



# SPANISH FOOD SELECTION

Just the Simple Pleasure of Taste Different



IBERICO



UN SELLO DE GARANTIA



DUROC

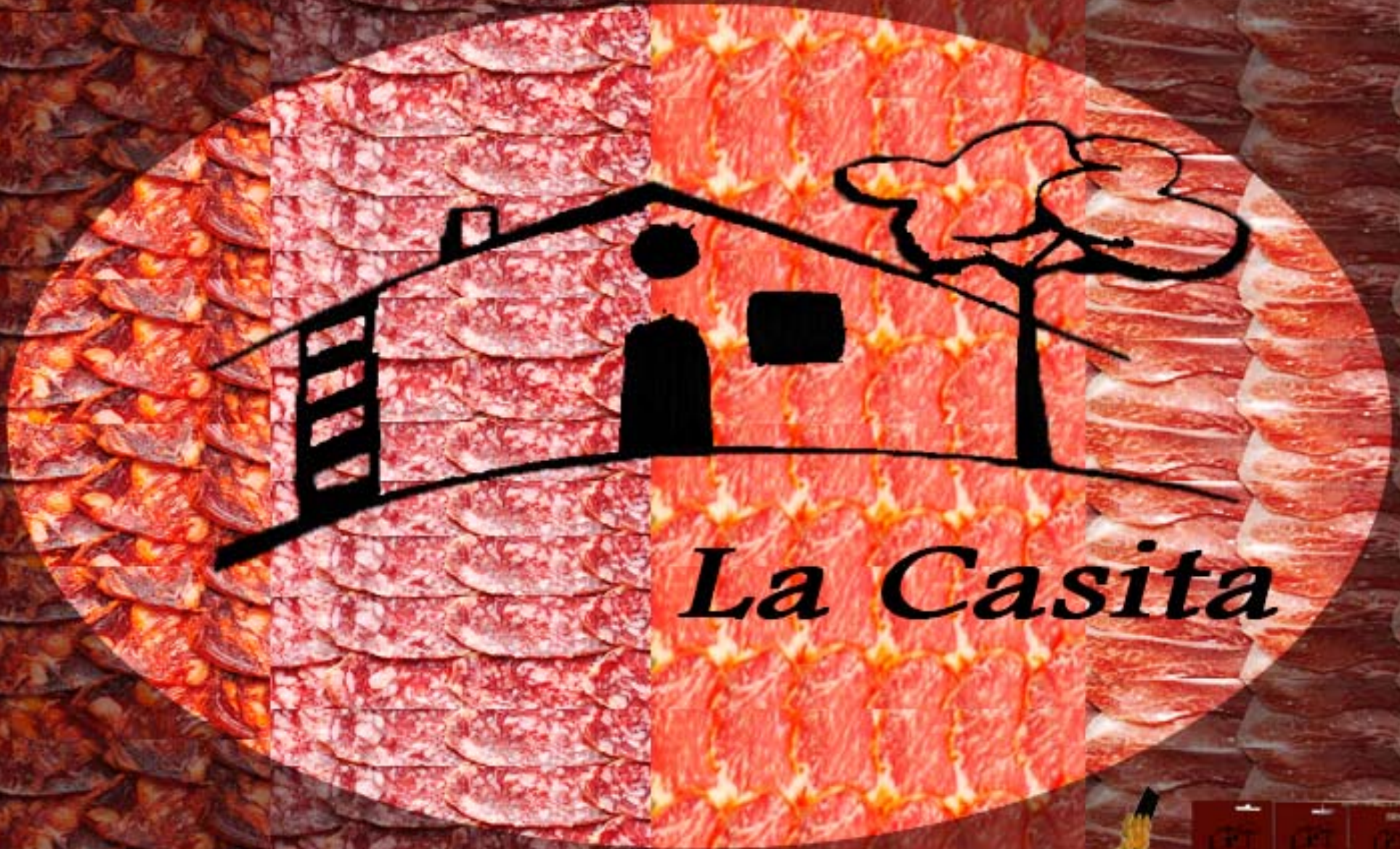


LA CASITA



UN SELLO DE GARANTIA

The Most Traditional and Spectacular Spanish Iberian



*La Casita*



*A Selection of Tender and Flavour in the Own Field*



Old Cheese  
Cured Cheese  
Semi-Cured Cheese

La Casita

# QUESOS DEL CASAR



QUESO DE OVEJA



Smoothness  
Creaminess  
Sticky



OF

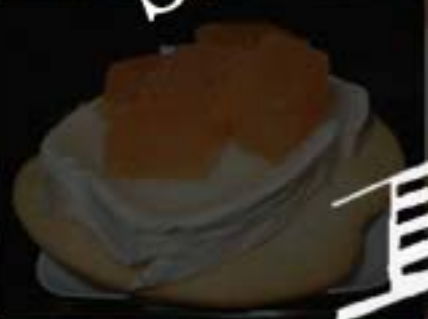
SIMPLY DELICIOUS

ROLL



La Casita

GOAT





# TORREFIEL





# PICUAL ARABISCA



ACEITE DE OLIVA VIRGEN EXTRA DO.

# MANZANILLA



INTENSE PLEASURE



# ~ CACERENA



La Casita



Pumpkin



Apricot



Strawberry



Wood Fruits



Tropical Frutis



Fig



Orange



Red Tomato

The best and the most natural marmalade, 100 % natural and without added sugar, presented with an elegant design. Thanks to its smooth and soft flavour, can be used as sophisticated fruit paste to spread in your foods, create delicious sauses to deserts or spread in your gourmet pate sandwiches. It is perfect with fresh or sticky chesse. It can't be missing accompanied with the traditional creamy chessen from Spain "Torta del Casar" and the Italian Ricota. Add it as a gourmet touch with smoke and cured meats.







THE BEST QUALITY AT THE BEST PRICE FROM THE SPANISH VEGETABLE GARDEN



The Spanish Asparagus Playing the Leading International Role

# *Piquillo's Peppers*



**THE TASTE ART OF ARAMAYO CONSERVES**

# FOIE





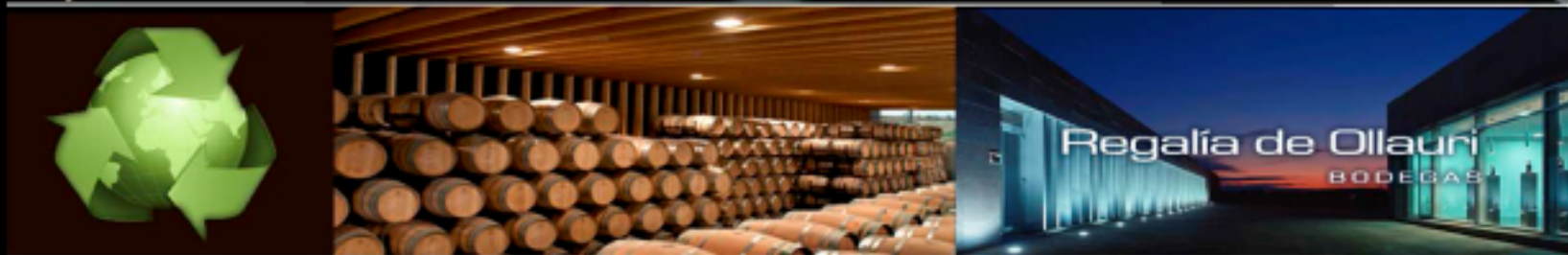


*Spanish Saffron Premium Quality*





# OUR WINES



“Sustainable Wines”  
Environmental  
Innovation



# Vineyards

The vineyards belonging to the Group are located on two different estates: Estate Don Rodrigo (200 ha.) and Estate El Cubillo (100 ha.). Don Rodrigo has a microclimate produced by the north-south direction of a creek and by an altitude of 400 meters above sea-level. The singular composition of the land, clayey and sedimentary with some slate soil; and the particular deepness of the soil favour a harvest of grapes with characteristics different to the rest of the Region. El Cubillo situated in the middle of the fertile plain of the river Guadajira, it has a slightly more temperate climate and a cool land of pebbles and sand which favour, in certain varieties, an exquisite quality of grapes.

# Winery

The winery is situated in the middle of the Don Rodrigo estate. The site was deliberately selected because some of the more delicate grapes can suffer oxidation and contamination while being transported over long distances from the vineyard to the winery. Thus the quality of the grapes is not compromised as they only have to travel a short distance. Peña del Valle winery is focused on creating functional, modern wines of high expression. Carefully designed so that latest technology and the ultimate oenological science, can live in perfect harmony with tradition.



# Ribera del Sio

**GOLDEN HORSE**

**BLACK HORSE**

**WHITE HORSE**

**SEÑORIO  
DE LAS  
CUADRAS**



**100% TEMPRANILLO**



**45% TEMPRANILLO  
30% GARNACHA  
25% C. SAUVIGNON**



**45% CHARDONNAY  
40% SAUVIGNON BLANC  
15% MOSCATEL**

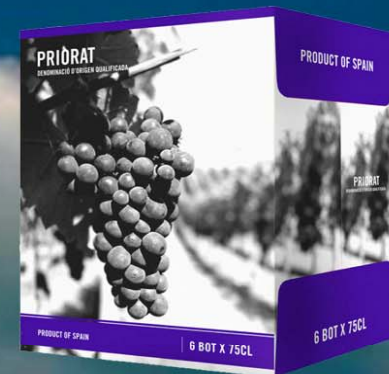
# Costers del Segres DO.



# BOS



100% TINTA DE TORO  
TORO DO.

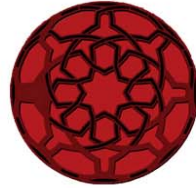


100% TEMPRANILLO

60% CARIGNAN  
30% GARNACHA  
10% SYRAH

91 PARKER POINTS

# FAYENZAS



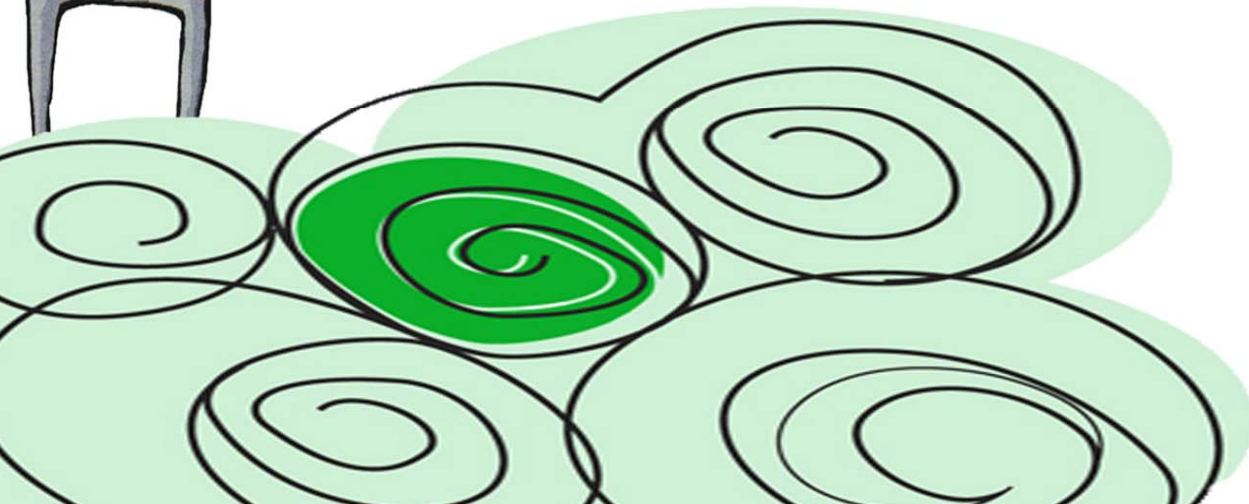
LA CASITA



# Nécora



# VERDEJO 2011





*Different dressed for different Styles*  
*Just Only Albariño*

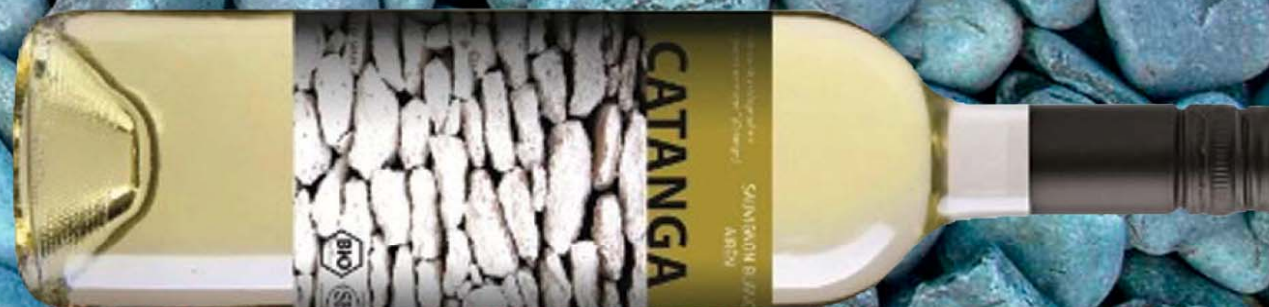




100% TEMPRANILLO



50% C. SAUVIGNON; 50% SYRAH



80% AIREN; 20% SAUVIGNON BLANC

ECOLOGICAL WINES





## SPANISH FOOD SELECTION

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