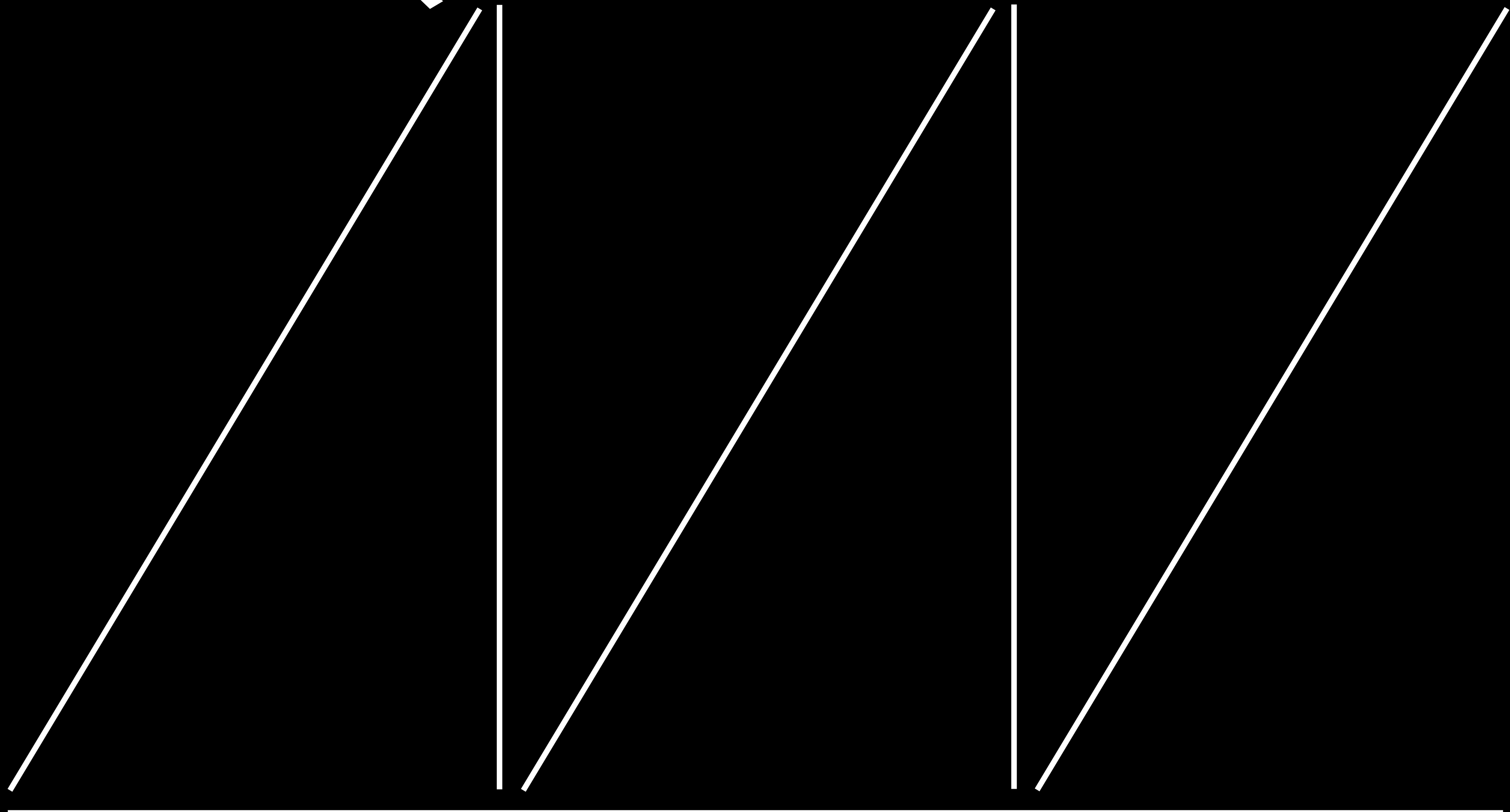


# BASQUETRONOMY



Basquetronomy.com

CATALOG 2022/2023

# BASQUETRONOMY

The Basque Country, located on both sides of the Western Pyrenees and bathed by the Bay of Biscay and the Cantabrian Sea, and with a territory of 20,664 km<sup>2</sup> (about four times smaller than the island of Hokaido) and with a population of Barely 3,000,000 people is the territory where Basque culture has been developing. It consists of seven provinces, four of them located in Spanish territory and three in French territory.

Its language, Euskera, is believed to be the oldest language in Europe, a pre-Indo-European language.



# BASQUETRONOMY

BASQUETRONOMY is an international project that was born as the sum of two concepts, Basque identity and gastronomy. BASQUETRONOMY was born with the aim of disseminating the Basque identity and its gastronomy from respect for our product, its correct dissemination and knowledge of other cultures.



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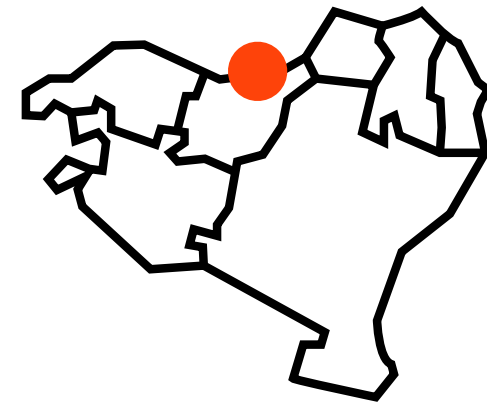
# TXAKOLI

Txakoli is a unique wine, it does not exist anywhere else in the world other than the Basque Country. Its characteristics are defined by the type of Hondarrabi Zuri (White) and Hondarrabi Beltza (Black) grapes, in addition to the location of its vineyards, normally around 400 meters high, its balanced acidity and its proximity to the sea.

There are three regulatory denominations of origin, Getariako Txakolina, Bizkaiko Txakolina and Arabako Txakolina. Each of them is adjusted and regulated by zones but they always share at least 70% of the native Hondarrabi Zuri grape.

Etymologically, the word Txakoli comes from Euskera (the language of the Basques) from “etxeko ain” (just enough for home). That is, it was a wine that was made for consumption by the family itself in the farmhouses.

# D.O. GETARIAKO TXAKOLINA



Currently the geographical scope of the Getariako Txakolina Denomination of Origin is the historic territory of Gipuzkoa with 443 hectares of vineyards. This, mostly in trellis, is found in 90% in coastal areas. The white grape variety Ondarrabi Zuri is the main variety used to make txakolí from Getaria.



INAZIO URRUZOLA



BASQUETRONOMY

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GETARIAKO  
TXAKOLINA

The Txakoli Inazio Urruzola project was born in the Garaikoetxea farmhouse, from the 14th century, listed as Historical Heritage of the Basque Country.

For generations the Garaikoetxea farmhouse has belonged to the Urruzola family, and today it continues to be so

This hamlet has been a place of reference in the valley Arana from Alkiza, since the structure of the farmhouse is based on the wooden press, which historically has pressed the apples of all the farmhouses in the valley to produce cider

TXAKOLI

# INAZIO URRUZOLA



# BASQUETRONOMY

# WHITE

Hand picked grapes from every single plot. Grapes are coming from our own vineyards 8 km. Our own vineyards are 350 Mts above the sea level inland. Our vineyards are farmed sustainably. Hand picked grapes from Pergola vineyards.

Separately fermentation by variety and plot. Grapes are selected and destemmed before pressing. Must goes directly to decanting stainless steel tank with temperature control for cold settling. After 24 to 30 hours the must is rack to stainless steel fermentation tanks to start fermentation under low temperatures. Selected yeast are use for start fermentations which takes between 10 and 12 days. After fermentation the wines stays on lees contact with daily removal for 3 to 4 weeks. After a cold stabilization and light filtration the wine is bottled and store for 4 weeks before be released.

**TASTING NOTES**  
Bright and clear pale yellow wine with green reflects. Intense aromas of lemon, lime and white flowers, ripe tropical fruit on the base gives complexity and character. Round and mineral mouth  
with a crispy balanced acidity with low alcohol, makes a vibrant and unique Txakoli.

|                                                    |         |                      |
|----------------------------------------------------|---------|----------------------|
| D.O Txakoli Getaria                                |         | 80% Hondarribi Zuri  |
| 80% Hondarribi Zuri 15% Chardonnay 5% Petit Corvou |         |                      |
| 750ml                                              | 11% vol | About 75.000 bottles |

# INAZIO URRUZOLA



## BASQUETRONOMY

# ROSE

The grapes are collected by hand from each of the plots. The grapes come from own vineyards located 8km from the coast and from other cultivators that are located on the shores of the Cantabrian Sea. Our vineyards are at 350m above sea level, and the other companions are at no more than 90mm above sea level.

The grapes are selected and macerated for 2 hours before pressing. The must goes directly to the stainless steel tank controlling the temperature to keep it cold for decanting. After 24 to 30 hours the must is rack to the stainless steel fermentation tanks to begin fermentation at low temperatures. The selected yeasts are used to start the fermentations that need between 10 and 12 days. After fermentation, the wines remain in contact with the Lees for 6 weeks. After a cold stabilization and light filtration the wine is bottled and stored for 2 weeks before being released.

### TASTING NOTES

Pale pink Color of Provence. Aromas of fresh strawberry with white flower and green touches, intense and long nose. Soft mouth and juicy palate, fruity aromas that increase the sensation of crispy mineral and balanced acidity.

|                                           |         |                      |
|-------------------------------------------|---------|----------------------|
| D.O Txakoli Getaria                       |         | 50% Hondarribi Zuri  |
| 50% Hondarribi Zuri 50% Hondarrabi Beltza |         |                      |
| 750ml                                     | 11% vol | About 15.000 bottles |

# INAZIO URRUZOLA



BASQUETRONOMY

# JUANITA

From the beginning of the vinification, a different treatment is given to the grapes harvested especially for the production of the sparkling wine. once the grapes are pressed, fermentation begins in a separate tank that, once finished, the wine remains on its lees for 12 months.

Once this period is over, it is re-fermented and it is fermented in the bottle adding yeasts again and the bottles are kept for 12 months using the traditional champanoise method. has no added sugars making it a brut nature

## TASTING NOTES

It is a very refreshing wine with points of acidity in mouth, white flower and saline. it has volume and enough fat to give the wine consistency. It is a brut nature so it is dry. Perfect to pair with fish and dishes that require minerality and freshness

|                     |  |                      |
|---------------------|--|----------------------|
| D.O Txakoli Getaria |  | 100% Hondarribi Zuri |
|---------------------|--|----------------------|

Entirely Hondarrabi Zuri

|       |  |         |  |                     |
|-------|--|---------|--|---------------------|
| 750ml |  | 12% vol |  | About 4,000 bottles |
|-------|--|---------|--|---------------------|

## BLAI TXAKOLINA



BASQUETRONOMY

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## GETARIAKO TXAKOLINA

Enjoy a day of sailing and a scuba dive in our Cantabrian... a climb up the mountain and a visit to one of our villages... sit at a restaurant table, have a beer and go to one of our txakolindegis or cider houses... is what gives us the most satisfaction.

The Blai project collects everything we feel: The passion for the sea, the pride of our land and the pleasure of gastronomy, is reflected in each of our wines

Guillermo Castaños, after decades as an oenological advisor and member of various professional tasting committees, together with Ion de María, for years a scholar and brewer of craft beer, decide to take this first step in the Blai Project.

Carolina Kutz Garaizabal joins the project to bring balance to this journey. With his knowledge in sensory analysis and hospitality, and his experience in the field of business commercial relations, the Blai triangle is completed.

TXAKOLI

# BLAI TXAKOLINA



BASQUETRONOMY

# WHITE

Made with grape from the vineyards of Getaria (close to the sea) 80% and vineyards of Oñati (inland) 20%, both of them 100% Hondarrabi Zuri variety with early ripeness in order to highlight its freshness.

It is carried out under extreme control of temperature and aged on lees for 3 months. Then it is cleaned, stabilized and bottled.

## TASTING NOTES

White Blai features a txakoli with white fruit flavors and citric sparkles, and, of course, firm acidity and fine bubbles.

D.O Txakoli Getaria

100% Hondarribi Zuri

750ml

11,5% vol

About 25.000 bottles

# BLAI TXAKOLINA



# ROSE

Made with grape from the vineyards of Getaria (close to the sea) 30% Hondarrabi Zuri and 70% Hondarrabi Beltza varieties with early ripeness in order to highlight its freshness and achieve a pale pink color during the pressing.

It is carried out under extreme control of temperature and aged on lees for 3 months. Then it is cleaned, stablished and bottled.

TASTING NOTES  
Rose Blai features a txakoli with white fruit fragrance, red berry flavors, herbal sparkles, and, of course, firm acidity, mild astringency and fine bubbles.

|                     |  |                     |
|---------------------|--|---------------------|
| D.O Txakoli Getaria |  | 50% Hondarribi Zuri |
|---------------------|--|---------------------|

|                       |  |  |
|-----------------------|--|--|
| 50% Hondarrabi beltza |  |  |
|-----------------------|--|--|

|       |  |           |  |                     |
|-------|--|-----------|--|---------------------|
| 750ml |  | 11,5% vol |  | About 4.000 bottles |
|-------|--|-----------|--|---------------------|

# BLAI TXAKOLINA



# SPARKLING BLAI Itsas Aparra

Made with grape from vineyards of Oñati (inland), 100% Hondarrabi Zuri variety with early ripeness in order to highlight its freshness.

Carried out as Blai Zuri txakolina, the fermentation is stopped at the accurate moment in order to get the remaining sugar that will be re-fermented in the bottle during the traditional sparkling process, once it is cleaned. Blai Itsas-aparra remains “in rhyme” for 9 months, in horizontal position during the re-fermentation and aging process in the bottle, until the sensory and physicochemical analysis are proper to make the “disgorging” and the last and final capping.

## TASTING NOTES

Itsas aparra features a sparkling txakoli with white fruit mature flavors and bakery sparkles, and, of course, firm acidity and, fine and persistent bubbles.

D.O Txakoli Getaria

90% Hondarribi Zuri

10% Riesling

750ml

12,5% vol

About 75.000 bottles

BLAI TXAKOLINA



RED

Young, fresh and aromatic red wine.

D.O. Getariako Txakolina  
Hondarrabeltza-black grape

Source: Getraia, vineyards near the sea

Maturation:  
HB Semi late to enhance the ripe  
Red Fruit, depth and color.

Carbonic Semi-maceration  
Temperature control- 23C  
Incubation and fermentation: 15 days  
Daily pinching during the first 8 days  
Aging in Wood for 3 months  
Progresive decanting. Not Filtered

D.O Txakoli Getaria | 100% Hondarribi Beltza

750ml | 11% vol | About 75.000 bottles

# BLAI TXAKOLINA



# DEEP WHITE

Intense white wine, macerated and aged.

D.O. Getariako Txakolina  
Hondarrabeltzazuri 95%, Riesling 5%

Source:  
Getraia, vineyards near the sea  
Oñati, tresilled vineyards under the mountains

Maturation:  
HZ: Semi early, to accentuate depth and structure

Cold Macerated for 4 days  
Temperature control during fermentation  
Aging on lees for five months  
Aging in French wood for 3 months at 30% HZ.  
Final copuage of games.

|                     |  |                     |
|---------------------|--|---------------------|
| D.O Txakoli Getaria |  | 95% Hondarribi Zuri |
|---------------------|--|---------------------|

|                     |             |
|---------------------|-------------|
| 95% Hondarribi Zuri | 5% Riesling |
|---------------------|-------------|

|       |  |         |  |                     |
|-------|--|---------|--|---------------------|
| 750ml |  | 11% vol |  | About 5.000 bottles |
|-------|--|---------|--|---------------------|

# BLAI TXAKOLINA



# ORANGE

White wine macerated and fermented in skins.

D.O. Getariako Txakolina  
Hondarrabeltza-Zuri 100%

Source:  
Getraia, vineyards near the sea  
Getaria, organic tresillo vineyards

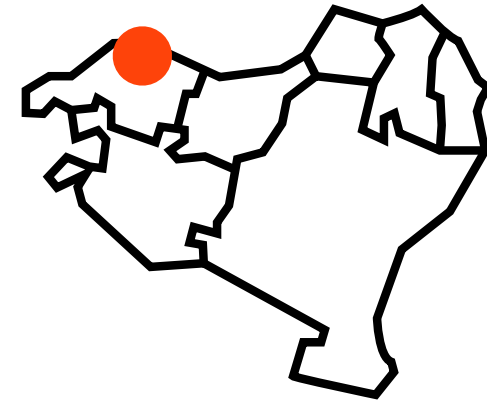
Maturation:  
Semi early, to accenture the rips fruit and the flower.

Cold Macerated for 4 days  
Fermentation on skins and daily pounding  
Wild Yeats and “No sach”  
Aging on lees for five months  
Final coupage of games  
Not sulphited

|                     |  |                      |
|---------------------|--|----------------------|
| D.O Txakoli Getaria |  | 100% Hondarribi Zuri |
|---------------------|--|----------------------|

|       |  |         |  |                     |
|-------|--|---------|--|---------------------|
| 750ml |  | 11% vol |  | About 5.000 bottles |
|-------|--|---------|--|---------------------|

# D.O. BIZKAIKO TXAKOLINA



The vineyard is present throughout the entire geography of Bizkaia. Plantations can be found both in areas very close to the coastline, as well as in interior valleys, or on the slopes of medium-altitude mountains, below 400m.

The Txakoli of Bizkaia-Bizkaiko Txakolina is characterized by the peculiarities of the Territory. It is grown on farms on the middle slopes, sheltered from the north winds and seeking maximum sunshine, with an average altitude of 50 to 200 m. above sea level, generally small and difficult to machine, make it a product made with care and care and with a differential quality.



# HASIBERRIAK



# BIZKAIKO TXAKOLINA

Hasi Berriak is a Txakoli micro-winery located in the Urdaibai Biosphere Reserve.

The objective is to pamper the soil, pamper the vine, measure and interpret to work in an ecological and reasoned way.

Our method is unique and produces singular wines from very limited productions.

The txakolis that we produce show the full potential of the native grapes pampered by the saline contributions from the nearby sea and from a land rich in minerals with a privileged terroir.

Biodynamics and ancestral cultural practices are worked in a respectful way, taking care of the biodiversity of the area. We work the vegetable covers of our vineyards free of herbicides and pesticides.

We mainly work with ecological and biodynamic products. In the winery, the work is carried out based on the lunar calendar, maintaining the maximum expression of our txakolis.

With creative vinification in the cellar, the result is txakolis with a more serious and mature style.

HASIBERRIAK



MENPE  
(ORGANIC)

Fresh and light Txakoli, with a long and harmonious finish. With saline contributions from the nearby sea and a land rich in minerals. A wine with a very pale color and greenish reflections. Clean and bright. A medium-high aromatic intensity in the glass. Notes of green apple, fresh grass, white fruit, citrus stand out. With very pleasant, fresh and clean lemony notes. On the palate, slightly sweet, fresh, light mid palate, elegant, balanced and with good acidity.

Elaboration: Fermentation with commercial yeast + 3 months of lees, treated and added at 1º

Plots located in Mendata and Errigoiti

|                                              |           |                                  |
|----------------------------------------------|-----------|----------------------------------|
| D.O Bizkaia Txakolina                        |           | 75% Hondarribi Zuri              |
| 75% Hondarribi Zuri, 25% Hondarribi Zerratia |           |                                  |
| 750ml                                        | 12,5% vol | About 7.741 bottles all numbered |

HASIBERRIAK



AROTZ (ORGANIC)

“Carpenter/Blacksmith from Iturrin, you melted down St. Christopher to make cowbells!

Spontaneous fermentation with native yeasts in 600 liter oak barrels and stainless steel tanks. Aged for 10 months in contact with the fine lees with periodic bâtonnage. Bottled without filtration or clarification. The method confers a special character to the wine and is unique within D.O. Bizkaiko Txakolina.

TASTING NOTES

Golden yellow with bright reflections along the edge. Toasted aromas integrated with pear and green apple and white flowers, with very light notes of vanilla in the background. An elegant and delicate wine with a finely integrated touch of oak that gives it volume, softness and complexity.

Vineyard located in Nekezolo

D.O Bizkaiako Txakolina | 75% Hondarribi Zuri

20% Hondarribi Zuri Zerratia, 75% Hondarribi Zuri, 5% Other varieties (Riesling, Chardonnay, Sauvignon Blanc).

750ml | 13% vol | About 900 bottles all numbered

HASIBERRIAK



BASQUETRONOMY

## NEKAZARI (ORGANIC)

Born in the land, formed in  
clay, as in ancient times.”

Spontaneous fermentation with native yeasts in red clay amphora and stainless steel tanks. Aged for 10 months on fine lees with periodic bâtonnage. Bottled without filtration or clarification. The method confers a special character to the wine and is unique within D.O. Bizkaiko Txakolina.

### TASTING NOTES

Pale yellow with a golden edge. Notes of white fruit, ripe pear, dry grass and white flowers. Lightly sweet, balanced and complex. Lightly sweet and silky with a pleasant finish. Flavorful, balanced and complex at the same time.

Vineyard located in Nekezolo

D.O Bizkaiko Txakolina

75% Hondarribi Zuri

20% Hondarribi Zuri Zerratia, 75% Hondarribi Zuri, 5% Other varieties (Riesling, Chardonnay, Sauvignon Blanc).

750ml

12,5% vol

About 900 bottles all numbered

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TXAKOLI

HASIBERRIAK



BASERRITAR (ORGANIC)  
“Mother, the soul of the  
homestead”

Whole bunches undergo spontaneous fermentation with native yeasts with the objective being a more Burgundian style that highlights the qualities of the land in balance with the varietal expression. Aged for 10 months in contact with the fine lees with periodic bâtonnage and a controlled oxidation. Bottled without filtration or clarification. The method confers a special character to the wine and is unique within D.O. Bizkaiko Txakolina.

TASTING NOTES

Long, expressive, voluminous and very fresh with notes of wild herbs, ripe fruit, and fine lees. It is fresh and fruity with a touch of salinity. A very complex yet balanced wine.

Vineyard located in Nekezolo

D.O Bizkaiko Txakolina | 75% Hondarribi Zuri

20% Hondarribi Zuri Zerratia, 75% Hondarribi Zuri, 5% Other varieties (Riesling, Chardonnay, Sauvignon Blanc).

750ml | 13% vol | About 900 bottles all numbered

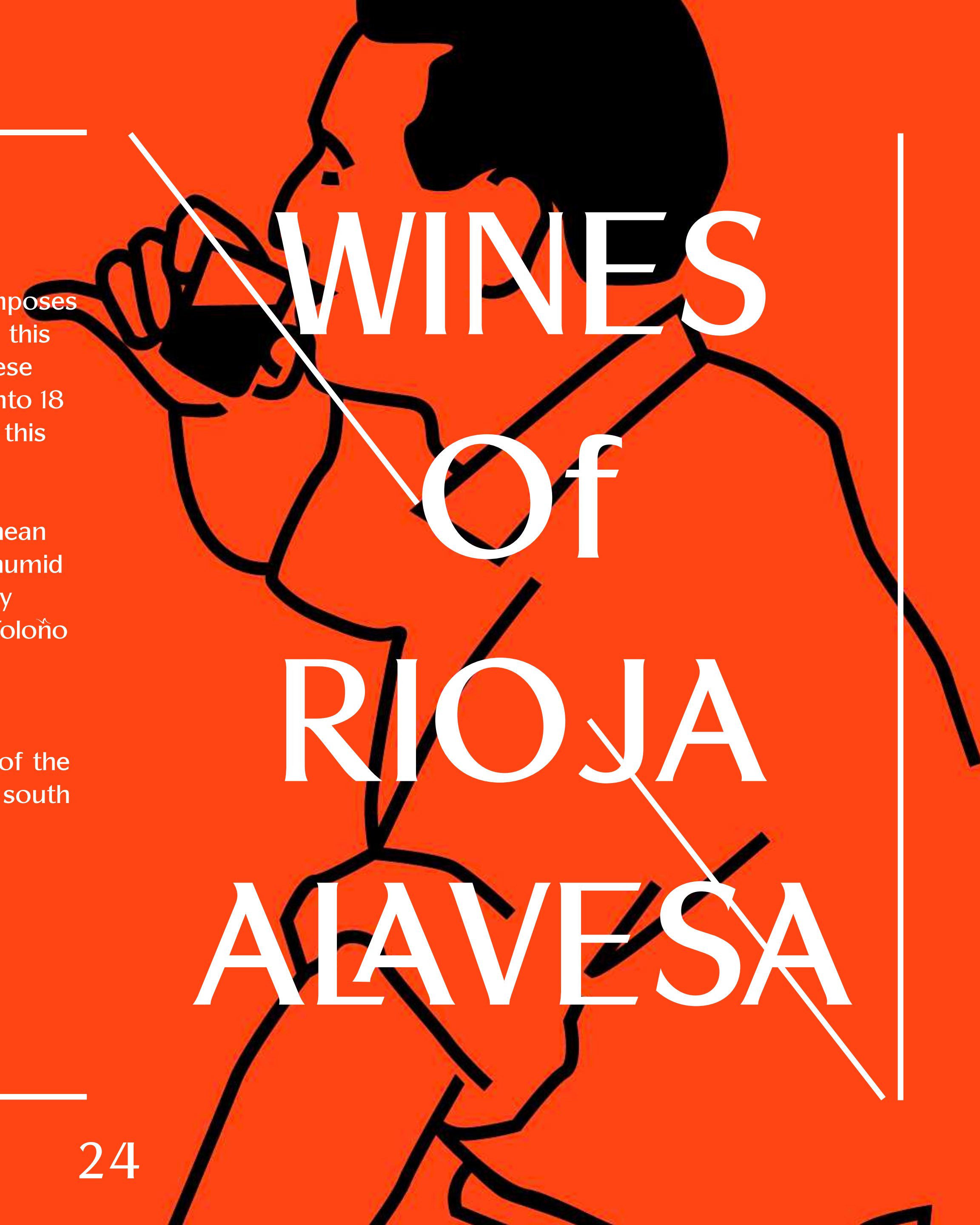
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In the south of the Basque Country, Rioja Alavesa composes an idyllic landscape full of vineyards. The vine grown in this area is perfectly adapted to the land and climate of these more-than-310km<sup>2</sup> of red-stained soil, which, divided into 18 municipalities, offer the most adequate conditions for this type of cultivation.

This is an area of transition for Atlantic and Mediterranean climatological influences, that is, a place between the humid north and the arid south, whose effects are lessened by some of the area's orographic elements, such as the Toloño range. This makes sure that the vineyards get the right amount of sun and water.

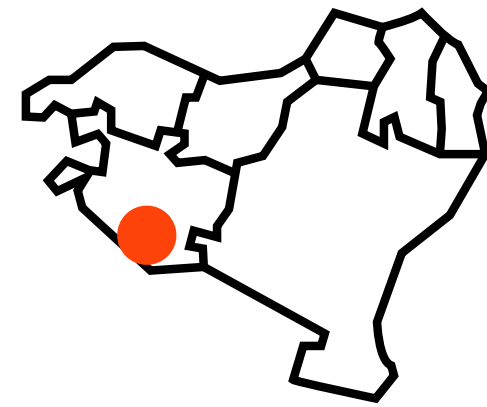
The vineyards grow on clayey, chalky soil on the sides of the Toloño range, forming terraces and little plots looking south in order to make the most of summer light.

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# WINES Of RIOJA ALAVESA

# D.O. RIOJA ALAVESA



Wines from  
Rioja Alavesa

Rioja Alavesa is the area of that extends over just over 300 square kilometers in the south of the province of Álava, Basque Country, on the north bank of the Ebro River, on predominantly calcareous clay soils located on terraces and small plots and an Atlantic climate, dry and sunny.



## EL MOZO



BASQUETRONOMY

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## RIOJA ALAVESA WINES

El Mozo Wines is a small family project with more with 40 years of history located in Lanciego (Rioja Alavesa).

We have 9 hectares of our own vineyard spread over 18 small plots, all of them in Lanciego. We base our project on traditional, sustainable and organic viticulture and on the most natural winemaking possible.

We work and respect each and every one of the vineyards that our parents and grandparents have left us, all of them small jewels that in some cases were planted more than 70 years ago.

The special orography of Lanciego, crossed by 3 streams with their respective ravines and flats, means that we have 18 unique combinations of altitude, soil, varieties and orientation variants. We try to offer this global world these MicroVinos de Lanciego.

WINES

# EL MOZO WINES



# HERRIGOIA (organic carbonic maceration)

## THE PROJECT & WINE GROWING

Develop a carbonic maceration with maximum respect for the traditional way of elaboration.

Viticulture based on minimal interaction in the vineyard and in a fully oriented grape quality care. The wine also is certified organic viticulture.

## THE PLOTS & ELABORATION

We use at least grapes from 10 different micro plots to produce this wine.  
Traditional method, processing open concrete tank (Lake).  
Between 7 and 8 days of fermentation and aging in concrete tanks.

D.O Rioja - Rioja Alavesa

Tempranillo

85% Tempranillo and the rest , Viura and Malvasia

750ml

14,5% vol

About 22.000 bottles

# EL MOZO WINES



# MALASPIEDRAS (organic)

## THE PROJECT & WINE GROWING

The Malaspiedras project aims to value, care for and recover the most traditional plots of Arrieta Compañon family farms planted by our grandfathers and today we offer the fruits of the highest quality for winemaking.

Based on the minimal interaction in the vineyard and in a totally oriented to quality care grape vine growing. The wine also has the certificate of organic viticulture.

## THE PLOTS & ELABORATION

El Plano", "Balondo", "Vasconegro" and "Anagorio" all located in the municipality of Lanciego at an altitude of about 560m. All these small family plots are old farms that produce high quality grapes

Vintage individualized per plot. It is harvested manually in boxes and farms are vinified separately in open macerators 1,000 kg. Fermentación spontaneously with native yeast and aged on lees in barrels of 500 liters of French, American and Hungarian oak.

D.O Rioja - Rioja Alavesa

Tempranillo

Variety Tempranillo almost entirely with some viura and a vine of grenache

750ml

14,5% vol

About 4,000 bottles all numbered

EL MOZO WINES



EL COSMONAUTA EN EL  
BARRANCO DE AGUA  
(organic)

THE PROJECT & WINE GROWING

Viticulture based on minimal interaction in the vineyard and in a fully oriented grape quality care. The wine also is certified organic viticulture.

THE PLOTS & ELABORATION

The plot of Vasconegro is located just over 1 km E of Lanciego. It is planted in hillside at the top of the tableland forming the Viñaspre river. Planted by El Mozo in 1965 has in its top part 3000 m2 of old malvasia.

Manual vintage in little boxes and pressing at the entrance to cellar, from here the fermentation takes place in barrels on fine lees. The fermentation starts with the native yeast brings the grape. Following our philosophy of minimal interaction, wine was not corrected by any enológico product.

D.O Rioja - Rioja Alavesa

Riojan Malvasia

90% Riojan Malvasia and 10% Viura

750ml

14,5% vol

About 1.100 bottles all numbered

# EL MOZO WINES



# EL MOZO (organic)

## THE PROJECT

Classic Rioja Alavesa vineyard, on a hillside, with the lower or deep part planted with Tempranillo (70%) and an upper part or head planted with Viura and Malvasia (30%)

## THE PLOTS & ELABORATION

La Regoya, located just 400 meters from the winery, 566 meters above sea level, facing Southwest, vineyard on a slope that in some areas is 18%. Soil, alternation of calcareous sandstones, up to 30% siltstones and red claystones.

Manual harvest in 400-kilo pallets, the grapes are taken to the winery where we shell the grapes, which we vat in a 40-hectoliter French oak vat. Fermentation in semi-carbonic maceration lasts about 15 days, from then on the wine is aged in its own oak vat until the following harvests, about 12 months, then a minimum of another 12 months of aging in the bottle.

|                           |  |             |
|---------------------------|--|-------------|
| D.O Rioja - Rioja Alavesa |  | Tempranillo |
|---------------------------|--|-------------|

70% Tempranillo 30% Viura and Malvasia

|       |  |           |  |                                  |
|-------|--|-----------|--|----------------------------------|
| 750ml |  | 14,5% vol |  | About 1.100 bottles all numbered |
|-------|--|-----------|--|----------------------------------|

# EL MOZO WINES



# EL COSMONAUTA Y EL VIAJE EN EL TIEMPO (organic)

## THE PROJECT & WINE GROWING

Vinification of one of the most special plots we have, the vineyard of the "Monte Viñaspre". This plot planted by the grandfather Teodoro back in the 40s has a curious blend of varieties.

Viticulture based on minimal interaction in the vineyard and in a fully oriented grape quality care. The wine also is certified organic viticulture.

## THE PLOTS & ELABORATION

The vineyard of Monte Viñaspre is located 612 meter high, NE of Lanciego, planted in the tableland forming the Viñaspre river. It features a typical red soil, ferrous calcareous clay. It was planted by the grandfather Teodoro Mauleón in the 40s.

All grapes, both red and white are vinified together, 100% whole grape with stems is used in a semi carbonic maceration. 100% natural brewing without additives and without sulfites.

|                           |  |             |
|---------------------------|--|-------------|
| D.O Rioja - Rioja Alavesa |  | Tempranillo |
|---------------------------|--|-------------|

Tempranillo, Garnacha , Torrontés, Viura and Malvasia 60%Red 40% White

|       |  |           |  |                                  |
|-------|--|-----------|--|----------------------------------|
| 750ml |  | 14,5% vol |  | About 4,000 bottles all numbered |
|-------|--|-----------|--|----------------------------------|

## CASA PRIMICIA



## RIOJA ALAVESA WINES

Casa de la Primicia (11th century) is the oldest civil building in the town of Laguardia, the capital of Rioja Alavesa. Since the beginning of the 15th century, the church collected here the agricultural tax through the Tithes and Firstfruits.

Julián Madrid, a winegrower from Laguardia with the soul of a pioneer, rescued Casa Primicia from history.

The children of Julián Madrid collected the legacy and expand in the surroundings of the town of Laguardia, without forgetting the roots, rehabilitating the old and historic winery, a little jewel in the heart of the town.

Today, the grandchildren of Julian Madrid, the third generation, passionately honor and deliver the values with which their grandfather created the winery.

Of all the vineyards, the jewel is Carravalseca, an ecological farm surrounded by olive trees, in a unique setting, in a settlement that bears the name of a protected endorheic natural lagoon.

## CASA PRIMICIA



## CARRAVALSECA WHITE (organic)

A unique vineyard in a natural endorheic lagoon This organic wine arises from this treasure of water and soil and fills the cellar with the pride and satisfaction of whoever taste

Following a painstaking monitoring of the ripening process and after being debourbaged, the must obtained is then fermented alcoholic in tanks. It remains for 3 months with its fine lees in order to increase its volume and silkiness in the mouth.

### TASTIN NOTES

AROMA: White fruits and citrus fruits with mineral notes.

Cheerful and fresh.

COLOUR: Clear, sparkling straw-green yellow.

TASTE: Smooth entry , of good acidity, tasty and balanced

SERVING TEMPERATURE: 8-10 oC

---

D.O Rioja - Rioja Alavesa

60% Tempranillo white

---

10% Viura, 8% Verdejo, 8% Chardonnay 14% Sauvignon Blanc

---

750ml

14,5% vol

About 22.000 bottles

---

CASA PRIMICIA



CASA PRIMICIA  
ROSE

Rioja Alavesa in its youngest expression.

We perform a short maceration for about 4 hours with the grapes in tanks. We separate the must from the solid part and we ferment it in another tank at a controlled temperature of 18oC, to highlight the fruit. After the fermentation it is smoothly clarified, filtered and bottled.

TASTING NOTES  
AROMA: Very fruity, floral and fresh. Good intensity, with notes of strawberry and raspberry.  
COLOUR: Pale pink, clean and bright.  
TASTE: Smooth, with just enough acidity to give it freshness. Reminds of strawberry gums.  
SERVING TEMPERATURE: 5-7 oC

|                           |           |                      |
|---------------------------|-----------|----------------------|
| D.O Rioja - Rioja Alavesa |           | Tempranillo          |
|                           |           |                      |
| 750ml                     | 14,5% vol | About 22.000 bottles |

# CASA PRIMICIA



# CARRAVALSECA CARBONIC MACERATION (organic)

The legacy of our grandfather; tradition, intelligence and a respect for natural processes. An unparalleled wine.  
THE PLOTS & ELABORATION

Grapes collected manually in 15-kg boxes to keep the bunches whole until these are placed in the fermentation tanks, where they are cold-soaked for 4 days. Low- temperature fermentation to retain the maximum amount of flower and fruit aromas, gentle pressing, and following malolactic fermentation, this wine is filtered and placed in the bottle.

TASTING NOTES  
AROMA: Intense expression of fruit, with hints of blackberry and raspberry against a background of strawberry wine gum, with touches of liquorice.  
COLOUR: Bright, with violet reflections, medium-high robe.  
TASTE: Fresh, fleshy. Looks fizzy, giving this wine a lively appearance. Easy to swallow.  
SERVING TEMPERATURE: 14 oC

|                           |           |                      |
|---------------------------|-----------|----------------------|
| D.O Rioja - Rioja Alavesa |           | Tempranillo          |
|                           |           |                      |
| 750ml                     | 14,5% vol | About 22.000 bottles |

## CASA PRIMICIA



## CARRAVALSECA CRIANZA (organic)

One of the most marvellous landscapes of the Rioja Alavesa, a selection of the best bunches, a short period of cold maceration, a few months in oak barrels There are some times when everything coincides.

Grapes harvested in the Carravalseca organic vineyard of approximately 37 years old. The fruits are transported in 15-kilo boxes to pass over the selection table before being put into stainless steel tanks. The alcoholic is done over 10 days at a controlled temperature of 25 oC. It remains in new Barrels for 12 months Then it is smoothly filtered and bottled.

### TASTING NOTES

AROMA: Intense and great complexity highlighting notes of raspberry and blackberry, lactic (yoghurt) accompanied by mild roast (coffee).

COLOUR: Very intense cherry, with high layer, clean and bright.

TASTE: Easy entry, voluminous, well structured, well polished tannins and with a long final reminding of fruit compote.

SERVING TEMPERATURE: 16-17 oC

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D.O Rioja - Rioja Alavesa

Tempranillo

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750ml

14,5% vol

About 22.000 bottles

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## CASA PRIMICIA



BASQUETRONOMY

## CARRAVALSECA JULIAN MADRID

The hoarder of international success. A family reserve that year after year exceeds itself.

The fruit is collected in 15-kilo boxes by specialized personnel from a selection of 50-year old vineyards. Cold maceration for several days and then sowed with selected yeasts. It is racked and will remain in French and American oak barrels during 20 months. Then a long period in bottle to finish its refinement.

### TASTING NOTES

AROMA: Intense, with well mature black fruit aroma, special hues with touches of toast on a lactic background.

COLOUR: Mature high-depth cherry, with dark red edges, clean and bright.

TASTE: Enveloping with an excellent tannic structure and fruity sensations. A very pleasant, persistent finish Great wine, elaborated with special care.

SERVING TEMPERATURE: 18 °C

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D.O Rioja - Rioja Alavesa

Tempranillo

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750ml

| 14,5% vol

| About 22.000 bottles

---

37

WINES

## LUIS R



## RIOJA ALAVESA WINES

In Luis R we come from generations of viticulturists and olive growers identified with our lands.

We manage 40 hectares of our own vineyards, located in the municipality of Lanciego, 36 hectares of a Tempranillo variety grape and 4 hectares of Viura variety.

Carefully distributed in 27 plots selected at our discretion, with clayey-calcareous soils and located at an altitude between 420 m and 680 m., offering a great geological and microclimatic diversity.

D LUIS R is deeply committed to the culture of wine, our new and modern cellars date back to 1983, they can be visited and we offer the possibility of tasting our wines and traditional dishes.

## LUIS R



BASQUETRONOMY

## LUIS R (Young)

Grape harvested at the end of September to mid-October in small trailers of up to 3,000 kg. Manual selection in the field. Controlled whole grape fermentation in stainless steel tanks between 28 to 30 o C for 8 to 10 days.

### TASTING NOTES

Bright and clean cherry red color with purple rim, with a high, glyceric layer.

Nose with a still glass presents jellies, red fruits, liquorice.

Moving nose continues with jellies, red fruits, cherries.

On the palate it has a sweet, silky entry, driven by medium acidity, with carbon and polished tannins. In retronasal cherry stands out.

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|                           |  |                        |
|---------------------------|--|------------------------|
| D.O Rioja - Rioja Alavesa |  | 100% Tempranillo white |
|---------------------------|--|------------------------|

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|       |  |           |  |                       |
|-------|--|-----------|--|-----------------------|
| 750ml |  | 14,5% vol |  | About 300.000 bottles |
|-------|--|-----------|--|-----------------------|

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39

WINES

LUIS R



BASQUETRONOMY

# LUIS R CRIANZA

Grape harvested at the end of September to mid-October in small trailers of up to 3,000 kg. Manual selection in the field. Destemming and mechanical crushing. Controlled fermentation in stainless steel tanks between 28 to 30 o C for 12 days. Aged for 12 months in French and American oak.

## TASTING NOTES

Bright and clean cherry red color with a yellowish rim, with a medium-high robe. Nose with a still glass presents vanilla, spices, tobacco, cocoa, compote. Moving nose presents secondary aromas of new wood. On the palate it has a pleasant, silky entry, driven by a medium acidity, well-conjugated tannins of grapes with wood. In retronasal highlights the cocoa, tobacco and liquorice.

D.O Rioja - Rioja Alavesa

Tempranillo

750ml

14,5% vol

About 30.000 bottles

40

WINES

LUIS R



BASQUETRONOMY

## D LUIS R SELECCION

Grape harvested at the end of September to mid-October in small trailers of up to 3,000 kg. Manual selection in the field. Destemming and mechanical crushing. Controlled fermentation in stainless steel tanks between 28 to 30o C for 12 days. Aged for 15 months in French and American oak.

### TASTING NOTES

Bright brick red color with orange rims with a medium-high layer.

Nose to stop glass gives in its beginnings red fruit, dairy products, blackberry yoghurts. Moving nose appear nuts, vanilla, spices, compote and candied fruit.

D.O Rioja - Rioja Alavesa

Tempranillo

750ml

14,5% vol

About 17.000 bottles

41

WINES

LUIS R



BASQUETRONOMY

ALTURAS  
De R

Grapes harvested at the beginning of October in boxes of 15 kg. Manual selection in the field. Manual destemming. Spontaneous fermentation in large capacity new French oak wood at 28 to 30o C for 15 days. Aged for 8 months in 500 l French oak bocoys.

#### TASTING NOTES

Bright and clean cherry red color with purple rim, with a medium-high layer, glyceric. Nose with a still glass presents morello cherry, cherry, liqueur chocolate, red fruit, pastries. Moving nose continues with red fruits, acid strawberry, blackberries. On the palate it has a pleasant, silky entry, driven by high acidity, elegant, polished and fleshy tannins. In retronasal highlights the sour strawberry and cherry.

D.O Rioja - Rioja Alavesa

Tempranillo

750ml

14,5% vol

About 3.370 bottles

42

WINES

LUIS R



ERRE DOBLE

TGrapes harvested at the beginning of October in boxes of 15 kg. Manual selection in the field. Manual destemming. Spontaneous fermentation in a small stainless steel tank at 28 to 30o C for 15 days. Aging for 8 months in new French oak wood of 500 l.

TASTING NOTES

Bright and clean cherry red color with purple rim, with a high, glyceric layer. Nose with a still glass presents jam, liqueur chocolate, black fruit, complexity. Moving nose continues with black fruit, plum, raisins, blueberries. On the palate it has a sweet, silky entry, driven by high acidity, complex and polished tannins. In retronasal highlights the jam, and the compote. pairing

|                           |           |                     |
|---------------------------|-----------|---------------------|
| D.O Rioja - Rioja Alavesa |           | GRACIANO            |
|                           |           |                     |
| 750ml                     | 14,5% vol | About 1.200 bottles |

LUIS R



EL HUERTO DEL FRAILE

Grapes harvested at the end of October in boxes of 15 kg.  
Manual selection in the field. Manual destemming.  
Spontaneous fermentation in new French oak vats at 28 to 30o C for 15 days.  
Aging for 10 months in small concrete tanks with oval shapes.

#### TASTING NOTES

Bright cherry red color with purple rims with a high layer, in its passage through the glass it has great persistence that denotes its powerful structure.

Nose with a standing cup. It gives in its beginnings graphite, mineral, deep of currants, black fruits, plum, compote fruit. Moving nose appear black fruits, balsamic, certain spicy touches that accentuate the complexity that exists behind this wine.

On the palate it is presented with a sweet entry, with medium acidity, persistent, structured with a meaty and friendly finish. In retronasal it surprises with dark chocolate, balsamic, velvety and with a background of red fruits.

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D.O Rioja - Rioja Alavesa

Tempranillo

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750ml

| 14,5% vol

| About 2.554 bottles

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# BASATXERRI

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We have various producers in Álava, Gipuzkoa and Bizkaia; and we have our office, slaughter, cutting and storage facilities in Zestoa (Gipuzkoa).

We get a very fresh product thanks to the process of slaughter and quartering; the Basatxerri pig farms are less than two hours from the slaughterhouse and the cutting is carried out in facilities attached to the slaughterhouses, avoiding the transport of the carcasses. This ensures superior meat quality and freshness.

We achieve a product of maximum guarantee and freshness, thanks to the care of it in all stages of development, from growth and slaughter, to processing and marketing.

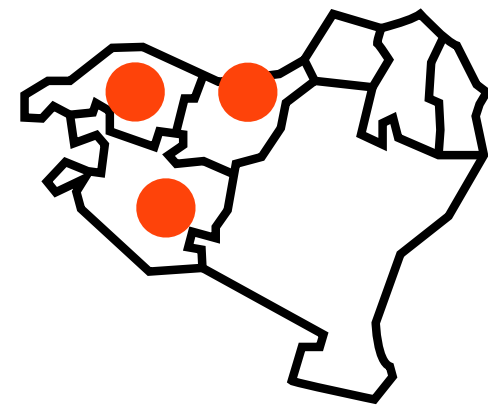
We elaborate with local artisan suppliers, looking for those companies that make the most natural elaborations possible.

With all this, we guarantee the development of our baserritarras, the well-being of our animals and we offer the consumer a fresh product of the highest quality.

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# BASATXERRI

Pigs from  
The Basque Country



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We raise pigs in freedom, with natural food and without stress.

Being a free-range breeding system in which the diet is based on natural feed without by-products or butter. Euskadi pig care that respects animal welfare above all else, thus obtaining the highest quality and the greatest health guarantee.





# BASATXERRI

EUSKO LABEL  
QUALITY LABEL

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Our origin and the care of the animal mean that we have the Eusko Label Farmhouse Pig certification, a product of high quality and high health guarantee, coming from animals raised, slaughtered and butchered in the Basque Country.

Our Eusko Label products can be found in cut-up sales establishments, such as Traditional Butchers and Authorized Traditional Butchers.

GRAN RESERVA HAM



BASATXERRI | 100gr NUTRITIONAL INFORMATION

|                 |                 |
|-----------------|-----------------|
| ENERGETIC VALUE | 775KJ/ 186 KCAL |
| FATS            | 12,42 gr        |
| CARBON HYDRATES | 2 gr            |
| PROTEINS        | 16,75 gr        |
| SALT            | 2, 12gr         |

GRAN RESERVA SHOULDER  
WITH BONE



BASATXERRI | 100gr NUTRITIONAL INFORMATION

|                 |                 |
|-----------------|-----------------|
| ENERGETIC VALUE | 775KJ/ 186 KCAL |
| FATS            | 12,42 gr        |
| CARBON HYDRATES | 2 gr            |
| PROTEINS        | 16,75 gr        |
| SALT            | 2, 12gr         |

GRAN RESERVA HAM  
WITHOUT BONE



BASATXERRI | 100gr NUTRITIONAL INFORMATION

|                 |                 |
|-----------------|-----------------|
| ENERGETIC VALUE | 775KJ/ 186 KCAL |
| FATS            | 12,42 gr        |
| CARBON HYDRATES | 2 gr            |
| PROTEINS        | 16,75 gr        |
| SALT            | 2, 12gr         |

BASQUETRONOMY

GRAN RESERVA SHOULDER  
WITHOUT BONE



BASATXERRI | 100gr NUTRITIONAL INFORMATION

|                 |                 |
|-----------------|-----------------|
| ENERGETIC VALUE | 775KJ/ 186 KCAL |
| FATS            | 12,42 gr        |
| CARBON HYDRATES | 2 gr            |
| PROTEINS        | 16,75 gr        |
| SALT            | 2, 12gr         |

BASATXERRI CURED

HEALED HEAD



| BASATXERRI   100gr NUTRITIONAL INFORMATION |                  |
|--------------------------------------------|------------------|
| ENERGETIC VALUE                            | 1134KJ/ 271 KCAL |
| FATS                                       | 15,1 gr          |
| CARBON HYDRATES                            | 0,6 gr           |
| PROTEINS                                   | 32 gr            |
| SALT                                       | 3,3gr            |

BASQUETRONOMY

50

CURED LOIN



| BASATXERRI   100gr NUTRITIONAL INFORMATION |                 |
|--------------------------------------------|-----------------|
| ENERGETIC VALUE                            | 736KJ/ 174 KCAL |
| FATS                                       | 2,97 gr         |
| CARBON HYDRATES                            | 0,63 gr         |
| PROTEINS                                   | 36,2 gr         |
| SALT                                       | 3,4gr           |

BASATXERRI CURED

HEALED HEAD  
SLICED



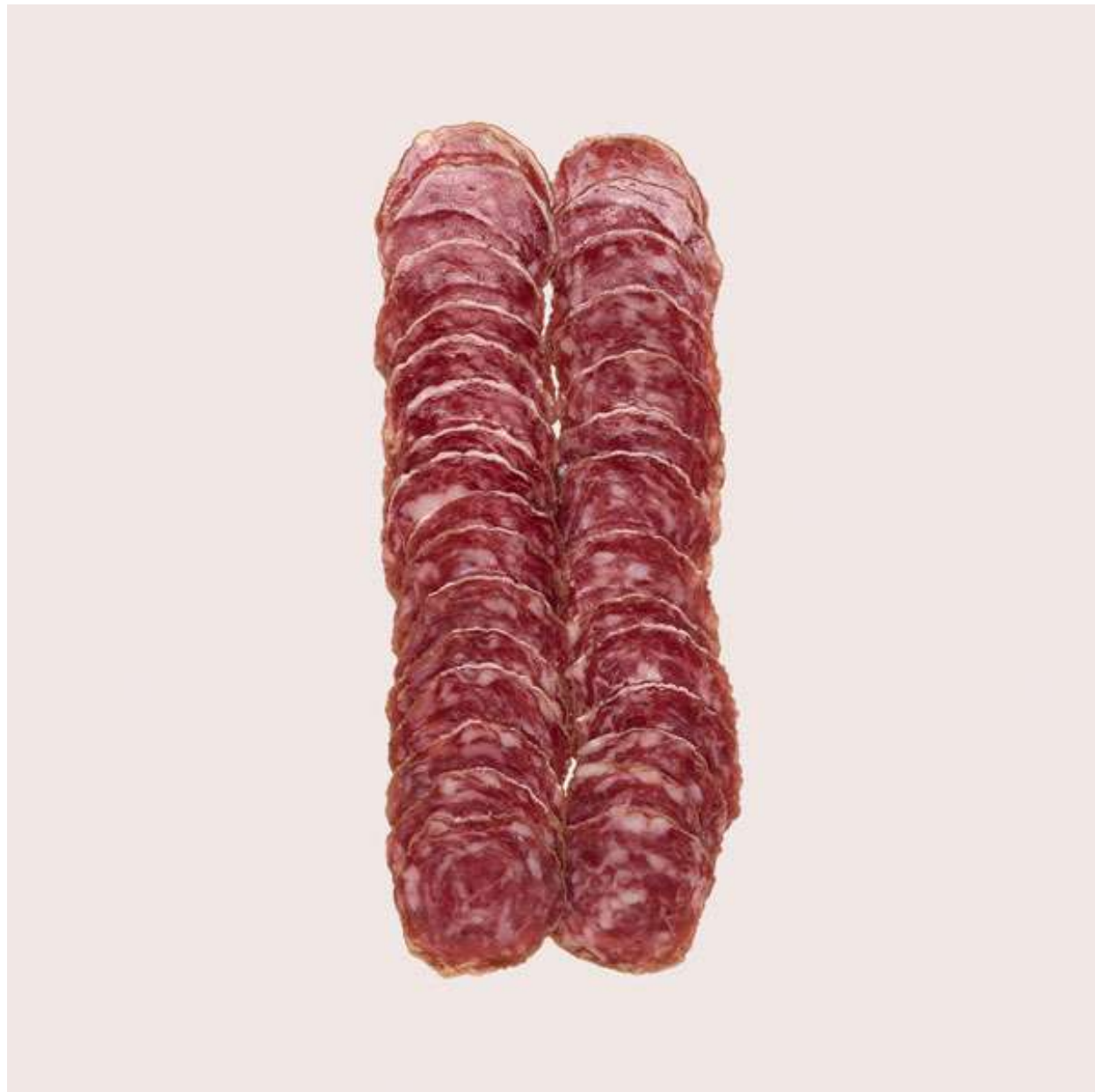
| BASATXERRI   100gr NUTRITIONAL INFORMATION |                  |
|--------------------------------------------|------------------|
| ENERGETIC VALUE                            | 1134KJ/ 271 KCAL |
| FATS                                       | 15,1 gr          |
| CARBON HYDRATES                            | 0,6 gr           |
| PROTEINS                                   | 32 gr            |
| SALT                                       | 3,3gr            |

CURED LOIN  
SLICED



| BASATXERRI   100gr NUTRITIONAL INFORMATION |                 |
|--------------------------------------------|-----------------|
| ENERGETIC VALUE                            | 736KJ/ 174 KCAL |
| FATS                                       | 2,97 gr         |
| CARBON HYDRATES                            | 0,63 gr         |
| PROTEINS                                   | 36,2 gr         |
| SALT                                       | 3,4gr           |

SALCHICHON  
SLICED



| BASATXERRI   100gr NUTRITIONAL INFORMATION |                  |
|--------------------------------------------|------------------|
| ENERGETIC VALUE                            | 1899KJ/ 458 KCAL |
| FATS                                       | 37 gr            |
| CARBON HYDRATES                            | 6,2 gr           |
| PROTEINS                                   | 26 gr            |
| SALT                                       | 4,9gr            |

CHORIZO  
SLICED



| BASATXERRI   100gr NUTRITIONAL INFORMATION |                  |
|--------------------------------------------|------------------|
| ENERGETIC VALUE                            | 1844Kj/ 444 KCAL |
| FATS                                       | 35 gr            |
| CARBON HYDRATES                            | 5,30 gr          |
| PROTEINS                                   | 27 gr            |
| SALT                                       | 3,50gr           |

TXISTORRA



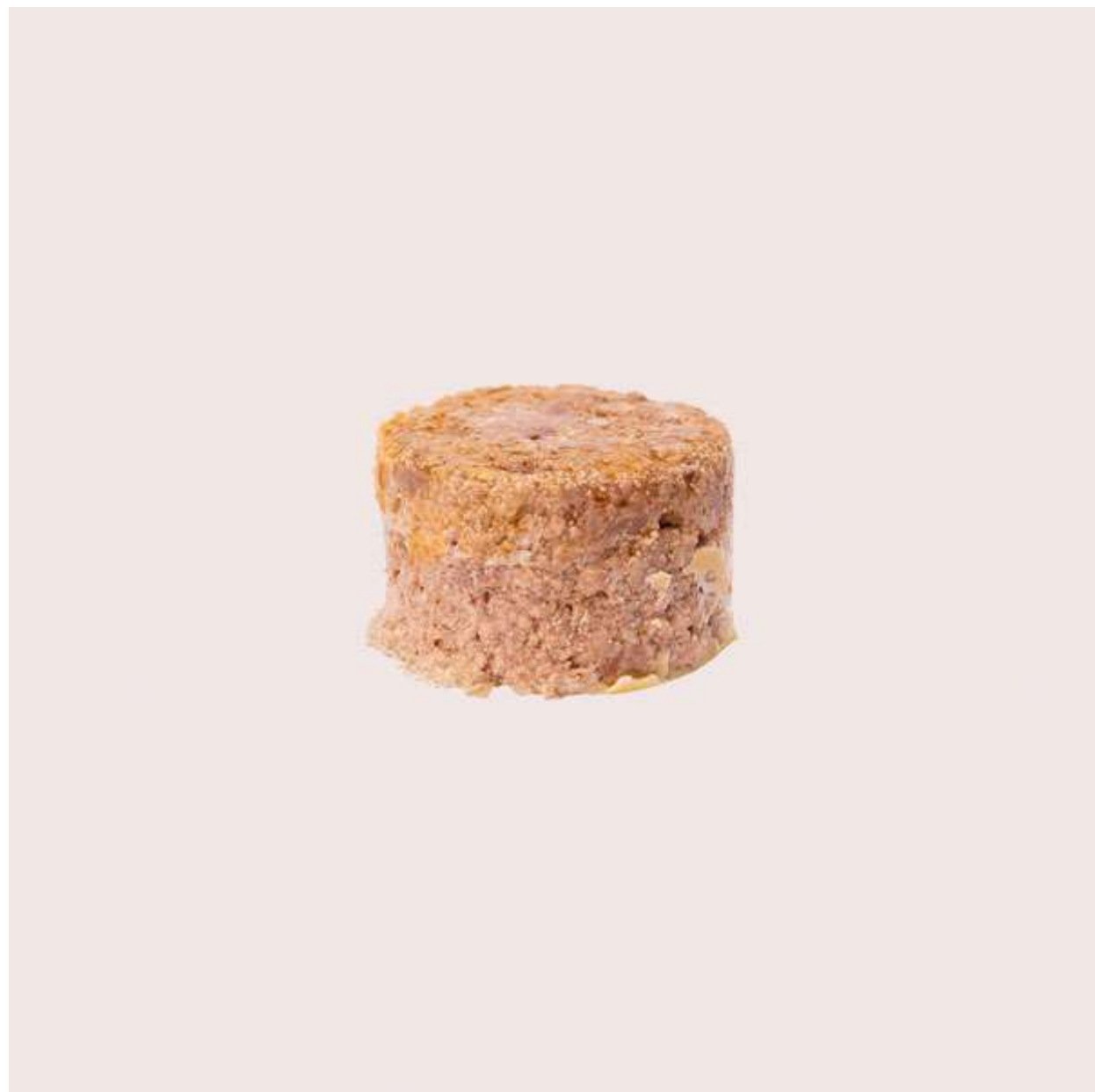
| BASATXERRI   100gr NUTRITIONAL INFORMATION |                  |
|--------------------------------------------|------------------|
| ENERGETIC VALUE                            | 1912KJ/ 457 KCAL |
| FATS                                       | 39,9 gr          |
| CARBON HYDRATES                            | 0,8 gr           |
| PROTEINS                                   | 17 gr            |
| SALT                                       | 2,3gr            |

FRESH CHORIZO



| BASATXERRI   100gr NUTRITIONAL INFORMATION |                   |
|--------------------------------------------|-------------------|
| ENERGETIC VALUE                            | 2036 KJ/ 493 KCAL |
| FATS                                       | 48 gr             |
| CARBON HYDRATES                            | 2,4 gr            |
| PROTEINS                                   | 12,9 gr           |
| SALT                                       | 2,20gr            |

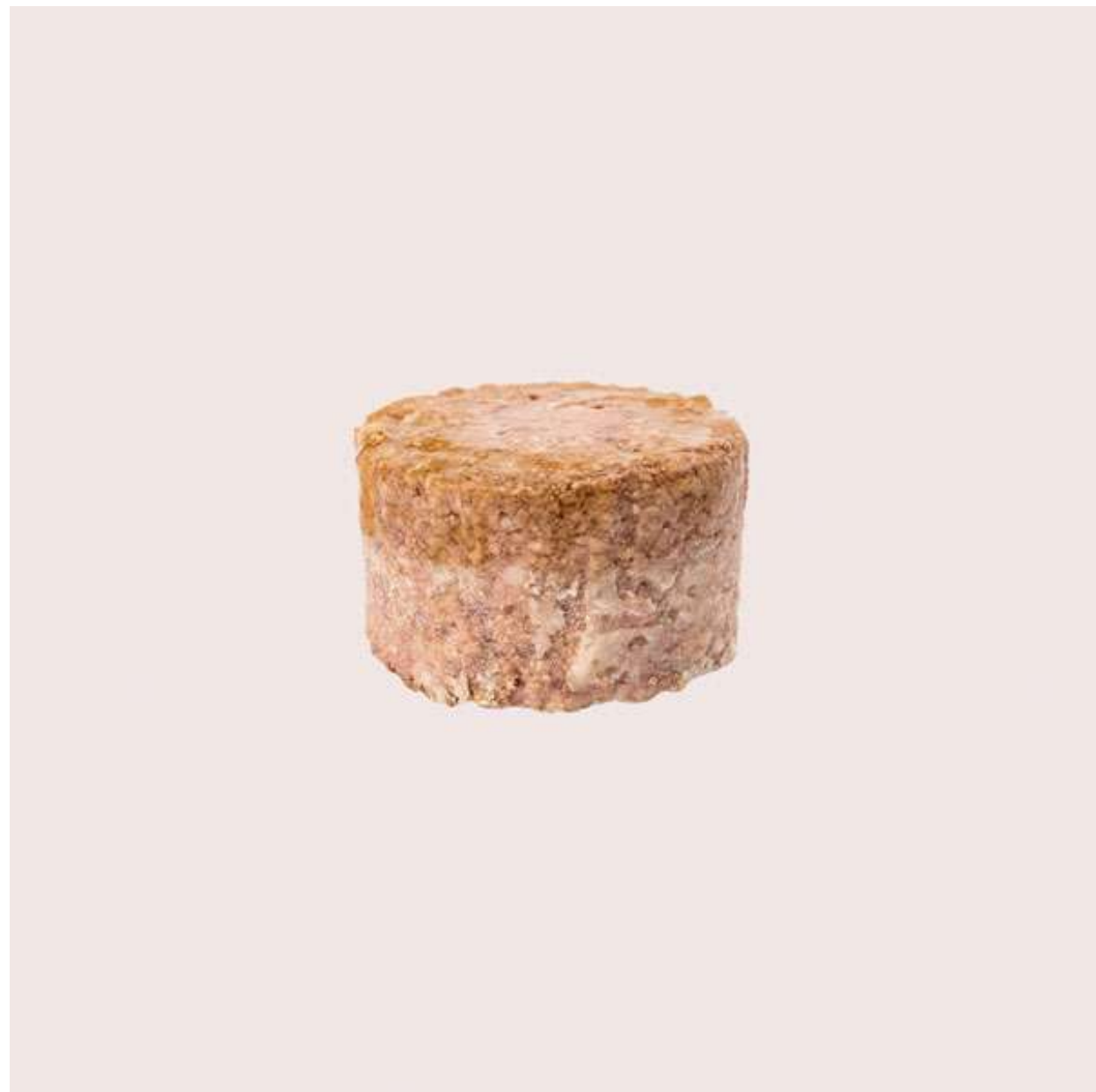
PATE WITH TRUFFLE



BASATXERRI | 100gr NUTRITIONAL INFORMATION

|                 |                     |
|-----------------|---------------------|
| ENERGETIC VALUE | 1716,59KJ/ 410 KCAL |
| FATS            | 41 gr               |
| CARBON HYDRATES | 1 gr                |
| PROTEINS        | 9,3 gr              |
| SALT            | 2gr                 |

PATE WITH TXAKOLI



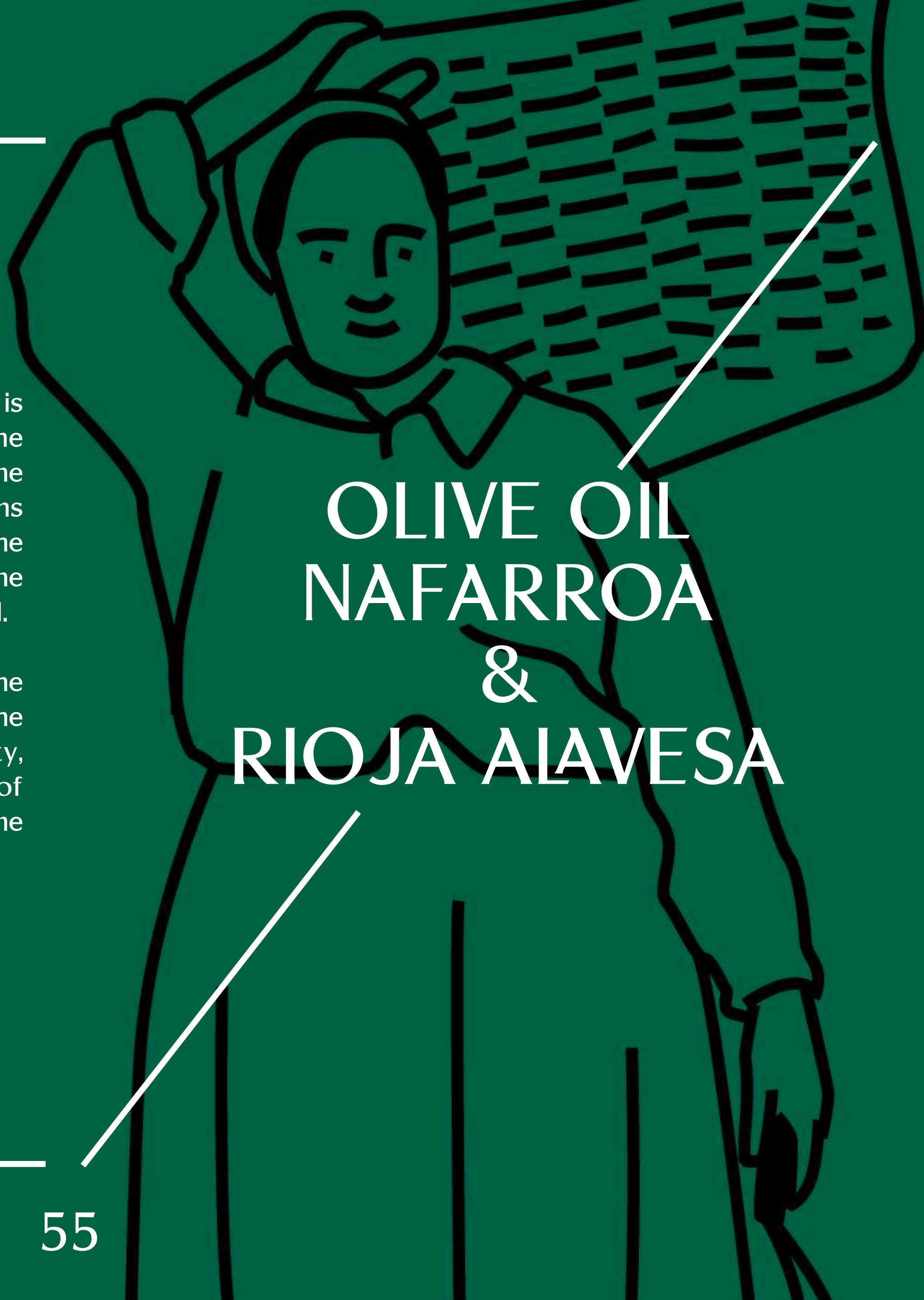
BASATXERRI | 100gr NUTRITIONAL INFORMATION

|                 |                     |
|-----------------|---------------------|
| ENERGETIC VALUE | 1716,59KJ/ 410 KCAL |
| FATS            | 41 gr               |
| CARBON HYDRATES | 1 gr                |
| PROTEINS        | 9,3 gr              |
| SALT            | 2gr                 |

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Extra Virgin Olive Oil from Navarra is the oil in Europe that is produced further north. This factor, together with the edaphoclimatic conditions of the production area (limestone soils, dry and sunny climate and strong thermal oscillations between day and night in the maturation period); and the need to harvest early to avoid the frost period, determine the low degree of maturity with which the olive is harvested.

Extra virgin olive oil obtained from the flight olives of the following varieties: Arróniz, Empeltre and Arbequina. The native variety Arróniz is considered the main variety, representing a percentage greater than 10% in the blend of the oil, giving the oil a characteristic profile, which can come from both the mixture of oil and the olives.

A stylized white line drawing on a dark green background. It depicts a person from the waist up, wearing a headscarf and a long-sleeved tunic. The person is holding a large, woven basket filled with olives over their shoulder with their right arm. Their left hand is holding a long, thin branch or tool. The background of the illustration shows a field of olive trees.

# OLIVE OIL NAFARROA & RIOJA ALAVESA

## FINCA LA BOQUERA



BASQUETRONOMY

56

## NAFARROA & RIOJA ALAVESA EXTRA VIRGIN OLIVE OIL

Finca La Boquera is a company located in Cadreita, in the Rivera de Navarra, dedicated to the cultivation of olive trees of the Arbequina variety and the sale of Extra Virgin Olive Oil of the highest quality.

Our Extra Virgin Olive Oil is of the highest quality, it is obtained directly from olives in perfect condition and through mechanical cold extraction procedures, thus obtaining an oil free of defects, with an impeccable taste and smell.

Its qualities are a high level of fruitiness, slight bitterness and a slight touch of itching in the mouth, which gives us a complex, balanced Extra Virgin Olive Oil with great personality and harmony.

It is perfect for dressing salads, cooked vegetables, also grilled or on toasted bread and especially for white fish. In the kitchen, it supports high temperatures, preserving its nutritional properties.

OLIVE OIL

# FINCA LA BOQUERA



BASQUETRONOMY

# NAFARROA EXTRA VIRGIN OLIVE OIL

Green-yellowish oil, dense and full-bodied.  
Aroma of freshly cut grass, green fruits (green banana, green apple...), tomato plant.  
Its slightly bitter and spicy flavor, very pleasant on the palate.

- 1/4 L Crystal bottle
- 1/2 L Crystal bottle
- 1 L Plastic bottle
- 5 L Plastic carafe

## NUTRITIONAL INFORMATION

|                 |          |
|-----------------|----------|
| ENERGETIC VALUE | 900 KCAL |
| FATS            | 100 gr   |
| CARBON HYDRATES | 0 gr     |

57

OLIVE OIL

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According to a document from the 16th century, at that time the salt mine had a well in which salt water was collected and 8 houses -doras- in Leintz Gatzaga, Gipuzkoa . In the houses there were as many iron boilers, of the same name, into which the salt water was poured. The heat produced by the wood placed underneath when burning allowed the water to be perfumed and salt to remain. Production was only running from July to December. As the rest of the year it rained a lot, the amount of salt in the water was greatly reduced and the exploitation was not profitable. In those "holiday months" firewood was collected in the densest populated forests of the area. Today that neighborhood has been called Dorla.

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# SALT & MORE

## LEINTZ GATXAGA



## SALT FROM LEINTZ GATZAGA

Few towns have the identification of Leintz Gatzaga on a specific economic activity. In this case, it has been the salt industry, an activity that promoted the creation of the town. Salt production has given the town its name and a tower and two dorlas (cauldrons for obtaining salt) appear on the Salinas coat of arms.

The salt source is located 250 meters from the town, next to the old Dorlas castle.

Today it has been restored and those who come to visit it can see the reproduction of the wooden bucket wheel.

In 1834 the great floods in the valley destroyed the salt mine and put an end to manual exploitation. The exploitation went to the company Productos Léniz, which rebuilt and expanded the facilities and established a hydraulic system to extract water from the salty well at a depth of 7 meters and take it to the dorletas: the wheel of jugs (currently reconstructed in the museum) . At that moment the industrial phase of exploitation will really begin.

LEINTZ GATXAGA



BASQUETRONOMY

SALT  
FROM  
LEINTZ GATZAGA

SALT  
SALT FOR WHITE MEAT  
SALT FOR FISH  
SALT & HERBS

FORMATS

Crystal grinder  
Ca  
Plastic carafe

60

OLIVE OIL



# CANNED FISH

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The coast of the Basque Country is one of the most important places in the Bay of Biscay in terms of canned fish. The quality of the jars and cans that come out of this sea is appreciated all over the world, but do we know why?

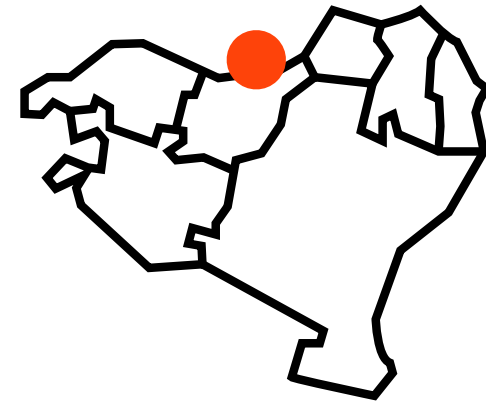
It would seem evident that a land with such a fishing tradition is destined to develop its own canning industry, although this was not always the case.

Food preservation methods consisted of rudimentary practices based on natural preservative substances until approximately the s. XVIII., when hermetic preservation was invented, which allowed food to be kept in good condition for a longer period of time.

This historical period coincided with the moment in which the Treaty of Utrecht stopped allowing Basque cod and whale fishing in the North Atlantic in favor of English vessels. This practice meant significant economic gains for the Basque coastal capitals, so, when it had to be abandoned, it was necessary to choose to direct efforts to other sectors - such as livestock - or focus fishing in the Cantabrian Sea. This last option was embraced by the many fishing villages that, with great effort, managed to continue living from fishing, largely thanks to the preparation of catches as preserves.

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## NARDIN



The history of Conservas Nardín goes back to the origins of my family. I am Mila Oliveri, founder, together with my husband, of Conservas Nardín. Since my childhood I have seen my family connected to the art of salting. I come from a family of Sicilian origin. My ancestors were from the Sciacca province of Agrigento, a town with a great tradition of salted anchovies.

It was well known throughout the world that the best quality anchovy came from the Cantabrian coast, so at the beginning of the 20th century, my great-grandfather Giuseppe Oliveri came to settle here as manager of a Sicilian company to teach the art and technique of salting. The three generations that have gone before me have dedicated their lives to the art of anchovy salting and always worked for external companies.

25 years ago my husband, Sebastián, and I decided to create our own company and we founded Conservas Nardín, whose name is a small tribute to my grandfather Leonardo, whom everyone affectionately knew by the diminutive Nardín.

Canned fish straight  
from the Bay of Biscay



# NARDIN

The white tuna ( Thunnus Alalunga ) is one of the most appreciated tunas from the Cantabrian Sea. It is also known as albacore tuna, famous for its texture and exceptional flavour, characteristics that make it unmistakable.

The production begins with the fishing for white tuna, traditionally fished in the Bay of Biscay, captured one by one by rod. In this way, we promote sustainable fishing, guaranteeing the sustainability of the seas in our commitment to the marine ecosystem .

At Conservas Nardín we select the best tuna on a daily basis during the season, exclusively buying the quantity that we will make during the day to keep its quality and flavour intact.

## FORMATOS

|             |  |                  |
|-------------|--|------------------|
| Cristal Jar |  | 1850g net weight |
| Cristal Jar |  | 430g net weight  |
| Can         |  | 115g net weight  |

# LONGFINNED TUNA



# NARDIN

The white tuna belly is, due to its texture and flavour, one of the most appreciated parts of the tuna, and at Nardín we want these to be kept when it reaches your table, using a process of traditional canning.

Then, the same day, the tunas are cleaned, and the tuna bellies packed one by one with our specially selected olive oil to enhance their flavour.

During a maturing process of at least 2 years , our tuna belly is supervised by our master canners to select when they are at the optimum point of texture and flavour, so that you have a product of excellent quality with an unmistakable flavour and texture at your table.

Information on allergens : this product contains Fish and fish-based products.

This product is a preserve, so it does not need to be cold, but it must be kept in a cool and dry place.

Maximum preferred consumption : 5 years

## FORMATS

|             |  |                 |
|-------------|--|-----------------|
| Cristal Jar |  | 240g net weight |
| Can         |  | 295g net weight |

# LONGFINNED TUNA BELLY



# NARDIN

The Cantabrian anchovies from Conservas Nardín are one of the most highly regarded semi-preserves for their flavour and texture.

In our preserves, we only use the highest quality anchovies, the *Engraulis Encrasicolus* , purchased in the Getaria fish market, directly from the fishermen who catch them in the Bay of Biscay.

These are fished at the optimal time, during the spring months. During the season, we select the highest quality and ideal size , based on the extensive experience of our canning masters.

To maintain the quality and flavour of our Cantabrian anchovies, we only buy those that we can produce during the same day, in this way they maintain their flavour and texture ensuring maximum quality.

Our Cantabrian anchovies are packaged with the highest quality olive oil, to preserve all their flavour until they reach your table.

## FORMATS

|                     |  |                 |
|---------------------|--|-----------------|
| Can olive oli       |  | 50 g net weight |
| Can extra olive oil |  | 100g net weight |

# ANCHOVIES in OLIVE OIL



# NARDIN

We use the best quality anchovies as raw material, fished without damaging the piece, and processed in our facilities as quickly as possible so that they maintain their characteristic whiteness and texture.

The same day as their purchase, they are cleaned and marinated in our spiced vinaigrette I, the house recipe passed down generation after generation. The end result is an anchovy with a firm texture, a subtle vinegar flavour that, accompanied by a good oil, melts in the mouth.

Information on allergens : This product contains Fish and fish-based products.

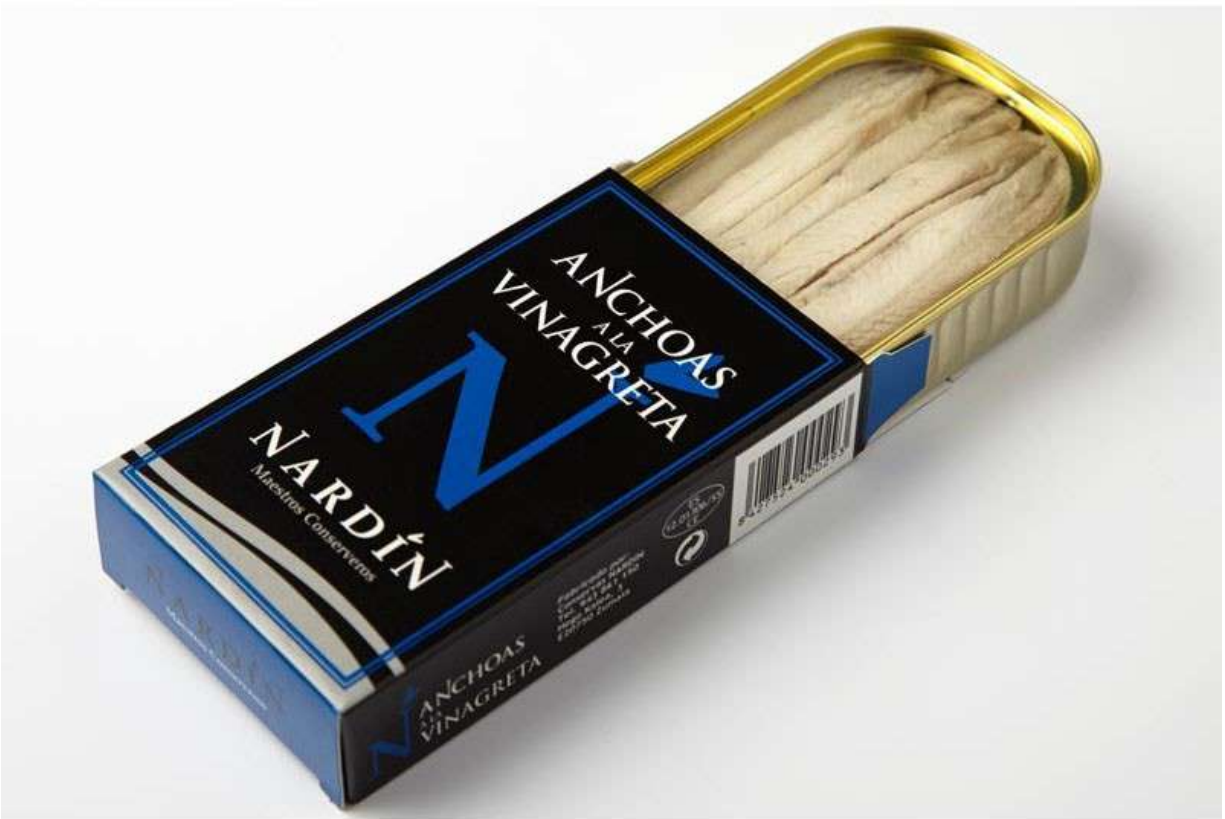
This product is semi-preserved, and as such, it must be kept in the refrigerator at a temperature between 0° and 4°.

Maximum preferred consumption : 4 months

## FORMATS

|         |  |                  |
|---------|--|------------------|
| Can     |  | 100 g net weight |
| Plastic |  | 180g net weight  |

# ANCHOVIES in VINEGAR



# NARDIN

Getaria's smoked products are the result of years of effort and enthusiasm to bring a product to market following Nardín's commitment to traditional processing and exclusive raw materials from the Cantabrian Sea captured in season.

The same day as your purchase we prepare them without preservatives or additives, entirely at the company. In addition, we smoke it with natural smoke, giving it a unique and distinguished aroma.

The Gold star awarded by the prestigious Great Taste Awards 2011 is proof of the recognition of the quality of this very special product for Conservas Nardín.

Surprise your guests with our smoked anchovies!

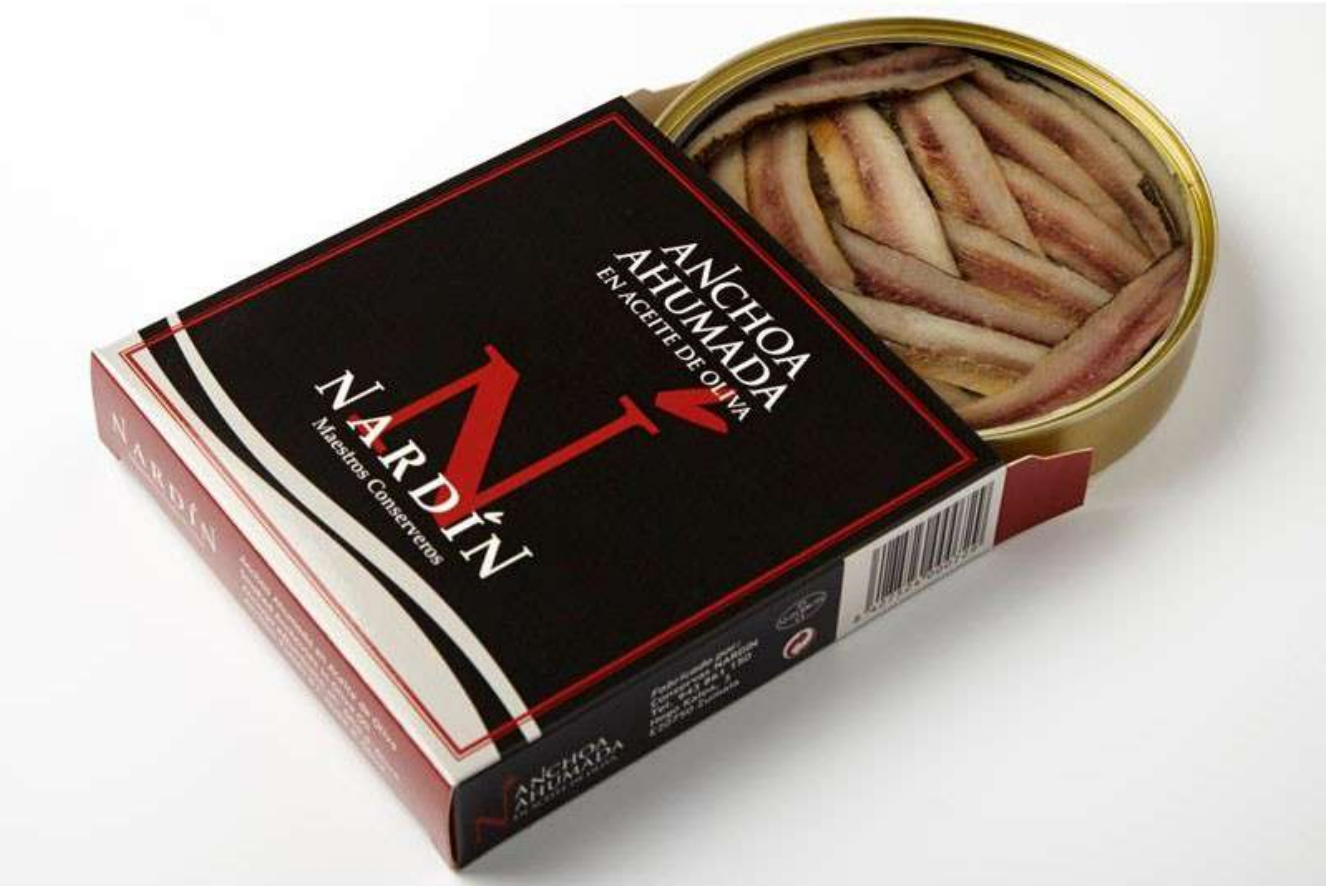
Information on allergens : this product contains Fish and fish-based products.

This product is semi-preserved, and as such, it must be kept in the refrigerator at a temperature between 0° and 4°.  
Maximum preferred consumption : 4 months

## FORMATS

|     |  |                  |
|-----|--|------------------|
| Can |  | 100 g net weight |
| Can |  | 255g net weight  |

# SMOKED FISH FROM GETARIA ANCHOVIES



## NARDIN

Our smoked mackerel, commonly known as verdel, comes from specimens caught only in the Cantabrian Sea through traditional and sustainable fishing, respecting the marine ecosystem. In Nardín, we buy only in the campaign season, and in the case of mackerel, it is in the month of March when we obtain the specimens with the best percentage of optimum fat for the natural smoking process without preservatives or additives.

This 100g can is ideal for 4 people.

We obtain a mackerel with a smooth, tasty meat with a light and wonderful touch of smoke that does not overwhelm, which delights all palates including those which are not fond of smoked fish.

The smoked mackerel Nardín has been awarded the Great Taste Award 2018 seal, thus corroborating the quality and flavour of our smoked products.

Information on allergens : this product contains Fish and fish-based products.

This product is semi-preserved, and as such, it must be kept in the refrigerator at a temperature between 0° and 4°.

Maximum preferred consumption : 4 months

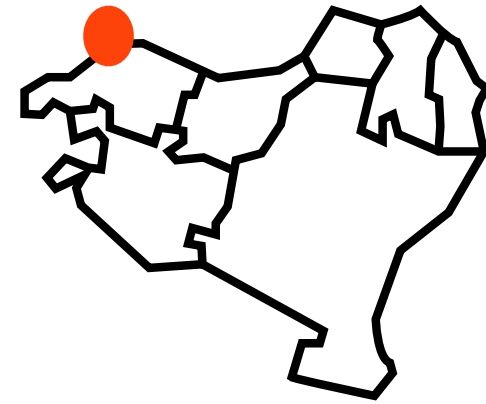
### FORMATS

|              |  |                  |
|--------------|--|------------------|
| Can          |  | 100 g net weight |
| Vacum packed |  | 75g net weight   |

## SMOKED FISH FROM GETARIA MACKEREL



# ZALLO



Since 1926 Conservas Zallo elaborates artisanal White Tuna, Cantabrian Anchovies and other Preserved Fish with the highest quality raw materials. Our products are natural, without additives, suitable for coeliacs, healthy and respectful with the ecosystem.

Nowadays, the company has a new headquarters in in Bermeo that has changed and improved over the years. The latest technology and machinery are now in line with the excellent raw material and handmade manufacturing of its products.

Canned fish straight  
from the Bay of Biscay



# ZALLO

The white tuna ( Thunnus Alalunga ) is one of the most appreciated tunas from the Cantabrian Sea. It is also known as albacore tuna, famous for its texture and exceptional flavour, characteristics that make it unmistakable.

The production begins with the fishing for white tuna, traditionally fished in the Bay of Biscay, captured one by one by rod. In this way, we promote sustainable fishing, guaranteeing the sustainability of the seas in our commitment to the marine ecosystem .

At Conservas Nardín we select the best tuna on a daily basis during the season, exclusively buying the quantity that we will make during the day to keep its quality and flavour intact.

## FORMATS

|             |  |                  |
|-------------|--|------------------|
| Cristal Jar |  | 220 g net weight |
| Cristal Jar |  | 400g net weight  |
| Can         |  | 112g net weight  |

# LONGFINNED TUNA



# ZALLO

The white tuna belly is, due to its texture and flavour, one of the most appreciated parts of the tuna, and at Nardín we want these to be kept when it reaches your table, using a process of traditional canning.

Then, the same day, the tunas are cleaned, and the tuna bellies packed one by one with our specially selected olive oil to enhance their flavour.

During a maturing process of at least 2 years , our tuna belly is supervised by our master canners to select when they are at the optimum point of texture and flavour, so that you have a product of excellent quality with an unmistakable flavour and texture at your table.

Information on allergens : this product contains Fish and fish-based products.

This product is a preserve, so it does not need to be cold, but it must be kept in a cool and dry place.

Maximum preferred consumption : 5 years

## FORMATS

Can

120g net weight

# LONGFINNED TUNA BELLY



# ZALLO

It is a fish with a fusiform body, more stylized than other tuna. Both the head and its eyes are small, the second dorsal and anal fins are the longest of all the tuna, during their maturity they reach a larger size. It is a type of tuna that is found in the open waters of tropical and subtropical seas throughout the world, that is, its usual habitat is warm waters, being the most tropical tuna species.

The Yellowfin Tuna is caught by tuna vessels that have the latest fishing and conservation technologies so that the product arrives in unbeatable quality conditions. They use purse seine techniques, a fishing method through which By-catch or accidental fishing of other species accounts for barely 0.5%, below the rest of the fishing gear.

## FORMATS

|             |  |                  |
|-------------|--|------------------|
| Cristal Jar |  | 220 g net weight |
| Can         |  | 112g net weight  |

# LIGHT TUNA



# ZALLO

Light tuna is an excellent source of proteins of high biological value, vitamins and minerals with the advantage that it is low in saturated fats, and has a high content of omega-3 (anticholesterol).

Light tuna contains vitamin A which is the main source for maintaining good vision. It also helps skin and hair remain healthy and strengthens the immune system by promoting the development of antibodies against diseases and infections in the body.

It is also rich in vitamin D which helps strengthen bones and teeth.

The vitamins that yellowfin tuna provides are necessary for any type of organism because they help us regulate the metabolic process and strengthen the cellular structures of the body to avoid any nutritional disease. Staying in good health is easy.

## FORMAT

Can

112g net weight

# LIGHT TUNA VELLY



# ZALLO

The Cantabrian anchovies from Conservas Nardín are one of the most highly regarded semi-preserves for their flavour and texture.

In our preserves, we only use the highest quality anchovies, the *Engraulis Encrasicolus* , purchased in the Getaria fish market, directly from the fishermen who catch them in the Bay of Biscay.

These are fished at the optimal time, during the spring months. During the season, we select the highest quality and ideal size , based on the extensive experience of our canning masters.

To maintain the quality and flavour of our Cantabrian anchovies, we only buy those that we can produce during the same day, in this way they maintain their flavour and texture ensuring maximum quality.

Our Cantabrian anchovies are packaged with the highest quality olive oil, to preserve all their flavour until they reach your table.

## FORMATS

|               |  |                  |
|---------------|--|------------------|
| Can olive oli |  | 85 g net weight  |
| Can olive oil |  | 165 g net weight |

# ANCHOVIES in OLIVE OIL





# FROZEN FISH

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Perez Viñas S.A. is a company founded in 1976, whose main activities are the purchase, transformation and distribution of fishery and aquaculture products, as well as fresh, refrigerated and frozen products in general. As a complement to the above, it sells other types of frozen food, mostly of marine origin.

It has industrial facilities in Altube (Álava) of about 4,000m<sup>2</sup>, with positive and negative cold rooms, cleaning and process rooms, reception, dispatch and picking rooms for both fresh and frozen products mainly for customers in the historic territory of Bizkaia, and two sales concessions in Mercabilbao where the main offices are located.

In February 2013, new facilities were inaugurated in Ortuella (Vizcaya) oriented mainly as a comprehensive center for the transformation of fishery products from the Basque coast with an investment of more than 5.5 million euros, destined, on the one hand, to the production of products of inshore fishing for the internal demand of the country and the HORECA sector mainly, and on the other to the processing of different products that with our brand has been carried out both in Asian countries and in northern Europe, including cod. Also in these same facilities we have modern cookers for octopus, prawns and shrimp. This center has the highest standards of quality and technology on the market today and is among the most versatile and most developed processing rooms in Europe.

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# GLOSSARY

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## SIZE

The size always comes in GRS.

At it goes variable , Merluza loin could go from 200 to 250 gr.

## GLASEO/GLAZE

Is the percentage of water added to protect the fish in the frozen procedure.

So if it has 20% GLAZE after de-frozen a loin of 200 gr,

the final weight should be 160gr.

## FORMAT

Is the way the fish goes packed in cases.

If is 1 x 2 , it means that the fish goes in a box of 2 kgs.

## PALET

This information is about how and how many cases go in one pallet.

If it is 13 x 16 it means that the palet allows to storage 13 cases in the base

by 16 cases on the high Total 208 Cases



FORMATS

|        |         |
|--------|---------|
| SIZE   | 100/140 |
| GLAZE  | 20%     |
| FORMAT | 1 x 2   |
| PALET  | 13 x 16 |

SEABASS /LUBINA  
Dicentrarchus Labrax



FORMATS

FILETS

DORADA  
Sparus Aurata



FORMATS

FILETS



FORMAT

|        |         |
|--------|---------|
| SIZE   | 100/140 |
| GLAZE  | 20%     |
| FORMAT | 1 x 2   |
| PALET  | 13 x 16 |



FORMATS

HAKE TAIL FILET

HAKE  
Merlucius Merlucius



FORMATS

|        |         |
|--------|---------|
| SIZE   | 200/250 |
| GLAZE  | 10%     |
| FORMAT | 1 x 2   |
| PALET  | 13 x 16 |



FORMATS

LOIN with SKIN  
LOIN Without SKIN

HAKE  
Merlucius Merlucius



FORMATS

SIZE 200/250  
GLAZE 10%  
FORMAT 1 x 2  
PALET 13 x 16

CORVINA  
Argyrosomus Regious



FORMATS

FILET with SKIN



FORMATS

|        |         |
|--------|---------|
| SIZE   | 400/600 |
| GIAZE  | 20%     |
| FORMAT | 1 x 2   |
| PALET  | 9 x 13  |

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Navarra is distinguished by the great diversity of landscapes and climates that occur in the more than 100 kilometers that separate the north of the area, located near Pamplona, from the south, located on the banks of the Ebro.

Navarra is in an exceptional situation, practically unique in the Iberian Peninsula: the confluence of the Atlantic, continental and Mediterranean climates. The proximity of the Bay of Biscay, the influence of the Pyrenees and the bonanza of the Ebro valley allow this varied climate.

This makes Navarre a great orchard, with high quality products, piquillo peppers, asparagus, artichokes, potxas, etc... which are a delight fresh but no less preserved thanks to the canning tradition of the area. This canning tradition means that food arrives in perfect condition at the tables of the best restaurants and homes.

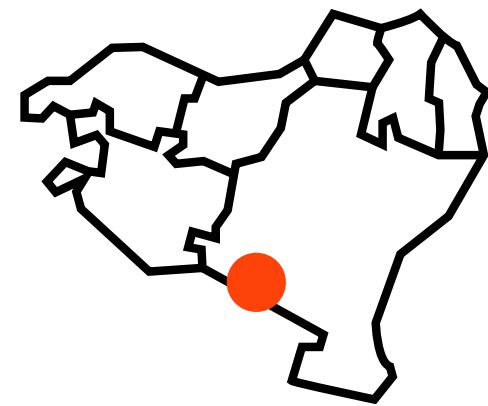
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# CANNED VEGETABLES

# CANNED VEGETABLES

Navarra,  
The Basque Country



Navarra is distinguished by the great diversity of landscapes and climates that occur in the more than 100 kilometers that separate the north of the area, located near Pamplona, from the south, located on the banks of the Ebro.

In the 10,200 hectares of the D.O. Navarra is in an exceptional situation, practically unique in the Iberian Peninsula: the confluence of the Atlantic, continental and Mediterranean climates. The proximity of the Bay of Biscay, the influence of the Pyrenees and the bonanza of the Ebro valley allow this varied climate.





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Founded in 1966 in San Adrian, (Navarra), by Adalberto Ayensa, from a family with a canning tradition, which has been transmitting ancestral values from father to son, adapting the latest technological advances in the canning industry.

With this background, Conservas EL ESCOLAR is pleased to offer you its products made in a completely traditional way,

Hand-peeled asparagus from Navarra, wood-roasted Piquillo peppers, natural vegetables from Navarra, etc.

## PIQUILLO PEPPERS



## EI ESCOLAR

Roasted with beech firewood to enhance all its natural flavor and aroma, our Piquillo Pepper, thanks to a careful production system, maintains all of the pepper's own texture, which makes it ideal for handling in the kitchen.

## ARTICHOKES



## EI ESCOLAR

The proximity of the extraordinary Navarra orchard means that our vegetables have been prepared without letting time pass since they were harvested, so they maintain all their natural properties, providing us with all their nutritional benefits.

## ASPARAGUS



## EI ESCOLAR

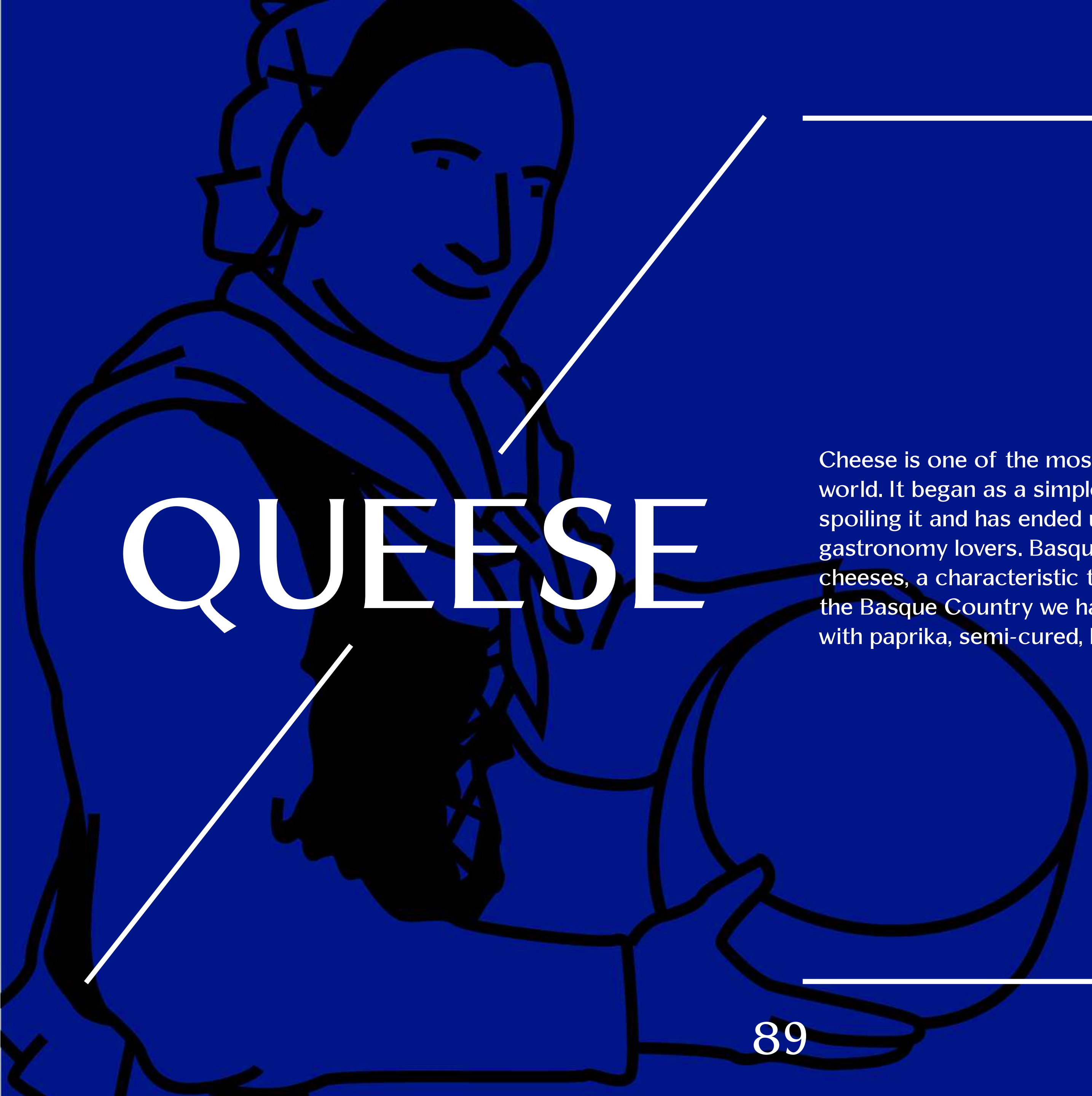
The asparagus from Navarra from Conservas El Escolar maintains all its natural characteristics, absence of fibrousness and natural flavor thanks to its selection in the field, and its rapid preparation in the most traditional way, without adding any type of additives.

## HABITAS BABY



## EI ESCOLAR

Fried, packed in olive oil, and selected for their size and freshness, our canned broad beans exceptionally maintain the smooth, soft and tender texture that characterizes Baby Broad Beans.



# QUEESE

Cheese is one of the most widely used condiments in the world. It began as a simple way to preserve milk without spoiling it and has ended up being the passion of many gastronomy lovers. Basque cheeses are all sheep's milk cheeses, a characteristic that is noticeable on the palate. In the Basque Country we have cheeses for all tastes, smoked, with paprika, semi-cured, highly cured, etc.

KARRANTZA  
CHEESE



AMALUR

The cheese that we make in Amalur is a natural product and made completely by hand with raw milk from our own herd. Endowed with a genuine aroma and flavor, which comes from the Karrantzana breed of our sheep, our cheese is the result of a raw material of great quality and a careful process down to the smallest detail.

Our shepherd, Ángel Fernández, has spent 25 years caring for the flocks, growing the fresh grass with which we feed our sheep, and making this product, which we do following the traditional method.

## KARRANTZA CHEESE



## AMALUR

We take special care of the cheese molds, which confer a particular flavor, unique and different from any other. Our cheese is a seasonal product, which is made from the days after the sheep give birth to 4 or 5 months after delivery.

The Karrantzana sheep that provides us with milk to make our product is a specific variety from the Enkarterri region and mainly from the municipality of Karrantza, so it is perfectly adapted to areas with high rainfall.

Its origin dates back to prehistory and it is a very rustic sheep, with a specific morphology, which is divided between the red-faced and the black-faced variety, which is currently in danger of extinction.

Their staple food is fresh grass that grows abundantly in the Karrantza Harana mountains and produces a limited amount of milk of high quality, richness, fruitiness and aroma.

This sheep is the main factor that makes Karrantza Basque cheese so special and connects us with the flavors of our Ama Lur, mother earth.



# LIFESTYLE

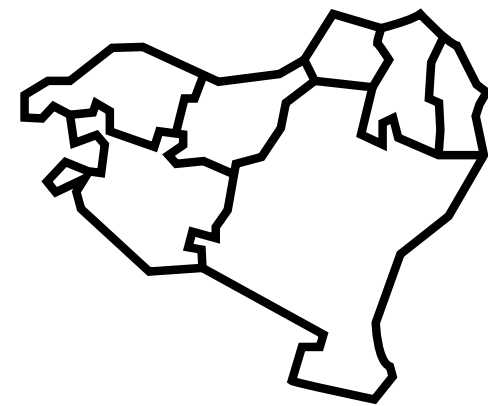
El txakoli es un vino único, no existe en ningún otro sitio del mundo que no sea el País Vasco. Sus características están definidas por el tipo de uva Hondarrabi Zuri (Blanca) y Hondarrabi Beltza (Negra) además de por la ubicación de sus viñedos normalmente alrededor de los 400 metros de altura, su equilibrada acidez y su cercanía al mar.

Existen tres denominaciones de origen reguladoras, Getariako Txakolina, Bizkaiko Txakolina y Arabako Txakolina. Cada una de ellas se ajusta y regula por zonas pero siempre como mínimo comparten el 70% de la uva autóctona Hondarrabi Zuri.

Etimológicamente, la Palabra Txakoli, proviene del Euskera (el idioma de los vascos) de “etxeko ain” (lo justo para casa). Esto es, era un vino que se hacía para el consumo de la propia familia en los caserios.

# BOINAS ELOSEGUI

Tolosa, GIpuzkoa,  
The Basque Country



Berets Elósegui, which was originally called La Casualidad, was founded in 1858 by Antonio Elósegui.

Since then, it has been a reference company in the field of berets and other headwear, both nationally and internationally.

Its long history, the quality of its products, the craftsmanship, the careful selection of raw materials, as well as its designs, have allowed it to offer products at very competitive prices, adapting to the wishes and needs of an increasingly demanding market. and overall.



# BASQUE BERET -TXAPELA



## BOINAS ELOSEGUI



AUTHENTIC BASQUE BERET  
TXAPELA

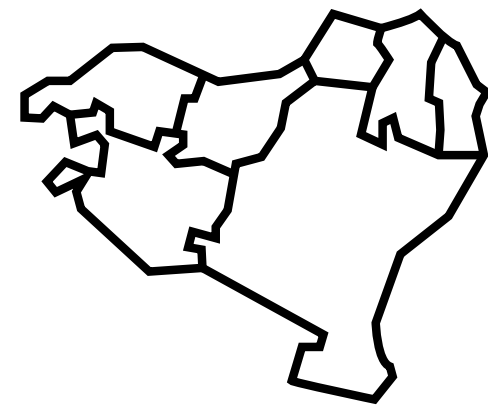
## BASQUE BERET -TXAPELA

The beret, a cultural, contractual, revolutionary fashion BASQUE icon and contemporary, which seeks to bring out that personality that all we carry inside



# AMARENAK KAIKU

The Basque Country

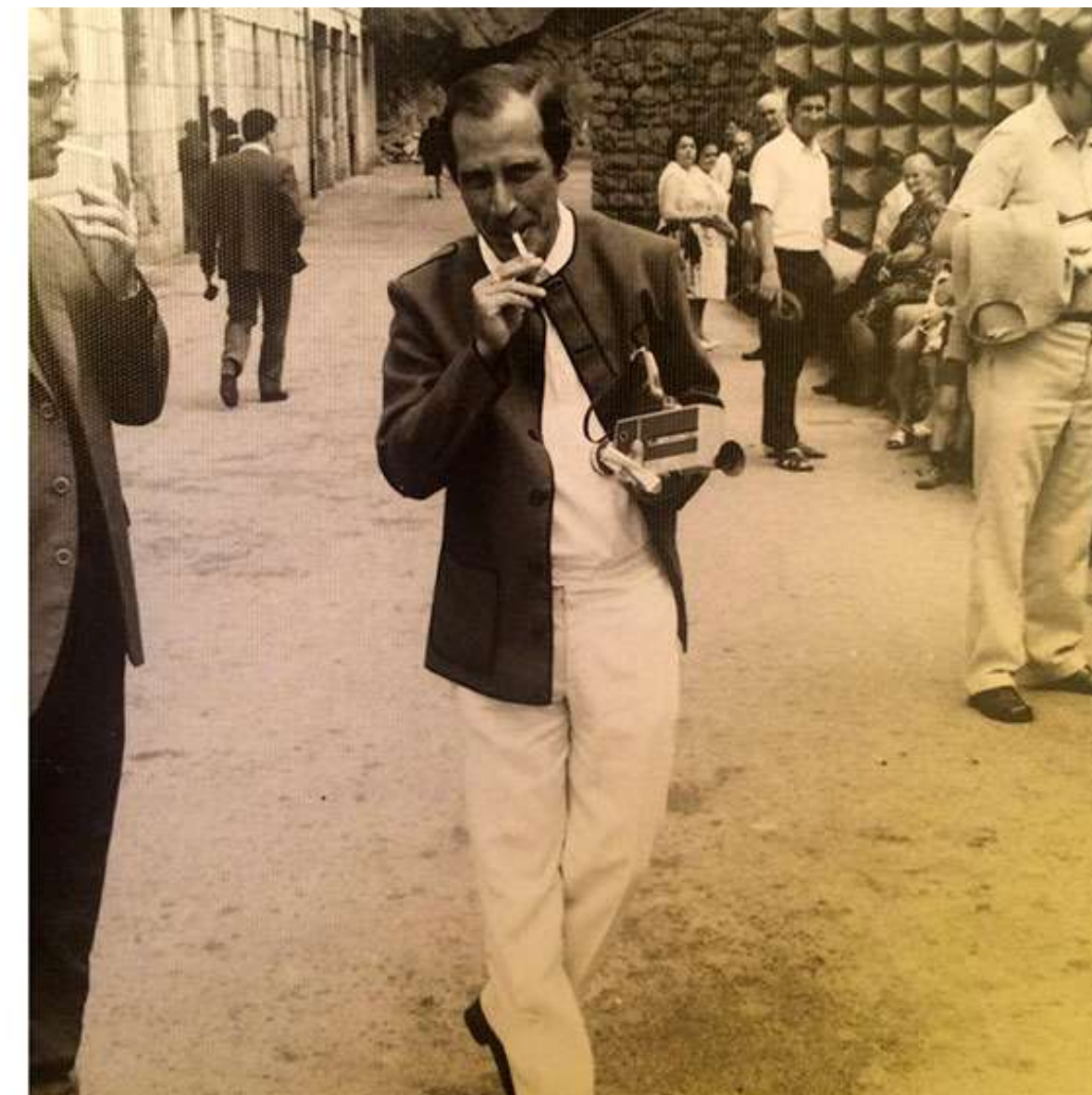


 amarenak

The KAIKU is a traditional jacket made of wool, but made of non-woven cloth. It is also usually seen at popular festivals.

For a time, along with the txapela, it was the "Basque uniform" par excellence. The men used to wear it at their communion or at their wedding, and the boys and girls wore them to go to school.

Once again, this kaiku jacket has its origins in the traditional Basque world. It is inspired by the jacket that Basque fishermen and fishermen used to wear and this more street version also emerged during the 1920s.



## NEW BASQUE KAIKU



