. These bacteria have pink/reddish membranes that pigment the water and are activated by sunlight. The stronger the sunlight, the greater the intensity of the color in the water.



When seeing a landscape like this, it is normal to think about entering the water and swimming. However, it is prohibited to do so. Let's remember that salt is produced here for human consumption, and entering the pools would disrupt the entire extraction process. Additionally, the high concentration of salt in the water forms sharp crystals and can cause burns to the skin. You can always admire and take as many photos as you want from the designated areas.



RÍO LAGARTOS

Territorial extension: 60,347 hectares

Home to over 900 species of fauna including mammals, amphibians, reptiles, fish, and birds. Its waters are the intersection where the waters of the Gulf of Mexico and the Caribbean Sea converge.





RÍO LAGARTOS

This natural park has been declared a Mexican Protected Natural Area, Biosphere Reserve, Faunal Shelter Zone, sanctuary for the hawksbill turtle and the green sea turtle, and is also the first Mexican wetland to be inscribed on the List of Wetlands of International Importance. It is a place of great significance due to its richness of uncommon plant and animal species.

One of the natural phenomena that can be observed in this place is the banding of flamingos. This process involves marking young individuals before they leave the colony where they were born, so they can be tracked throughout their lives, aiding research for their conservation in Mexico and worldwide.

The origin of the name of this place, as recounted in Bernal Diaz del Castillo's "Historia verdadera de la conquista de la Nueva España" ("True History of the Conquest of New Spain"), emerged during an exploration journey. As they advanced through the area, they encountered a large number of crocodiles, so they named it "Ría de los lagartos," which translates to "River of the Crocodiles."



The crocodiles that inhabit the Rio Lagartos Reserve are the American crocodile (*Crocodylus acutus*) and the Morelet's crocodile (*Crocodylus moreletii*). Both species are classified as special protection because they are key elements within the ecosystem.



FLAMINGOS

OTHER SPECIES



LORO YUCATECO



GARZA BLANCA



COCODRILO DE RÍO



OSO HORMIGUERO MEXICANO



MAYAN BATH

Another wonder of Rio Lagartos is its incredible outdoor natural spa, where the soft white sand will give you a treatment worthy of the best spas in the world. But that's not all, after exfoliating, you'll have the opportunity to remove the clay while swimming in a pristine beach with crystal-clear waters.

The sand is like a natural exfoliant with a high concentration of sulfur, which can cleanse the skin of impurities and remove dead cells. It also contains minerals that help care for the skin, salts that dissolve impurities and toxins, and algae that are believed to help protect the skin from damage caused by the environment and pollution.

The ancient Maya covered their bodies with this same clay to protect themselves from the sun and insect bites. It is said that they also did this in certain rituals and fights.





GASTRONOMY

Being a port, one of the primary activities in Rio Lagartos is fishing, so you can find dishes with fresh seafood and the catch of the day in its restaurants and markets. Some of the most common dishes are fried fish, ceviche (fish, shrimp, octopus, and/or snail), tostadas, fish tacos, and seafood empanadas.

You can also find elements of Yucatecan cuisine, with corn being the main ingredient. The most commonly used condiments and spices include pumpkin seeds, oregano, purple onion, bitter orange, sweet pepper, lime, tomato, annatto, xkatik chili, and habanero chili. Among the most representative dishes of Yucatecan cuisine, we have beans with pork, stuffed cheese, lime soup, salbutes, panuchos, papadzules, and cochinita pibil.



SOPA DE LIMA



SALBUTES



PESCADO FRITO



CEVICHE

DO YOU WANT TO KEEP AN INDELIBLE MEMORY OF YOUR TIME HERE?

Explore our charming Las Coloradas inspired souvenirs that are guaranteed to bring a little piece of this paradise with you!

EXCLUSIVE DESIGN ON YOUR T-SHIRT!

Ask for your size.

25 USD



T-SHIRT

15 USD



CAPS

COLORADAS CAP:
PROTECT YOURSELF
FROM THE SUN IN
STYLE!

ARTESANAL SALT

The artisanal salt from Las Coloradas, Yucatán, is a unique product that combines tradition, quality, and natural beauty, making it a true treasure of the region.



The artisanal salt from Las Coloradas, Yucatán, is notable for several distinctive features. Its pink color is visually striking, resulting from the high concentration of minerals in the local waters.

Produced using artisanal methods passed down through generations, this salt is harvested with care and dedication in the Ría Lagartos Biosphere Reserve, respecting the environment.

Its purity and distinctive flavor, free from additives and chemicals, make it a prized choice for chefs and culinary enthusiasts.

Furthermore, salt production in Las Coloradas is deeply rooted in the local culture, reflecting the connection between the community and its ancestral traditions.



Thank you for choosing Mexico as the destination to create cherished memories with your family and friends.

We are delighted to have accompanied you on your journey and hope it was as enjoyable for you as it was for us.

If you liked our service, please help us by sharing your experience.



Thank you