

BASCO
GOURMET SPAIN TO YOUR DOOR



**TRADE
BROCHURE
2026**

WELCOME

15 years of Spanish excellence.

Basco is a leading Spanish food wholesaler, supplying tapas bars, delicatessens, restaurants, hotels and hospitality professionals across the UK with the very best of authentic Spanish food. This year is a special milestone for us as we proudly celebrate 15 years of connecting the UK's food trade with Spain's finest producers and flavours.

If you are a new or existing business looking to stock Spanish products, Basco is here to support you. Our experienced team comes from hospitality and fine wine backgrounds, allowing us to offer practical, knowledgeable advice on how to prepare, serve and showcase every product we supply. We go far beyond distribution, supporting our customers with menu and wine list development, wine and food tastings, professional ham carving lessons and full product training across our range.

We import directly from independent producers across Spain, giving us complete control over the suppliers we work with and the standards we uphold. Our team regularly travels throughout Spain, visiting producers, tasting their products and building long-term relationships. This hands-on approach ensures we bring only the very best to the UK. Our exclusive range has been recognised with multiple Great Taste Awards, and we are proud members of both the Guild of Fine Food and Slow Food UK.

With next-day UK mainland delivery available across our range, ordering from Basco is fast, simple and reliable.

To become a trade customer and access all these benefits, call us on 01937 845767 or email wholesale@bascofinefoods.com. You are also welcome to visit our West Yorkshire headquarters, where you can discover our Spanish food and drink range first-hand.

Salud!



CONTENTS

Spanish Hams	10	Croquetas	72
Chorizo Sausage	14	Olives & Pickles	76
Charcutería	18	Cheeses	80
Fresh Meats	28	Cheese Accompaniments & Snacks	88
Fish & Seafood	40	Sweet Treats	90
Oils & Vinegars	48	Kitchenware	96
Truffle Products	52	Craft Beer & Cider	100
Sea Salt	56	Spirits & Liqueurs	104
Spices	60	Wine	110
Vegetables & Others	64	Terms & Conditions	150
Rice & Pulses	68		



P-21



P-55



P-67



P-75



P-55



P-35

P-143



P-108



introduction... 3

Become a TRADE CUSTOMER



Wholesale Products

All the products you see on Basco's website can be supplied in wholesale quantities and can be ordered by email, telephone or in person.



Next Day Delivery

We also offer a next day delivery service for all our wholesale Spanish products, so ordering from Basco and receiving your goods cannot be easier.



Greater Savings

When you buy from Basco, you are buying from the importer directly, not from a middleman with middleman costs. We pass these savings on to you, meaning our trade prices are some of the very best around. This is just the first of the many benefits you get when you are a Basco trade customer.

We supply businesses across a wide range of industries including:



Restaurants and hotels



Tapas bars



Pubs and gastro pubs



Outside caterers, event companies and gourmet market stalls



Delicatessens and farm shops



Food and drink distributors

The scale of who we supply gives us unparalleled experience in the Spanish food wholesale industry. You are working with an experienced, professional wholesale supplier that you can trust to meet your Spanish food wholesale needs.



Easy Ordering Process

<https://wholesale.bascofinefoods.com/>

Our online platform is the easiest way to place your orders at a time and day that suits you! You can access our platform 24/7 from your phone, tablet or PC, from your office or on the go. You can organise your favourite Basco products for speed of ordering, see stock availability, when goods are expected back in, new products and any special offers that we may have.



Benefit From Our Knowledge

If you are a new business and are looking at stocking Spanish products, at Basco we can help. Our team of professionals has a hospitality and wine merchant's background, so can advise on how to prepare and serve all of our Spanish foods. We can also support you through the pre-opening stages of your business, help you on menu and wine list development and provide you with full product training for all our products.

Ham carving training

At Basco, we regularly provide Spanish ham carving training to delicatessens, food shops, tapas bars, restaurants and other businesses across the UK.

Our training sessions are comprehensive and cover the entire process involved in professional ham carving.

Our expert training sessions include:

- Background to Spanish ham and the Iberian breed of pig
- Anatomy of a leg of ham
- Tools and equipment required
- Preparation of the ham for carving
- Slicing of the ham to achieve the perfect slice
- Temperature and serving methods
- Preservation of ham legs once opened

We are a member of the Guild of Fine Food, regularly appearing in their monthly magazine where we show their readers how to carve Spanish ham with a step-by-step guide.



Award winning produce

We import directly from local producers in Spain, giving us total control over which suppliers we work with. We regularly spend time travelling around Spain visiting and working with hundreds of local producers and tasting their produce. This means we import only the very best products into the UK for our Spanish wholesale customers. Our exclusive products have been recognised as some of the most exciting around the UK by winning multiple Great Taste Awards.



Spanish food & beverage training

We understand your needs and believe that product knowledge is key to the success of any food and drink business.

We provide you and your team with comprehensive training on all our Spanish products, ensuring you know all the key facts, how to prepare them, how to serve them and the story behind them.

We believe that our success is based on transmitting this knowledge to your business so your customers can enjoy a true Spanish experience!

We provide regular training to all of our wholesale trade customers, both new and existing businesses, to ensure you get the most out of the Spanish wholesale products we supply you with.



Recipe & menu development

At Basco we have team members with professional chef backgrounds. So, if you are thinking of opening a Spanish restaurant, deli shop or tapas bar and need professional advice on how to serve our Spanish food, don't look any further, we can help.

As a wholesaler, we have been involved with various openings of food and drink businesses where we work alongside the chef in the development of recipes and menus. We also travel to Spain regularly with clients and chefs to meet our suppliers, as well as working with managers on the development of the service offered, wine, drinks and cocktail list.

Delivery of chilled & frozen products

Our packaging is specially designed to keep your product in perfect condition for up to 48 hours. All chilled foods are sent in recyclable cool boxes to insulate and maintain the temperature whilst in transit.

We also use Sorbafreeze ice pads within our cool boxes to maintain all foods at the correct temperature. Chilled and frozen foods will be kept at temperature for at least 48 hours during transit.

At Basco, we go to extra lengths to provide you with as much product information as possible. You can request from our office full technical descriptions for all our products, close-up photos, as well as all the relevant specifications, like ingredients, allergens, directions for use and storage.



5-star Food Hygiene Rating awarded to Basco

The Food Standards Agency has awarded Basco the highest rating possible.

The scheme is designed to help you choose where to eat out or shop for food by giving you clear information about businesses' hygiene standards. The 5-star hygiene standard we achieved is classed as "very good" and is the highest any business can achieve.

Our 5-star rating reflects the standards found by the Environmental Health Officer on their visit. This covers everything from the handling, storage and delivery of food. It also is a rating of the cleanliness of our facilities and how we manage food safety. To get the top rating, businesses must do well in all elements that make up the food hygiene rating. Achieving this 5-star rating is an ongoing team effort that everyone at Basco is extremely proud of and will endeavour to maintain.



How to open a TRADE ACCOUNT

To become a trade customer and get all these great benefits, you can simply register by clicking on the QR code, call us at 01937 845 767 or email us on wholesale@bascofinefoods.com and a member of our team will be delighted to assist you in meeting all your Spanish food and drink needs. Alternatively, you are welcome to visit our premises, located in West Yorkshire, where you can discover all our wonderful Spanish foods and ingredients first-hand.

Credit accounts are available for established businesses. Our credit account terms are payment 28 days from invoice date. Please ask for a credit account form if you wish to set up an account. For new customers, or if we only trade with you occasionally, we prefer to take payment at the time of ordering. Payment can be made by debit or credit card or by BACS transfer (bank details available on request).

Trade Customer Benefits



Discounted trade prices



24/7 online ordering platform



Next day delivery



Orders over £250 first 30kg parcel free



AM & saturday delivery available

BUY MORE...SAVE MORE!

SPEND £833.33 OR MORE PER MONTH AND...	GET 5% DISCOUNT ON ALL ORDERS
SPEND £1,250 OR MORE PER MONTH AND...	GET 8% DISCOUNT ON ALL ORDERS
SPEND £1,666.66 OR MORE PER MONTH AND...	GET 12% DISCOUNT ON ALL ORDERS

- Call us on 01937 845 767 or 077156 517 535
- WhatsApp: 077156 517 535
- Email: wholesale@bascofinefoods.com
- Unit 427A-C, Birch Park Thorp Arch Estate Wetherby, West Yorkshire LS23 7FG



SPANISH HAMS

*From the Dehesa
to your table.*



Spain has perfected the art of curing hams and many of the world's greatest hams come from Spain. The jewel in the crown of its rich ham culture is the Jamón Ibérico from the Pata Negra pig, either the superlative Bellota, the acorn-fed pig that free-ranges on the woodland pastures (dehesas), foraging on acorns and wild plants; or the Cebo which is mainly grain fed.

Our range of Ibérico products, made in Guijuelo (Salamanca) by family artisan producer Arturo Sánchez, are authentic jewels of gastronomy, with worldwide recognition and served in some of the most outstanding gastronomic spaces.

There is also the excellent Jamón Serrano which comes from the Duroc pig. Traditionally these hams come from the mountain regions, hence the name; 'sierra' where the cool, dry mountain air is perfect for curing hams. Our hams are made for us by Martínez Somalo, a small producer from Rioja with nearly 120 years' experience producing pork products. The curing process takes up to 14 months and all our hams have Especialidad Tradicional Garantizada accreditation and membership of the "Consorcio del Jamón Serrano" so you know the quality of your ham is guaranteed.

All these hams come with either bone in, for hand slicing or boneless, for mechanical slicing.





ARTURO SÁNCHEZ

MAESTRÍA IBÉRICA 1917

Arturo Sánchez is a company with a century of tradition, experience, and treasured craftsmanship, after four generations making ibérico products.

During this time, Arturo Sánchez has been able to evolve without giving up the essential elements of their legacy: an improved, exclusive Iberian pork, along with an elaboration process that is the result of a symbiosis with nature. The result is a sublime product: healthy, natural, full of subtle nuances, a product that transcends the conventional parameters, creating a new category within Iberian produce.

Nowadays, Arturo Sánchez products are true gastronomic jewels. They are acknowledged all around the world, where the Arturo Sánchez brand has become a benchmark and a guarantee of prestige, purity and flavour. They are appreciated in the most demanding gastronomic establishments and in each and every home where their products are consumed.



To MAKE A UNIQUE PRODUCT, YoU MUST LIVE FOR IT.

Without passion, all you will get is a standard product.

Arturo Sánchez Gómez



Arturo Sánchez,
SALAMANCA



Whole Hams

REF		Size	Case Size
JAM0001	Arturo Sánchez Jamón Ibérico de Bellota 100%	7-8kg	Per kg
JAM0002	Arturo Sánchez Paleta Ibérica de Bellota 100%	4,5-5,5kg	Per kg
JAM0004	Arturo Sánchez Jamón Ibérico de Cebo Campo	7-8kg	Per kg
JAM0005	Somalo Serrano Reserva Ham E.T.G.	6-6,5kg	Per kg

Boneless Hams

REF		Size	Case Size
JAM0011	Arturo Sánchez Boneless Paleta Ibérica de Cebo Campo	2-2,5kg	Per kg
JAM0007	Arturo Sánchez Boneless Paleta Ibérica de Bellota 100%	2-2,5kg	Per kg
JAM0012	Crego Boneless Jamón Ibérico de Cebo	4-5kg	Per kg
JAM0008	Arturo Sánchez Boneless Jamón Ibérico de Bellota 75%	4-5kg	Per kg
JAM0009	Somalo Mini Serrano Ham Kit	1kg	8
JAM0010	Somalo Boneless Serrano Reserva Ham E.T.G	5-5,5kg	Per kg



CHORIZO SAUSAGE

*The true taste
of Spain.*



Cooking chorizo sausage is one of the best loved and most versatile foods of Spanish cuisine. It can be made with sweet or hot paprika, lending a spicy and flavoursome kick to anything you cook it with.

Our cooking chorizo sausage is semi-cured and is made to our own unique recipe by Martinez Somalo in the Rioja region, a company with over 100 years' experience producing chorizo sausage. This chorizo has been awarded 'Consorcio del Chorizo Español' accreditation.

Our cooking chorizo sausage comes in 350g or 1kg packs. We also have mini cooking chorizo in 1kg packs, which have the added advantage of being gluten-free.

Basco stocks a wide range of cured chorizo including horseshoe and sliced chorizo as well as chistorra, the thin cooking chorizo from Navarra.

Cooking chorizo can make a tasty tapas. It can be chopped into soups or sliced into paellas or stews, roasted, fried or barbecued. Whatever you do with it, it will transform any dish and give you that authentic Spanish flavour.



Martínez Somalo is a family business founded in 1901 by Don José Martínez Campo.

Under the management of D. Lino Martínez Uruñuela, the corporation built modern facilities equipped with the latest technology and divided into two different production centres. The traditional one, dedicated to the production of Chorizo, and the modern one, focused on the drying of Serrano Ham.

Currently, the firm is led by the fourth generation of the family, and qualified professionals from the meat sector. Both their plants are located in Baños de Río Tobía (La Rioja) - a typical Spanish wine region. The company is certified with the prestigious regulations BRC and IFS.

Martínez Somalo Serrano Ham is a basic ingredient of the Mediterranean diet, flavour and health together in one product. It contains iron, zinc, calcium, phosphorus, magnesium, vitamin B1, vitamin B2, vitamin B3, vitamin B6 and vitamins of the Group D, therefore it has such a high nutritional value.

Our Riojan Chorizo shows percentages of unsaturated fatty acids similar to those of olive oil, salmo or salmon, according to Yolanda Alatrue, researcher of the University of La Rioja. Our chorizo is made in La Rioja with specific characteristics such as balanced and intense aroma with a preponderance of paprika and hints of garlic.



Chorizo Sausage

REF		Size	Case Size
CHA0006	Basco Cooking Chorizo Picante	325-375g	Per kg
CHA0007	Basco Cooking Chorizo Picante	1kg	Per kg
CHA0008	Basco Mini Cooking Chorizo Picante	1kg	Per kg
CHA0009	Basco Chorizo Vela Extra Picante	1.5-1.8kg	Per kg
CHA0010	Basco Chorizo Vela Extra Dulce	1.5-1.8kg	Per kg
CHA0064	La Gloria Riojana Chorizo Sarta Picante	230g	24



CONSORCIO del Chorizo Español



The Consorcio del Chorizo Español is a mark of excellence and a guarantee that chorizo sausage conforms to the high standards set by the Consorcio. These are that all ingredients need to be sourced in Spain, from the origin, breeding and slaughter of the pork meat, to using specific pork meat cuts in the production of chorizo, and using paprika that is grown, dried and ground in Spain. Throughout this process, the Consorcio ensures that the manufacturer conforms to their strict guidelines in processing chorizo sausage.



CHARCUTERÍA

*A Spanish
culinary affair.*



Spanish charcutería is a celebration of time, place and craft – a culinary tradition shaped by generations of producers who understand that great flavour cannot be rushed. From carefully selected meats to slow curing and seasoning, each piece tells a story of regional identity and heritage.

At the heart of our selection are some of Spain's most respected artisans. In Navarra, Arbizu continues a family tradition of producing outstanding chistorra and fresh sausages, prized for their vibrant paprika spice and natural intensity. From Mallorca, Munar brings authentic sobrasada de Mallorca made from a historic recipe, capturing the soul of Balearic charcuterie. In Burgos, Embutidos Ríos crafts its celebrated Morcilla de Burgos using rice and 100% natural ingredients, a true icon of Spanish gastronomy.

Alongside these regional specialists sit Spain's most renowned cured meats. Arturo Sánchez represents the pinnacle of Ibérico excellence, offering jamón, lomo, chorizo and salchichón from carefully raised pigs and long maturation. Consorcio del Jamón Serrano guarantees authenticity and consistency in every slice, protecting the traditions of Serrano ham from origin to final cure.

Together, this collection offers depth, provenance and unmistakable Spanish character – from whole cuts to expertly sliced formats – designed for chefs, retailers and charcuterie lovers alike.



Embutidos Arbizu is a renowned family-run charcuterie producer rooted in the gastronomic heartland of Navarra, Spain. Founded in the mid-1960s, Arbizu has spent over six decades perfecting the art of traditional Spanish sausage-making, becoming synonymous with some of the region's most respected and authentic cured products.

At the core of its offering is its celebrated Chistorra, a fast-cured, thin sausage seasoned with high-quality paprika, garlic and salt. It is known across Navarra, the Basque Country and beyond for its vibrant colour, rich flavour and versatility.

Every product from Arbizu – from its chistorra and fresh chorizos to panceta and patés – reflects a commitment to artisanal craftsmanship. The company combines time-honoured techniques with careful selection of premium ingredients, ensuring each bite delivers the authentic taste of Spanish culinary heritage. Arbizu's production remains deeply anchored in family values, with its processes shaped by tradition yet enhanced through thoughtful innovation and quality control.

Based in the Utzubar Industrial Estate in Arbizu, Navarra, the business operates from modern facilities capable of meeting international demand while maintaining an artisanal approach. Arbizu also explores ecological product ranges, extending its dedication to both quality and sustainability.

Today, Embutidos Arbizu products are sought after by chefs, retailers and food lovers worldwide, embodying the rich flavours and culinary heritage of northern Spain – a perfect partner for Basco's Spanish charcuterie selection.



Iberico Charcutería

REF	Size	Case Size
CHA0063	0.8-1.2kg	Per kg
CHA0001	0.8-1.2kg	Per kg
CHA0002	0.8-1.2kg	Per kg
CHA0003	0.8-1.2kg	Per kg
CHA0021	0.8-1.2kg	Per kg
CHA0041	0.6-1kg	Per kg
CHA0059	500g	Per kg

Ch0063

Ch0001

Ch0002

Ch0003



Ch0021



Ch0041

charcuteria... 21



This family business, founded in Felanitx in 1942 by Mr J. Munar, is now being followed by its third generation, his grandson Jaume Munar, in the village of Porreres (Mallorca).

This producer, certified as Artisan Company No 103 by the local Government, produces typical sausages, such as Sobrasada de Mallorca and pork liver pâtés, the latter being the cultural heritage of trade with the south of France at the end of the 19th century.

They specialise in Sobrasada de Mallorca and pâtés made with pork liver following an original family recipe. This company uses modern facilities but maintains the traditional producing ways. Jaume Munar is certified as a Master Craftsman No 1067 by the local Government. His products have received numerous awards and prizes, proof of their quality and exquisiteness.

Sobrasada is the symbol of Mallorca's traditional festival par excellence and the most typical sausage of our gastronomy.



Other Charcutería

REF		Size	Case Size
CHA0012	Somalo Lomo Extra	0.8-1.2kg	Per kg
CHA0013	Cecina Nieto I.G.P	3-3.5kg	Per kg
CHA0014	Chistorra Arbizu	220g	15
CHA0015	Sobrasada Munar Picante	300g	15
CHA0043	Salgot Fresh Butifarra Sausage	1kg	Per kg
CHA0044	Salgot Butifarra Blanca	250g	8
CHA0045	Salgot Butifarra Negra	250g	8
CHA0046	Salgot Salchichon de Vic IGP	220g	10
CHA0038	Loza Truffled Fuet Sausage	150g	20





Consorcio Serrano

The Consorcio del Jamón Serrano Seal of Approval guarantees that all Serrano ham produced within its membership follows the unique methods and traditions used in the production of Jamón Serrano. In order to be awarded approval by the Consorcio del Jamón Serrano Español, manufacturers need to meet specific criteria in the methods and techniques of making Jamón Serrano, from sourcing the original pork right through to final curing and ageing.



Sliced Charcutería

REF		Size	Case Size
CHA0022	Arturo Sánchez Jamón Ibérico de Cebo Campo	50g	12
CHA0023	Arturo Sánchez Jamón Ibérico de Bellota 100%	50g	12
CHA0024	Arturo Sánchez Lomo Ibérico de Bellota 100%	50g	12
CHA0025	Arturo Sánchez Chorizo Ibérico de Bellota 100%	50g	12
CHA0026	Arturo Sánchez Salchichón Ibérico de Bellota 100%	50g	12
CHA0027	Somalo Sliced Serrano Ham Reserva E.T.G	100g	15
CHA0028	Somalo Sliced Serrano Ham Reserva E.T.G	50g	10
CHA0029	Somalo Sliced Chorizo Vela	100g	15
CHA0030	Somalo Sliced Chorizo Vela	50g	10





Embutidos Rios, a family passion for things well made.

RIOS is a family business located in Villarcayo, north of Burgos, specialising since 1930 in the manufacturing of one of the greatest jewels of the Spanish gastronomy, the traditional Morcilla de Burgos (black pudding with rice).

Morcilla de Burgos Rios is made with ingredients of the highest quality, 100% natural, without any preservatives or additives, and the product is free of gluten and lactose.

Rios has embraced the philosophy of TOTAL QUALITY as the “way of doing things”, which is supported by the international certifications IFS and BRC for maximum quality and food safety.

THE PHILOSOPHY of TOTAL QUALITY
as the way of doing things.



Rios,
BURGOS



MORCILLA DE BURGOS RIOS IS MADE WITH INGREDIENTS OF THE HIGHEST QUALITY,

*100% natural,
without any preservatives
or additives.*

Morcilla de Burgos

REF	Size	Case Size
CHA0032 Rios Morcilla de Burgos	300-350g	4kg



Ch0032

FRESH MEATS

Largest selection of Spanish premium meats.



Our Fresh Meats range represents the very best of Spanish craftsmanship, provenance and animal welfare, sourced from producers who share our uncompromising commitment to quality. From iconic regional specialities to world-renowned beef and pork, each cut has been carefully selected for flavour, texture and consistency.

At the heart of the collection is exceptional pork, from Segovian suckling pig by Tabladillo, prized for its delicate sweetness and melting texture, to an extensive selection of Ibérico pork, including secreto, presa, pluma and pork rack—celebrated for their marbling, depth and long, juicy finish. Complementing this are chestnut-fed and dry-aged pork cuts, delivering outstanding caramelisation and rich, savoury character.

Our Spanish beef offering showcases some of the country's most respected names. Carsegal brings Galician Frisona and Rubia Gallega beef, dry-aged for intensity and complexity, while legendary El Capricho delivers extraordinary ox and old cow steaks revered by chefs worldwide. Completing the range is Santa Rosalía Wagyu, raised with exceptional care to produce supremely tender, richly marbled beef.

The selection is finished with premium foie gras and pâtés from Malvasía and La Chinata, offering refined accompaniments that elevate any menu. Together, these products celebrate Spain's finest fresh meats—authentic, expressive and unforgettable.



TABLADILLO

EL COCHINILLO

Tabladillo is a family-run business dedicated, for more than 50 years, to the breeding and production of the Segovian Suckling Pig nicknamed 'Cochinillo'.

Tabladillo's experience has enabled it to develop its own working methodology to provide customers with the highest quality Spanish Cochino. In addition, day by day, they continue to innovate and develop to offer customers new products with the great Tabladillo quality.

Tabladillo products have obtained several prizes such as 3-Star ITQI (International Taste and Quality Institute), GREAT TASTE (the most well-known gastronomy prize in the UK) and DLG (Deutsche Landwirtschafts-Gesellschaft) in Germany. Most important of all, PREMIO ALIMENTOS DE ESPAÑA, in the international category, recognised Tabladillo as the best COCHINILLO company in Spain, and as the best Spanish food company in international business.



Tabladillo,
SEGOVIA



RM0003



RM0001



RM0002



RM0006



RM0004



RM0059



RM0061



RM0094



RM0094

Milk-fed Lamb and Suckling Pig

REF		Size	Case Size
RM0001	Milk-fed Lamb Quarter	1-1.5kg	Per kg
RM0002	Milk-fed Lamb Leg	0.7-1kg	Per kg
RM0003	Whole Suckling Pig	4-5kg	4
RM0006	Suckling Pig Rack	0.8-1.2kg	Per kg
RM0004	Boneless Suckling Pig	1.5-2kg	Per kg
RM0059	Oven Ready Suckling Pig Quarter	1-1.5kg	Per kg
RM0061	Suckling Pig Leg	0.7-1kg	Per kg
RM0094	Confit Suckling Pig Terrine	0.9-1kg	4



A SUPERB PIECE OF MEAT.

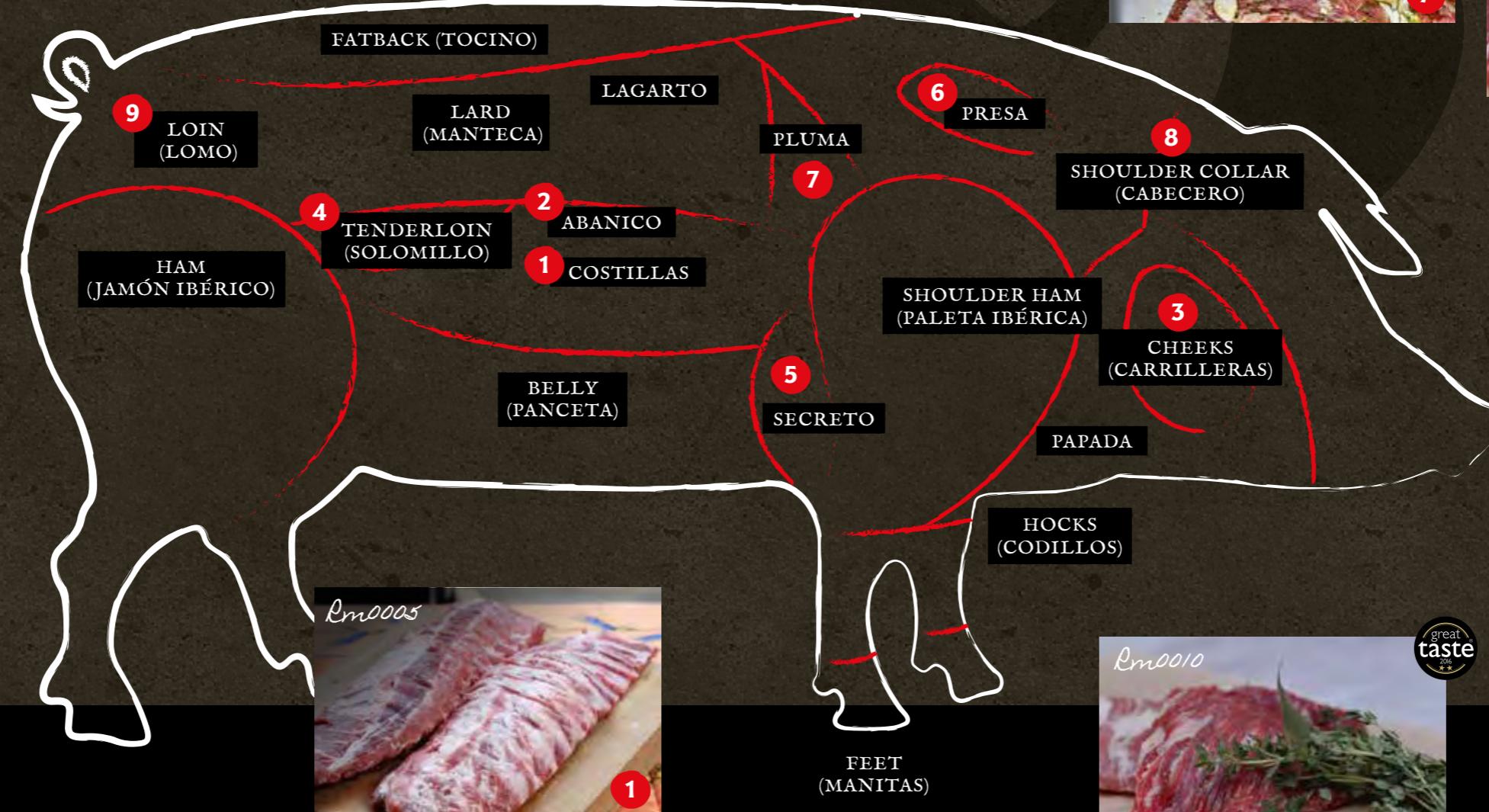
The texture on the meat is superbly soft and meltingly tender.

There is a fantastic pork flavour that comes through, with plenty of character of the animal.



LOVELY PORKY AROMA.

The texture is smooth and melts in the mouth. Sweet, deep and with an amazing length - what a set of flavours!



Fresh Ibérico Pork

REF		Size	Case Size
RM0005	Ibérico Pork Ribs	1-1.5kg	Per kg
RM0007	Abanico Ibérico	0.8-1kg	Per kg
RM0008	Ibérico Pork Cheek	1-1.5kg	Per kg
RM0009	Ibérico Pork Fillet	0.8-1kg	Per kg
RM0010	Secreto Ibérico	1-1.5kg	Per kg
RM0011	Presa Ibérica	1-1.5kg	Per kg
RM0012	Pluma Ibérica	1-1.5kg	Per kg
RM0038	Ibérico Coppa	0.8-1kg	Per kg
RM0098	Ibérico Pork Rack	2-2.5kg	Per kg
RM0108	White Ibérico Pork Rack	6.5-7.5kg	Per kg

JUICY AND LONG FLAVoured,

excellent caramelisation, sweet and succulent, full of porkiness.

Chesnut-Fed Pork

REF		Size	Case Size
RM0110	Coren Chestnut-Fed Dry Aged Pork Chop	180g	Per kg
RM0112	Coren Chestnut-Fed Dry Aged Pork Burger	35g	Per kg





A few years ago, Carsegal began its journey, in which it combined experience acquired over many years working in the meat sector with the great feedback and support from its clients.

Teamwork and good organisation make Carsegal very proud of its success. It is not easy to break through in the premium meat sector, but little by little, they are making it.

Good selection and controlled hanging with great facilities, enable their selection of old cow breeds to achieve perfect maturation and development. All Carsegal beef rests at a controlled temperature and humidity 24/7, in order to preserve and guarantee the quality that their customers expect. Carsegal also carries out an exhaustive selection process before orders are shipped, in order to ensure the satisfactory nature of all products.

At Basco we currently import a wide variety of old cow breeds from Carsegal. From regular orders of Frisona, Rubia Gallega, Capricho de Oro and Holstein to less frequently seen breeds such as Simental, Minhota, Turina, Black Angus from Portugal, Retinta, Black Iberian Avileña, Morucha, Arouquesa, Barrosa and Alentejana.



Galician Beef Steaks (Frozen)

REF		Size	Case Size
RMO013	Galician Frisona Rib Steak	1kg	Per kg
RMO097	Asturiana Mestiza Rib Steak	1kg	Per kg
RMO035	Rubia Gallega Rib Steak	1kg	Per kg
RMO116	Rubia Gallega Premium Rib Steak	1kg	Per kg
RMO092	Pack of 2 Galician Sirloin Steaks 100g	600g	Per kg
RMO115	Portuguese D'Campo Sirloin Steak	700g	Per kg

Frisona 6-8yrs old, 30 days dry-aged

REF		Size	Case Size
RMO103	Frisona Rib & Loin*	20-25kg	Per kg
RMO014	Frisona Prime Rib 8 Bone*	12-14kg	Per kg
RMO015	Frisona Rib Eye*	5kg	Per kg
RMO016	Frisona Sirloin On the Bone*	8-10kg	Per kg
RMO017	Frisona Sirloin Off the Bone*	5kg	Per kg

Rubia Gallega 8-12yrs old, 40 days dry-aged

REF		Size	Case Size
RMO104	Rubia Gallega Rib & Loin*	20-25kg	Per kg
RMO105	Rubia Gallega Rib 8 Bone*	12-14kg	Per kg
RMO106	Rubia Gallega Rib Eye*	5kg	Per kg
RMO057	Rubia Gallega Sirloin Off The Bone*	8-10kg	Per kg
RMO107	Rubia Gallega Sirloin Off The Bone*	5kg	Per kg

Other Galician Beef

REF		Size	Case Size
RMO120	Galician Rib of Beef 4 Bone	4-5kg	Per kg
RMO020	Galician Bavette	3kg	Per kg
RMO021	Rubia Gallega Picanha	2kg	Per kg
RMO102	Galician Beef Cheek	2kg	Per kg
RMO066	Rubia Gallega Rump	2.5kg	Per kg
RMO064	Galician Beef Fillet	2.5kg	Per kg

*POD - Product on demand, other cuts available



ELCAPRICO

DE JOSÉ GORDÓN

El Capricho steak, and the Spanish bodega it hails from, is renowned worldwide for its unrivalled and exceptional quality - the absolute pinnacle of prime beef steak. This long-established family-run restaurant in the tiny village of Jimenez de Jamuz in Leon, is the stuff of gastronomic legend. El Capricho steak is judged as the world's absolute best by a series of renowned international publications.

For the last 25 years, Bodega El Capricho has been driven by Jose Gordon, an extraordinary restaurateur, chef and farmer who has high respect for the animals he rears, sustainability and the supreme quality of their meat. He is incredibly selective regarding the oxen he chooses to raise on his farm and also their diets. Jose Gordon beef has had a good life and has enjoyed years relaxing prior to slaughter and dry ageing, which shows in the final product.

What makes El Capricho beef so incredibly good is the noble ox. Jose Gordon scours the north of Spain and Portugal for the very best working animals he can find. He is very particular and vets all the animals' owners to ensure the oxen he buys have not been maltreated because in the words of Jose Gordon: "Happy animals produce the best meat."

He brings them back to his natural organic farm where he pampers them typically for 5 years before slaughter. Jose Gordon beef oxen have a charmed retirement. They are allowed to graze at their leisure on wild herbs, thyme, rosemary, lavender and acorns. This not only helps relax them, it also gives the meat its wonderful marbled fat, flavour and texture. What also elevates El Capricho steak and beef above all others is the dry-ageing process. After slaughter, El Capricho beef is hung to cure at low temperatures for 90 days. This lets time do its work on the meat which intensifies the already incredible flavours.



El Capricho Steaks (Frozen)

REF		Size	Case Size
RM0049	El Capricho Old Cow Steak (30-50 days)	1kg	Per kg
RM0068	El Capricho Ox Steak (+90 days)	1-1.2kg	Per kg

El Capricho Old Cow Extra (30-50 days)

REF		Size	Case Size
RM0080	El Capricho Old Cow Extra Rib & Loin*	20-25kg	Per kg
RM0081	El Capricho Old Cow Extra Rib 8 Bone*	14-16kg	Per kg
RM0082	El Capricho Old Cow Extra Sirloin On the Bone*	10-12kg	Per kg

*POD - Product on demand, other cuts available

El Capricho Old Cow Premium (30-50 days)

REF		Size	Case Size
RM0083	El Capricho Old Cow Premium Rib & Loin*	25-35kg	Per kg
RM0084	El Capricho Old Cow Premium Rib 8 Bone*	15-18kg	Per kg
RM0074	El Capricho Old Cow Premium Sirloin On the Bone*	12-14kg	Per kg

*POD - Product on demand, other cuts available

Jose Gordon

HAPPY ANIMALS
produce the best meat

El Capricho Ox (+90 days)

REF		Size	Case Size
RM0070	El Capricho Ox Premium Rib & Loin*	45-60kg	Per kg
RM0099	El Capricho Ox Premium Rib 8 Bone*	25-35kg	Per kg
RM0087	El Capricho Ox Premium Sirloin On the Bone*	20-25kg	Per kg

*POD - Product on demand, other cuts available

El Capricho Ox Other Cuts (Frozen)

REF		Size	Case Size
RM0071	El Capricho Ox Rump	1.5kg	Per kg
RM0075	El Capricho Ox Chuck Steak	1kg	Per kg
RM0076	El Capricho Ox Osso Buco	1kg	Per kg
RM0077	El Capricho Ox Short Rib	1.5kg	Per kg
RM0093	El Capricho Ox Bavette	1.7kg	Per kg
RM0105	El Capricho Ox Churrasco	2kg	Per kg

El Capricho Ox Charcuterie

REF		Size	Case Size
RM0069	El Capricho Ox Premium Cecina (4 year old curing)	3kg	Per kg
RM0039	El Capricho Ox Salchichon	500g	Per Unit
RM0058	El Capricho Ox Chorizo	500g	Per Unit
RM0107	El Capricho Ox Morcilla	200g	Per Unit



The Santa Rosalía Estate can be found within the municipality of Vizmalo, in the province of Burgos. It is a quiet spot with a lot of charm where Santa Rosalía has been breeding animals with the greatest of care since 1990.

With Wagyu oxen, Santa Rosalía controls the lifecycle of all its cattle from the very beginning to the very end following a special breeding and handling system. This system has strict requirements that guarantee both the animals' well-being and the quality and safety of the end-product that reaches the consumer.

The meat comes from the Wagyu breed of cattle, which originated in Japan and is also known as Kobe meat. It stands out from the rest thanks to its extraordinary culinary uses and is one of the most select and highly prized meats in the world. Over 15 years ago, Patxi Garmendia embarked on the task of importing pure bulls and embryos, achieving, after a lot of effort, its own genetics based on a selection of animals from the purest Wagyu lines, the Wagyu of "Santa Rosalía".

With more than one hundred square meters of grazing land for each animal, the cattle are played music and have biodegradable beds, that is later used as organic fertilizer on their own land. Santa Rosalía grows its own food which includes green fodder, flakes of cereals and organic wine from its own cellars as a natural source of antioxidants. These Wagyu animals enjoy a special welfare in Finca Santa Rosalía.



Wagyu Beef

REF		Size	Case Size
RM0025	Santa Rosalía Wagyu Burgers	2 x 150g	Per Unit
RM0067	Santa Rosalía Wagyu Presa Steak	285g	Per kg
RM0031	Santa Rosalía Wagyu Brisket	1.5-2kg	Per kg
RM0032	Santa Rosalía Wagyu Sirloin Off The Bone (7-8 Infiltration)*	5-6kg	Per kg
RM0033	Santa Rosalía Wagyu Rib Eye (7-8 Infiltration)*	7-8kg	Per kg
RM0034	Santa Rosalía Wagyu Fillet*	3-3.5kg	Per kg

*POD - Product on demand, other cuts available



Chao017



Chao018



RM0023



Chao006



Chao033



Chao057



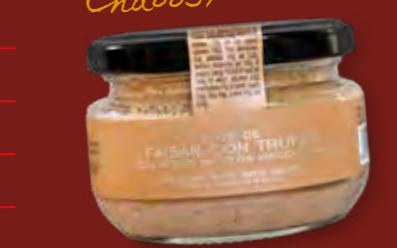
Chao016



Chao034



Chao035



Chao037



FISH & SEAFOOD

*The true taste of
the Spanish coast.*



Spain's coastline stretches for more than 5,000 kilometres, embracing the Atlantic, the Cantabrian Sea and the Mediterranean – and with it comes one of the richest seafood cultures in the world.

At Basco, our fish and seafood range reflects that diversity, bringing together exceptional fresh-frozen shellfish, expertly prepared octopus and squid, traditional salt cod and some of Spain's most respected conservas.

From sweet Galician octopus and tender baby squid to wild Cantabrian anchovies, boneless tuna loins and hand-packed sardines, every product is selected for flavour, texture and consistency. Our frozen lines lock in peak freshness at source, while our canned and cured seafood showcases generations of artisan preservation from producers such as Salanort, Arroyabe and Herpac.

Whether you're building a tapas menu, a seafood paella, or a centrepiece dish of grilled prawns or octopus, Basco gives chefs and food lovers access to the very best of Spain's seas – reliable, authentic and always uncompromising in quality.



During the nineteenth century, the products produced in the valley, such as wine, were exchanged with fresh fish from the Bay of Biscay through what is known as the wine route. Rufino Arroyabe began selling fresh fish on the plateau through this bartering system.

In order to keep the fish fresh and in the best possible conditions en route to its destination, he would pack it with ice as he passed the Gorbea mountain. The year was 1898 and after several years of selling these products, Rufino Arroyabe decided to build a cannery and combine it with a winery.

In those days, all fish was canned and preserved by salting or brining, which is how Bonito tuna in brine originated. With the help of his son, Rufino Arroyabe Ruiz de Azua, they added new products to the initial product line and the production process was improved until they achieved high quality products with an exquisite flavour.

In 1996, they built the current factory in the outskirts of Bermeo which enabled them to combine technological innovation with traditional preparation. The new facility enabled them to increase production in order to meet consumer needs.

FRESH FISH
from the Bay of Biscay.



Spanish Tuna

REF

FPO001	Arroyabe Bonito Tuna in Olive Oil	112g	50
FPO002	Arroyabe Bonito Tuna in Olive Oil	260g	24
FPO003	Arroyabe Bonito Tuna Flakes in Sunflower Oil	1000g	12
FPO004	Salanort Bonito Tuna in Sunflower Oil	1800g	8
FF0014	Herpac Mojama de Atun Extra	250g	Per kg



Cantábrico Anchovies & Boquerones

REF

FF0024	Salanort Cantábrico Anchovies in Olive Oil	50g	30
FF0004	Salanort Cantábrico Anchovies in Oil	500g	12
FF0002	Salanort Boquerones In Vinegar Small	125g	12
FF0003	Salanort Boquerones in Vinegar Large	650g	10
FF0023	Herpac Smoked Sardines	500g	12



fp0007



Canned & Jarred Seafood

REF

		Size	Case Size
FP0007	Arroyabe Sardines in Olive Oil	118g	24
FP0008	Arroyabe Mejillones en Escabeche	115g	24
FP0011	Arroyabe Cockles in Water	115g	24
FP0012	Herpac Mackerel Fillets in Olive Oil	125g	24
FP0013	Herpac Bluefin Tuna Belly in Olive Oil	125g	24

Bottarga

REF

		Size	Case Size
FF0017	Herpac Cured Grey Mullet Bottarga	125g	Per kg

Caviar

REF

		Size	Case Size
FF0021	Caviar Nacarri	30g	Per Unit



Salt Cod

REF

		Size	Case Size
FF0005	Alkorta Salt Cod Loin Small	500g	6
FF0006	Alkorta Salt Cod Loin Large	Per kg	5
FF0007	Alkorta Salt Cod Trimmings Small	500g	6
FF0008	Alkorta Salt Cod Trimmings Large	Per kg	5





Salanort is a small family preserving company that has operated from the fishing port in Getaria using traditional methods since 1995. Its work philosophy strives to achieve a balance between innovation and traditional production. The company is committed to sustainable fishing that respects our environment.

Salanort's main products are octopus, anchovy, whitebait, cuttlefish and tuna. These products are prepared in the most traditional way possible and can be purchased, along with other products, in Salanort's shop in the centre of Getaria.

From amongst the products, the octopus, supplied already cooked, is a particular source of pride, having received two internationally recognised awards: The Great Taste Awards in 2015 and the Superior Taste Awards. For the first category, the octopus was selected from more than 10,000 products from all around the world for quality, being the only one to receive this award in the cephalopod section. In the Superior Taste Awards, an international contest with more than 120 world-renowned European chefs, Salanort received no less than two stars.

Salanort continues to expand and can proudly state that it exports 20% of its products to countries such as England, France, Germany, Italy, Belgium, Slovenia, Egypt and Singapore.



Squid Ink & Paella Stock

REF		Size	Case Size
FP0009	Nortindal Squid Ink	90g	24
FP0010	Nortindal Paella Stock	200g	30



fp0009

fp0010



fp0026



Octopus

REF		Size	Case Size
FF0020	Moyseafood Whole Raw Octopus	2-3k	Per kg
FF0025	Moyseafood Whole Cooked Octopus	800 - 1000g	Per kg
FF0026	Moyseafood Cooked Octopus Tentacles	350g	Per kg
FF0027	Moyseafood Whole Cooked Octopus	1,5kg	Per kg



OILS & VINEGARS

Spain's liquid gold.



Since the Romans, Spain has been the world's greatest exporter of olive oils. We stock some of the best single variety, blends, smoked and flavoured oils from some of Spain's most distinguished producers.

Our single variety picual Fuenroble Extra Virgin Olive Oil is one of the most awarded oils in Spain and makes the perfect salad dressing. Señorio De La Mesa is a great general-purpose extra virgin olive oil and our pomace oil is just the thing for use in cooking.

Our sherry vinegars, are made with 100% Pedro Ximenez fortified wine. This wine is noted for the sweet concentration of the grapes which make nutty, raisin-flavoured juice with a deep caramel flavour and have 10-15 years of ageing. Any salad dressing will be transformed using these vinegars adding wonderful, sweet-sour notes of great complexity. We also stock a zingy cava vinegar with its own atomiser to add spritz to any dish. These vinegars can also be brushed over meats and fish or cooked into vegetables to add notes of piquancy without the astringency found in lower grade vinegars.





Founded in 1996 by the Morales family, Sucesores de Morales Morales is a company dedicated to the production of traditional olive oil from Córdoba. The mill is in the heart of the Denomination of Origin Priego de Córdoba and the Morales family has full control over the whole production process from their own olive groves up to the final product.

Sucesores de Morales Morales uses different varieties of olives such as Picuda, Picual and Hojiblanca to create Basco's house Extra Virgin Olive Oil: Señorio de la Mesa. After a careful selection process, the olives are harvested at their exact point of ripening, known as 'el envero' by a non-aggressive procedure. This preserves the rural character of the area, maintaining the ancient traditions handed down from parent to child.

Sucesores de Morales Morales puts great effort into producing quality olive oil with no damage to the environment; due to the use of world-leading technology in its production process.



Extra Virgin Olive Oil

REF	Size	Case Size
EV0001	Señorio de la Mesa (Picual & Picudo)	5L 3
EV0002	Señorio de Vizcántar (Picual, Picudo & Hojiblanca)	500ml 12
EV0004	Fuenroble (Picual)	500ml 18
EV0005	Almaoliva (Arbequina)	500ml 6
EV0023	Llum del Mediterrani (Farga)	500ml 6
EV0031	Rincon de la Subbética (Hojiblanca)	500ml 6



EV0019



EV0007



EV0008



EV0009



EV0020



Gourmet Vinegars

REF	Size	Case Size
EV0019	Argueso Sherry Vinegar	375ml 12
EV0007	Alvear Pedro Ximenez Vinegar 10 Year Old	375ml 12
EV0008	Agustí Torello Mata Balsamic Cava Vinegar	375ml 6
EV0009	Navarro Pedro Ximenez Vinegar 15 Year Old	375ml 12
EV0020	La Chinata Moscatel Sherry Vinegar	375ml 12

Pomace Oil

REF	Size	Case Size
EV0006	Muñoz Pomace Olive Oil	5L 3

EV0032



EV0033



EV0025



EV0026



EV0013



EV0014



EV0016



Flavoured Oils

REF	Size	Case Size
EV0025	Laumont Black Truffle Oil	250ml 12
EV0026	Laumont White Truffle Oil	250ml 12
EV0013	La Chinata Garlic Infused Olive Oil	250ml 12
EV0014	La Chinata Lemon Infused Olive Oil	250ml 12
EV0015	La Chinata Chilli Infused Olive Oil	250ml 12
EV0016	La Chinata Cep Infused Olive Oil	250ml 12
EV0017	La Chinata Basil Infused Olive Oil	250ml 12
EV0021	La Chinata Charcoal Infused Olive Oil	250ml 12
EV0032	Caviaroli Arbequina Olive Oil Pearls	50g 6
EV0033	Caviaroli Black Olive Drops by Albert Adria	70g 4

EV0021



EV0017



oils and vinegars... 51

TRUFFLE PRODUCTS

*From the ground
to your door.*



tru0001



Few ingredients capture luxury and terroir quite like truffles. At Basco, our truffle range is sourced from Laumont, one of Europe's most respected specialists in fresh truffles and truffle products. With decades of experience and an unrivalled network of foragers, Laumont guarantees exceptional quality, traceability and freshness from forest to kitchen.

Our selection includes fresh Black Winter Truffles (*Tuber melanosporum*) and fresh Black Summer Truffles (*Tuber aestivum*), harvested at peak maturity to deliver their distinctive aroma and flavour. For chefs seeking consistency and year-round availability, we also offer Laumont Whole Black Truffle, carefully preserved to retain its natural character, alongside Laumont Truffle Sauce, ideal for enriching sauces, risottos, eggs and meat dishes.

To complement the range, our truffle pantry staples include premium black truffles preserved in olive oil, allowing the unmistakable depth of truffle to be enjoyed with ease and versatility. Whether shaved fresh over simple dishes or used sparingly to elevate refined menus, these products bring intensity, elegance and authenticity to the plate.



LAUMONT

The history of Laumont began in 1980 with the vision of its founder, Josep Maria Serentill, who established an extensive network of truffle and mushroom pickers and producers with whom they still work daily today.

This network of mushroom pickers and truffle growers has been modernised and professionalised. Over the years, the first focus was on expansion, opening up in the main wholesale markets. First it was Mercabarna, followed by Mercamadrid and Mercabilbao. Spaces that today reflect the vitality of a company and a sector in constant development.

Over the years, the recognition of the Laumont brand was consolidated, thanks to a very well-defined strategy and alliances with some of the main global players in the high gastronomy sector, such as the one that unites us with Martín Berasategui, the chef with the most Michelin stars in Spain.

Currently Jordi Serentill, son of Josep Maria Serentill, runs the company, which closes 500 operations a day with the same intuition, passion, professionalism, seriousness and commitment as in 1980. Laumont has its headquarters and factory of more than 4,500 m² in Tàrrega, inaugurated in June 2024.



Truffle Products

REF		Size	Case Size
TRU0001	Fresh Black Winter Truffle*	Per kg	Per kg
TRU0004	Fresh Black Summer Truffle*	Per kg	Per kg
TRU0005	Fresh Black Autumn Truffle*	Per kg	Per kg
TRU0006	Laumont Whole Black Truffle Jar	10g	32
TRU0007	Laumont Truffle Sauce	55g	32

*Seasonal product, check availability



tru0006



tru0007

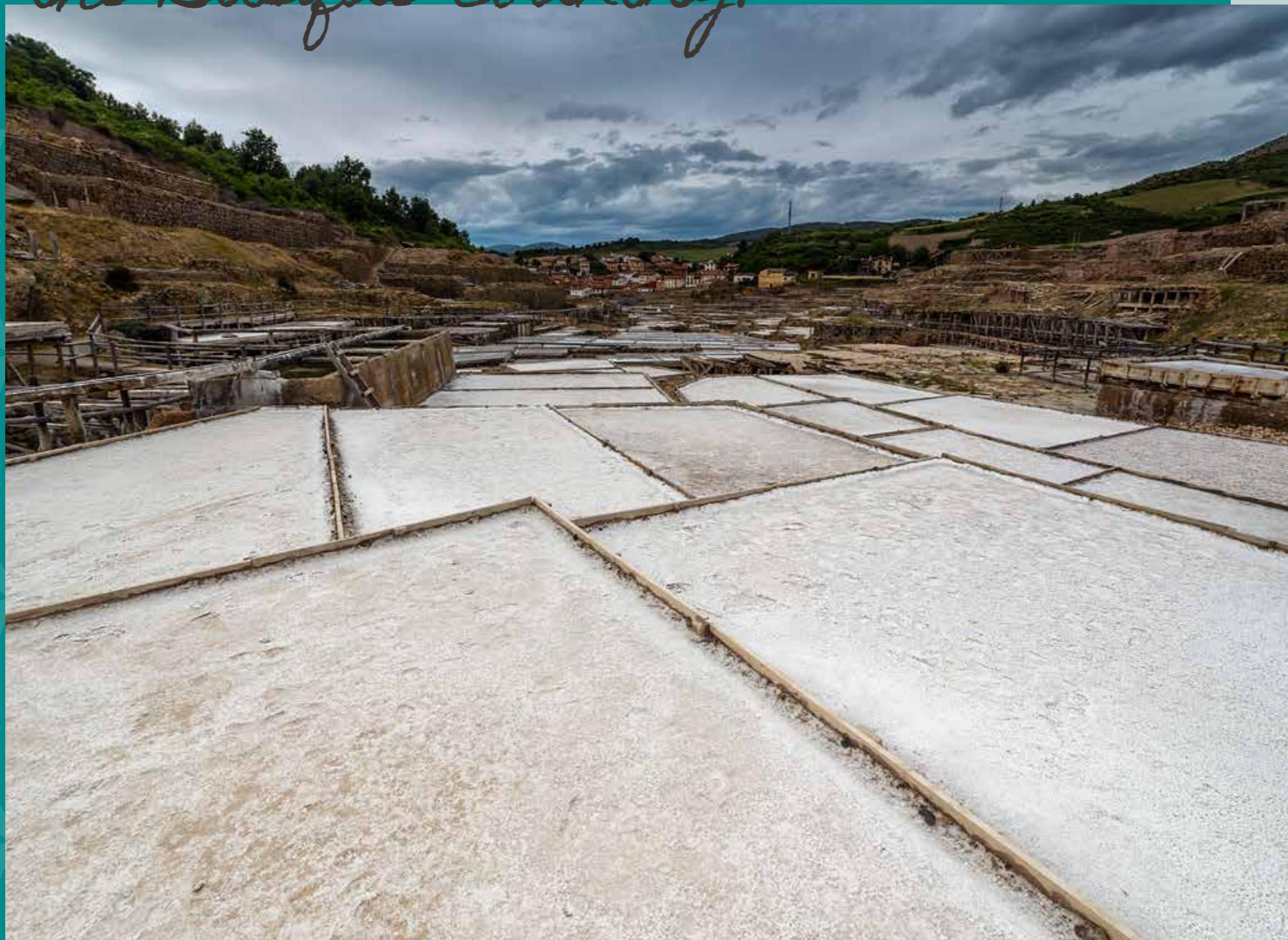


Laumont,
LLEIDA



SEA SALT

*The true taste of
the Basque country.*



Salt is one of those ubiquitous ingredients, essential to our diet, yet found worldwide. What makes Sal de Añana unique is not just the traditional process that goes into making the salt crystals but the essential trace elements that give this salt its extraordinary properties and flavour.

Where there was once a vast sea 200 million years ago, there now stands the Salt Valley of Salinas de Añana. Here, saltwater is poured through a unique and extensive network of wooden channels into more than 5,000 platforms where the salt crystals form through natural evaporation.

This salt is a required ingredient in many of the recipes for grilled meats especially Galician beef where a sprinkle on the raw meat is essential to bring out the necessary moisture to create the crust. It is an ideal way to dress any meats like Ibérico pork or suckling pig after cooking, enhancing the meat's natural flavours and adding those extra trace elements which really complement the food. It also provides a textural element with its crunchy saltiness. The qualities of this salt are not lost on many chefs and is a staple in many Michelin-starred restaurants. It comes in 125g or 4kg packs.



Sal de Añana Añanako Gatza

Salinas de Añana is home to one of the oldest industries in the world: salt farming. This an essential element for the survival of the human species, has been produced here uninterruptedly for more than 7,000 years.

This salt farm, located in the Basque Country, stands on a “bubble” of pure salt from an ancient sea that existed here 200 million years ago. It is a superb open-air landscape formed by thousands of evaporation platforms built of stone, wood and clay. Salt water, which emerges naturally from underground springs, is poured on to them to obtain salt through solar evaporation. A peculiar and extensive network of wooden channels distributes the water by gravity to all the points of the salt farm.

The Valle Salado Foundation was established in 2009. It is a non-profit organisation charged with securing the future of the site. One of its main goals is to produce salt using the thousand-year-old know-how of the local salt makers who employ traditional environment-friendly techniques. The Foundation sells five different types of natural salt, rich in trace elements, that have been endorsed by world-renowned chefs: Salt Flower, Spring Salt, Salt Stalactites, Liquid Salt, and Fine Salt.

THE FLAVOUR IS TOWARDS SWEET RATHER THAN A VERY SAVOURY SALT.

A very good salt to finish a dish with.



GLISTENING CRYSTALS, SOME VERY LARGE & PURE WHITE.

Crumble well and with intense minerals - not just salty.



Sea Salt

REF		Size	Case Size
SAL0001	Basque Añana Salt Flakes	125g	24
SAL0003	Basque Añana Salt Flakes	500g	2



SPICES

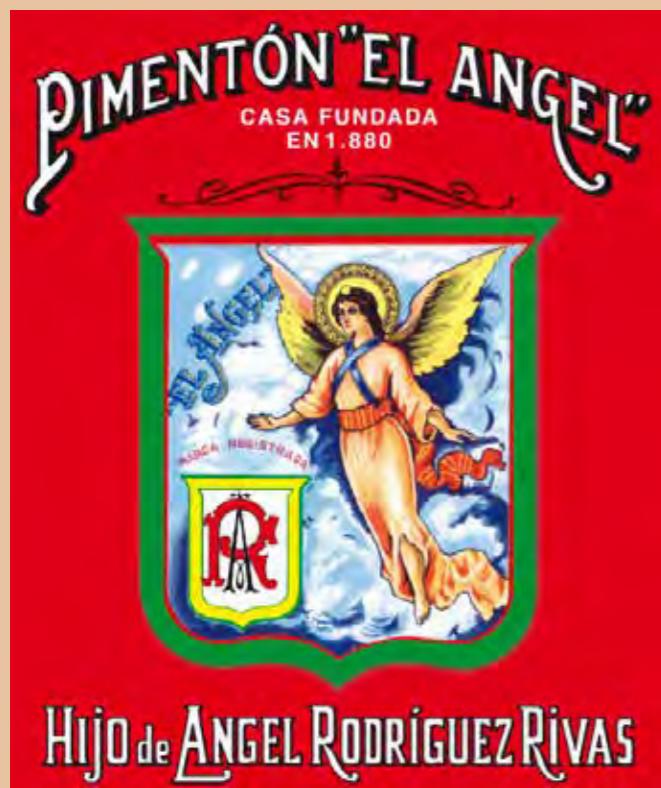
*The soul of
Spanish cooking.*



Considered the king of spices, we import only the purest Spanish Saffron from the La Mancha region. Saffron from La Mancha is thought to be the best due to the favourable soil and weather conditions in which it is grown and accordingly has been awarded the D.O.P. guarantee of authenticity and quality. Saffron adds both colour and taste to any dish and brings a unique flavour that is an essential component of many Spanish dishes.

Smoked pimentón or paprika is probably the most distinctive flavour in Spanish cooking. Grown and produced exclusively in the region of Extremadura in Spain, Pimentón De La Vera is a process whereby the peppers are smoked over a wood fire before being ground in ancient stone mills. This coarse ground pimentón is smoky with a pleasant warmth. It has a high colouring characteristic and it is known to be the main flavour in Spanish charcuterie, such as chorizo sausages and lomo ibérico.

Like Spanish saffron, this spice adds that unique flavour so characteristic of Spanish foods that use it, where it adds not only taste notes but also deep, rich body to stews and paellas, or to smoky Spanish sausage. Our smoked paprika comes in two varieties, sweet smoked paprika and hot smoked paprika and you can buy it in either 75g cans or 500g bags.



Pimentón El Angel is a family business, with a long history in the agricultural sector.

El Angel is one of the biggest manufacturers and exporters of smoked paprika powder in Spain, with more than 135 years of experience, producing spicy, bittersweet and mild flavours. The company has fully renovated facilities with a modernised production line, without forgetting the traditional methods. El Angel has integrated all production processes within the factory.

Smoked paprika (pimentón) is produced from ripe red peppers, which are dried and smoked over oak wood fire, hence its unmistakable aroma and flavour.



Sp10001



Sp10002



Sp10004



Sp10007

Pimentón El Angel,
CÁCERES



Sp10005



Spices

REF		Size	Case Size
SP10001	Saffron La Mancha D.O.	0.5g	44
SP10002	Saffron La Mancha D.O.	2g	24
SP10003	El Angel Smoked Paprika Dulce Can	75g	16
SP10004	El Angel Smoked Paprika Picante Can	75g	16
SP10005	El Angel Smoked Paprika Dulce Bag	500g	20
SP10006	El Angel Smoked Paprika Picante Bag	500g	20
SP10007	Las Panaeras Sevillanas Frying Flour	1kg	10



VEGETABLES & OTHERS

*The true taste of
Spain's garden.*



From sun-soaked huertas to family-run conserveras, our selection of canned, jarred and fresh vegetables celebrates the everyday ingredients that sit at the heart of Spanish cooking. Carefully sourced from producers who prioritise flavour, tradition and provenance, this collection brings colour, freshness and authenticity to every kitchen.

Highlights include Padrón peppers, perfect for tapas, and La Fragua white asparagus, prized for its tenderness and clean, delicate flavour. For classic comfort dishes, La Fragua Spanish omelette mix and Como en Casa Spanish potato omelette offer convenience without compromise, delivering true home-style results.

Our selection of sauces showcases Spain's regional diversity, from bold mojo rojo and mojo verde to crowd-pleasing bravas sauce, rich alioli, vibrant chimichurri, and deeply flavoured choricero and ñora pepper purées. These are complemented by pantry staples such as Ancho gazpacho, La Chinata olive tapenades, sun-dried tomatoes in olive oil and traditional Spanish mayonnaise.





Based in La Rioja, Sacesa Selección is a young, avant-garde and consolidated company in the sector offering a wide range of canned vegetable products.

A young business that has grown thanks, in large part, to their efforts in offering excellent quality with moderate prices. Although at first they focused their activity on the production of the most recognised La Rioja and Navarra products, such as piquillo peppers and asparagus, in recent years Sacesa Selección have expanded their offering to offer customers a wider range of quality tinned vegetables and pulses from Spain.

Vp0035



Vp0002



Vp0037



Vp0038



Vp0044



Vegetables & Others

REF		Size	Case Size
VP0035	La Fragua Piquillo Peppers	500g	12
VP0002	La Fragua Piquillo Peppers	3kg	6
VP0037	La Fragua Chopped Tomatoes	500g	24
VP0038	La Fragua Chopped Tomatoes	3kg	6
VP0044	La Fragua Tomate Frito	3kg	6



Sacesa Selection,
LA RIOJA

Vegetables & Others

REF		Size	Case Size
VP0005	Anko Gazpacho	500ml	12
VP0006	Padron Peppers*	200g	12
VP0011	La Fragua White Asparagus	660g	12
VP0027	La Fragua Spanish Omelette Mix	660g	12
VP0021	Familia Suarez Allioli Sauce	135g	12
VP0042	Familia Suarez Black Allioli Sauce	135g	12
VP0022	Familia Suarez Mojo Rojo Sauce	135g	12
VP0043	Familia Suarez Mojo Verde Sauce	135g	12
VP0045	Familia Suarez Bravas Sauce	135g	12
VP0004	Familia Suarez Choricero Pepper Puree	135g	12
VP0023	Familia Suarez Ñora Pepper Puree	135g	12
VP0041	Familia Suarez Chimichurri Sauce	320g	12
VP0012	La Chinata Black Olive Tapenade	180g	12
VP0013	La Chinata Green Olive Tapenade	180g	12
VP0032	La Chinata Sun Dried Tomatoes in Olive Oil	220g	12
VP0024	La Chinata Truffle Mayonnaise	115g	12
VP0046	Como en Casa Spanish Potato Omelette	500g	6

*Seasonal product, check availability



RICE & PULSES

Authentic rice & pulses of Spain's best producers.



Spanish rice and pulses sit at the heart of some of Spain's most iconic dishes, valued for their purity, texture and ability to absorb flavour without losing character. At Basco, we work with specialist producers who have spent generations perfecting these essential staples, ensuring consistent quality for both home cooks and professional kitchens.

Our rice selection is led by outstanding paella varieties from Valencia, including Catala Bomba Rice, Catala Paella Rice and Catala Extra Rice, each chosen for its exceptional absorption and ability to remain separate and defined during cooking. Alongside these, we stock premium rice from Molino Roca, including Dinamita and their Gran Reserva Rice, trusted by top chefs for delivering depth of flavour and reliable results in traditional and modern Spanish dishes alike.

Complementing our rice range is a carefully curated selection of pulses from renowned producer Legumbres Montes. From dried lentils and Castilian chickpeas to white kidney beans, fabes and butter beans, these pulses are prized for their creamy texture, clean skins and natural sweetness. We also offer artisan jarred pulses from La Fragua, ready to use and preserved at peak quality.

Together, these rices and pulses form the foundation of authentic Spanish cooking.



Legumbres Montes was founded in 1956 by Eusebio Montes Marcos to specialise in the selection of pulses of the highest quality.

The business is located in La Velles (Salamanca) and based on their knowledge and renowned tradition of growing pulses, Legumbres Montes is known in the industry as the best in selecting premium crops of single variety pulses.

The processes and facilities have evolved over time since the company was founded, adapting to the needs of consumers, the modernisation of the sector and its safety requirements. Each lot of pulses are carefully analysed to only select those lots that meet the most stringent quality criteria.



Rice & Pulses

REF		Size	Case Size
VP0014	Catala Bomba Rice	1kg	16
VP0015	Catala Paella Rice	1kg	16
VP0016	Catala Paella Rice	5kg	4
VP0034	Molino Roca Dinamita Rice	1kg	10
VP0054	Molino Roca Gran Reserva Rice	1kg	10
VP0017	Montes Dried Pardina Lentils	1kg	12
VP0018	Montes Dried Fuentesauco Chickpeas	1kg	12
VP0019	Montes Dried White Kidney Beans	1kg	12
VP0020	Montes Dried Fabe Beans	500g	12
VP0025	Montes Dried Butter Beans	500g	12
VP0028	La Fragua Whole Artichokes	660g	12
VP0029	La Fragua White Beans	540g	12
VP0030	La Fragua Chickpeas	540g	12
VP0031	La Fragua Lentils	570g	12
VP0039	La Fragua Broad Beans in Olive Oil	330g	12
VP0040	La Fragua Butter Beans	540g	12



CROQUETAS

*Handmade outside
San Sebastián.*



Made in the Basque country, just outside San Sebastián, these croquetas are the real deal. All handmade and rolled in breadcrumbs, they are made with locally sourced milk from the region and add a particular richness to the bechamel.

The whole process of production at Jaki Ona places emphasis on quality and tradition, as a result these croquetas are entirely handmade using a machine to simply form the croquetas. They are cooked in small batches and then crumbed and rolled by hand, making these croquetas as close to homemade as you can possibly get.

Care and attention to detail means that these croquetas are full of authentic flavour. There are four different flavours; Serrano ham, using ham cured for 16 months; porcini mushroom, made using hand-picked wild mushrooms; salt-cod, using Atlantic caught salt cod; and goats' cheese, with regional goat's milk.

These make the perfect pintxo, the kind of thing found in any self-respecting pintxos bar of San Sebastián. They come frozen and take minutes to cook golden brown from frozen, either shallow fry or in deep fat.



Congelados Orma was born in 2005 when three young partners decided to give continuity to a small artisan business with 20 years of history. As a result of this union, the company is today a young company with years of experience in the manufacturing and sale of artisan croquetas.

The main focus of Congelados Orma is on the quality of its products, through the sourcing of natural raw materials such as seafood from Galicia, reserva ham from Salamanca, whole milk from Basque "caserios" (traditional Basque farms) and vegetables of Navarra. These raw materials are the base to obtain a product of maximum quality.

The artisan methods are controlled by an external company, who guarantees the quality of the raw material and the production process, in order to create an artisan product with the security and quality that meets today's demand for healthy food.



CONGELADOS ORMA DELIVERS EXCELLENCE,

*through the sourcing of
natural raw materials.*

Frozen Croquetas

REF		Size	Case Size
FR0001	Ham Croquetas	12 x 40g	15
FR0002	Salt Cod Croquetas	12 x 40g	15
FR0003	Porcini Mushroom Croquetas	12 x 40g	15
FR0004	Cheese Croquetas	12 x 40g	15
FR0007	Txangurro Crab Croquetas	12 x 40g	15
FR0010	Chorizo Croquetas	12 x 40g	15
FR0011	Iberico Ham Croquetas	13 x 40g	15



Congelados Orma,
GUIPUZCOA



OLIVES & PICKLES

*Tradition in
every bite.*



Spain is not only the largest producer of olives but produces some of the world's finest olives.

At Basco, we stock pitted Manzanilla, the classic Martini olive; Black Hojiblanca, ideal for colour contrast and Gordal olives from Aceitunas Alba, a family business based in Murcia dedicated to producing quality table olives and pickles with over 100 years of tradition.

Gordal are amazing olives, fat, crunchy and creamy with big flavour. The unpitted gordals are marinated in a spicy brine with chilli and red pepper making a simple but delicious tapas dish. We also do flavoured olives from La Chinata such as our Manzanilla olives with garlic and rosemary.

Spanish pickles, or encurtidos, are the makings of any Spanish tapas. A tart baby gherkin or sweet guindilla pepper adds a wonderful, sour contrast to any bite, particularly if that bite is a rich, fatty mouthful of chorizo sausage or jamón serrano. Our pickled guindillas are made by Alizabal, a family business based in the Basque Country.

ACEITUNAS ALBA

Aceitunas Alba are a family business dedicated to producing quality table olives and pickles for wholesale, catering and retail businesses.

With over 100 years of tradition, their quality standards and traditional production of their products allow them to satisfy and delight the most demanding palates.

Aceitunas Alba produces and markets a wide range of olive varieties and flavours, such as traditional Manzanilla olive, Sevillana, Gazpacha, Gordal and black olives. They also produce a wide range of pickles: gherkins, sweet and spicy banderillas, tapas and tapenones, and baby onions. All of this is combined with different formats and packaging sizes ideal for retail and catering.



Aceitunas Alba,
MURCIA



Olives & Pickles

REF		Size	Case Size
OLIO033	Alba Unpitted Manzanilla Olives Can	2,5kg	3
OLIO029	Alba Pitted Manzanilla Olives Can	2kg	3
OLIO030	Alba Pitted Gordal Olives Can	2kg	3
OLIO032	Alba Unpitted Spicy Gordal Olives Can	2,5kg	3
OLIO024	Alba Pitted Spicy Gordal Olives Can	2kg	3
OLIO031	Alba Pitted Black Olives Can	2kg	3
OLIO036	Imaz Basque Guindilla Peppers	725g	4
OLIO035	Llorens Spicy Banderillas	800g	6
OLIO005	La Chinata Manzanilla Olives Rosemary & Garlic	350g	12
OLIO026	Alba Pitted Manzanilla Olives Jar	420g	6
OLIO025	Alba Pitted Gordal Olives Jar	420g	6
OLIO027	Alba Pitted Spicy Gordal Olives Jar	420g	6



CHEESES

*from top
family producers.*



Spanish cheesemaking is shaped by geography, tradition and a remarkable diversity of milk and methods. Our cheese range brings together exceptional producers from across Spain, each chosen for their authenticity, quality and regional identity.

At its heart is Vega Sotuelamos, based in Albacete in the plains of La Mancha, specialists in Manchega sheep's milk cheeses. Their award-winning Manchego D.O.P. range includes semi-cured, cured and aged styles, alongside distinctive variations such as rosemary-coated, truffled and smoked cheeses. The selection also extends into cured cheese in olive oil, tasting boards and indulgent cheese spreads, designed for versatility across retail, hospitality and professional kitchens.

Beyond La Mancha, the range explores Spain's most iconic cheese-producing regions. From Navarra and the Basque Country come Roncal and Idiazabal, firm sheep's milk cheeses known for their depth and, in the case of Idiazabal, subtle natural smoking. Northern Spain is represented by the bold blue Valdeón, while Catalonia's Garrotxa offers a beautifully balanced goat's milk cheese with a soft rind and earthy character. From the Balearic Islands, Mahón brings savoury, lactic notes shaped by sea air, and from Castilla y León, Zamorano D.O. delivers a robust, aged sheep's milk profile.

Together, these cheeses showcase the richness and regional character of Spain's cheesemaking heritage.



Nestled in the rolling plains of Chinchilla de Monte-Aragón in Albacete, Spain, Quesos Vega Sotuelamos S.L. has been crafting exceptional Spanish cheese for over three decades. Since its establishment in 1998, this dedicated producer has become synonymous with authentic Manchego and artisanal sheep's milk cheeses that reflect the rich dairy heritage of Castilla-La Mancha.

Guided by a blend of tradition and innovation, Vega Sotuelamos focuses on producing cheeses that honour centuries-old techniques while meeting modern quality expectations. The company carefully sources milk from Manchega sheep, creating cheeses with the distinctive flavours, textures, and balance that define true Manchego – the most emblematic cheese of Spain's La Mancha region.

Vega Sotuelamos' commitment to excellence has been recognised at international competitions, with multiple accolades including Gold medals at the World Cheese Awards – a testament to its craftsmanship and attention to detail. Their portfolio spans a range of aged, semi-cured and specialty cheeses, appealing to both traditional palates and contemporary gourmet markets.

What sets Quesos Vega Sotuelamos apart is its ability to balance heritage, quality, and adaptability – producing cheeses for private labels, global export, and discerning cheese connoisseurs alike. Whether featured on a tapas board, paired with fine wine, or reinvented in a signature dish, Vega Sotuelamos cheeses bring a slice of La Mancha's artisanal excellence to tables around the world.



Ch0002 Vega Manchega ALBACETE



Ch0003



Choozo



Ch0025

Manchego Cheeses

REF		Size	Case Size
CH0002	Vega Mancha Semi-Cured Manchego Cheese D.O.P	3kg	2
CH0003	Vega Mancha Cured Manchego Cheese D.O.P	3kg	2
CH0030	Vega Mancha Añejo wManchego D.O.P	3kg	2
CH0025	Vega Gourmet Cured La Mancha Cheese	3kg	2

Cheese

REF		Size	Case Size
CH0001	Don Ramon Cured Roncal Cheese D.O.P	1kg	2
CH0004	La Vasco Navarra Smoked Idiazabal D.O.P	1kg	4
CH0005	Vega Gourmet Truffled Sheep's Milk Cheese	3kg	2
CH0006	Vega de Llos Valdeon I.G.P	2kg	2
CH0028	Maral Mahon Semi Cured Cheese D.O.P	1kg	2
CH0008	Montbrú Garrotxa	1,5kg	2
CH0010	Kittos Murcia al Vino D.O.P	2,5kg	2
CH0013	Vega Gourmet Rosemary Sheep's Milk Cheese	3kg	2
CH0014	Pago Los Viales Zamorano Reserva	1kg	2
CH0015	Finca Pascualete Retorta	140g	12
CH0024	Finca Pascualete Pastura with Truffle	180g	36
CH0026	Prestes Tetilla Cheese D.O.P	800g	4
CH0029	Prestes San Simon da Costa Cheese D.O.P	800g	4



MASTERING MANCHEGO

from the
Heart of La Mancha.



Cheese Pieces & Spreads

REF		Size	Case Size
Ch0016	Vega Mancha Semi-Cured Manchego Cheese D.O.P	150g	24
Ch0023	Vega Mancha Cured Manchego Cheese D.O.P	150g	24
Ch0018	Vega Sotuelamos Rosemary Sheep's Milk Cheese	220g	16
Ch0009	Vega Sotuelamos Truffled Sheep's Milk Cheese	200g	16
Ch0031	Vega Sotuelamos Cured Cheese in Olive Oil	200g	12
Ch0032	Vega Sotuelamos Cheese Tasting Board	300g	10
Ch0019	La Chinata Goat Cheese and Caramelised Onion Cream	120g	12
Ch0020	La Chinata Blue Cheese and Truffle Cream	120g	12
Ch0033	Vega Sotuelamos Smoked Cream Cheese	125g	8
Ch0034	Vega Sotuelamos Truffle Cream Cheese	125g	8



CHEESE ACCOMPANIMENTS & SNACKS

*Elevate your
snacking game.*



Great cheese deserves the perfect supporting cast, and our range of cheese accompaniments and snacks has been carefully selected to elevate every board, sharing plate and aperitivo moment.

At the heart of this selection is Gori de Muro, a family-run bakery from the village of Muro in Mallorca, renowned for producing traditional biscuits and breads using time-honoured methods passed down through generations. Their iconic Rosemary Cheese Biscuits and Pan de Higo are designed specifically to complement cheese, offering delicate texture and balanced flavour without overpowering the main event.

Alongside these classics, the range includes crisp picos and breadsticks, ideal for pairing with soft cheeses, cured meats or pâtés, as well as artisan quince pastes in both small and large formats - a natural match for Manchego, Mahón or blue cheeses. For snacking and sharing, we also offer a selection of Spanish fried almonds, corn kernels and crunchy pork scratchings, perfect with a cold beer, vermouth or glass of wine.

From elegant cheese boards to relaxed bar snacks, these accompaniments bring authenticity, texture and flavour to every occasion, helping you create a truly complete Spanish cheese experience.



A family business founded by the family of Gori Noceras in 1890. The old traditional bread oven supplied the sailors with their traditional moisture-resistant biscuits. The oven is located in Muro, a Majorcan village with a special agricultural tradition.

These biscuits were taken on long journeys through the Mediterranean to a diversity of cultures since antiquity, leading to great discoveries. Originally more austere, Gori has adapted biscuits to new times, innovating and combining them with a multitude of foodstuffs.

The oven produces a range of varieties and their rosemary biscuits in particular work extraordinarily well with all kinds of cheeses.



Cheese Accompaniments & Snacks

REF		Size	Case Size
SNA0001	Valliser Artisan Quince Paste Small	200g	20
SNA0002	Dejuan Artisan Quince Paste Large	4g	3
SNA0003	Dejuan Fig Cake with Almonds	400g	10
SNA0004	Las Panaeras Picos de Pan	800g	7
SNA0005	Rosemary Cheese Biscuits	240g	18
SNA0006	Spanish Fried Almonds	1kg	5
SNA0007	Toasted Giant Corn	1kg	4
SNA0008	Habas Fritas	1kg	5
SNA0009	Pork Scratchings	1kg	2
SNA0010	El Valle Olive Oil and Himalayan Salt Crisps	150g	8
SNA0011	El Valle Black Truffle Crisps	150g	8
SNA0012	El Valle Jamón Ibérico Crisps	150g	8
SNA0013	El Valle Cured Cheese Crisps	150g	8
SNA0017	Andres Gaviño Olive Oil Torta Biscuits	250g	10
SNA0018	Andres Gaviño Rosemary Torta Biscuits	250g	10
SNA0019	Andres Gaviño Seville Orange Torta Biscuits	250g	10
SNA0020	Andres Gaviño Lemon and Cinnamon Torta Biscuits	250g	10

*Van deliveries only

Bakery

REF		Size	Case Size
SNA0015	Pan De Coca Folgueroles	250g	20
SNA0016	Pan De Coca Folgueroles*	500g	8

Sna0001



Sna0002



Sna0004



Sna0006



Sna0008

Sna0009



Sna0011



Sna0010



Sna0012



Sna0015/16

Sna0017



Sna0018



Sna0019



Sna0020



Gori de Muro,
MALLORCA

SWEET TREATS

Traditional and modern treats for everyone.



Sweet treats sit at the heart of Spanish food culture, enjoyed daily with coffee, shared at family tables and celebrated during festivals and special moments. From time-honoured recipes to indulgent modern creations, this collection brings together some of Spain's finest sweet artisans and iconic desserts.

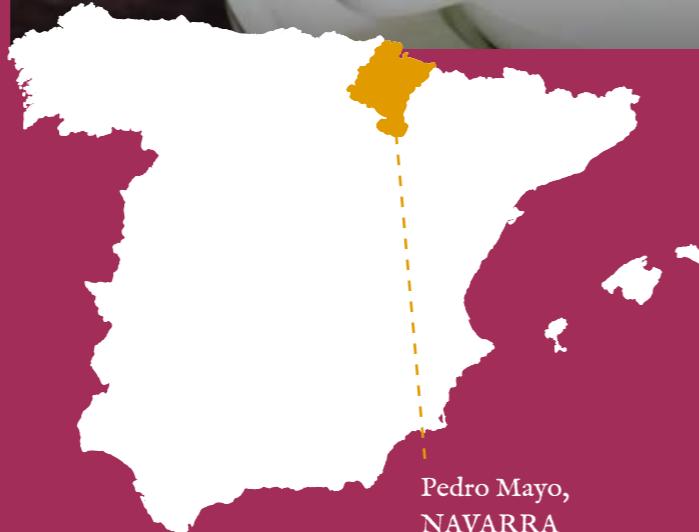
Chocolate lovers will discover the rich heritage of Pedro Mayo, whose artisan chocolates, hot chocolate tablets and powders have been crafted in Navarra since 1874, alongside the celebrated 1880 range of premium turrón. From classic Jijona and Alicante to chocolate, caramel and the indulgent Dubai chocolate turrón, these bars showcase exceptional ingredients and centuries of expertise. Delicate treats such as San Andrés truffled fig bonbons and La Chinata Spanish orange blossom honey add elegance and depth to the selection.

Traditional café favourites are also well represented, including frozen churros, perfect for frying and serving with thick Spanish hot chocolate. For dessert counters and menus, we offer standout bakes such as Tarta de Santiago almond cake, burnt Basque cheesecake, Casa Eceiza Basque cheesecake, and the irresistible caramelised torrija duo, inspired by classic Spanish French toast.



In the small town of Berrioplano, just outside Pamplona, artisan-made chocolates have been produced by Casa Pedro Mayo since 1847, filling the town with the aroma of cocoa, bringing joy and delight with their sweet delicacies.

With more than 170 years of chocolate tradition behind them, this Navarran house has managed to melt tradition with modernity. The result of this process is delicious 'black gold' tablets that enchant sweet tooth palates, as well as those who prefer the bitter nuances of pure cocoa.



Pedro Mayo,
NAVARRA

Sweet Treats

REF		Size	Case Size
SW0001	1880 Turron de Jijona	150g	15
SW0002	1880 Turron de Alicante	150g	15
SW0003	1880 Polvorones de Almendra	300g	6
SW0011	1880 Milk Chocolate Crunchy Turron	150g	15
SW0012	1880 Chocolate and Dulce Leche Turron	150g	15
SW0018	1880 Turron de Yema Tostada	150g	15
SW0019	1880 Almond and Caramel Praline Turron	150g	15
SW0020	1880 Spanish Turron and Chocolate Selection	230g	8
SW0021	1880 Spanish Christmas Sweet Selection	270g	8
SW0022	1880 Cookie and Salted Caramel Turron	200g	8
SW0023	1880 Bombon Rocher Turron	200g	8
SW0024	1880 Chocolate and Pistachio Turron	200g	8

*VAT Applicable



SW0003



SW0012



SW0019



SW0020



SW0022



SW0023



SW0002



SW0011



SW0018



SW0021



SW0024

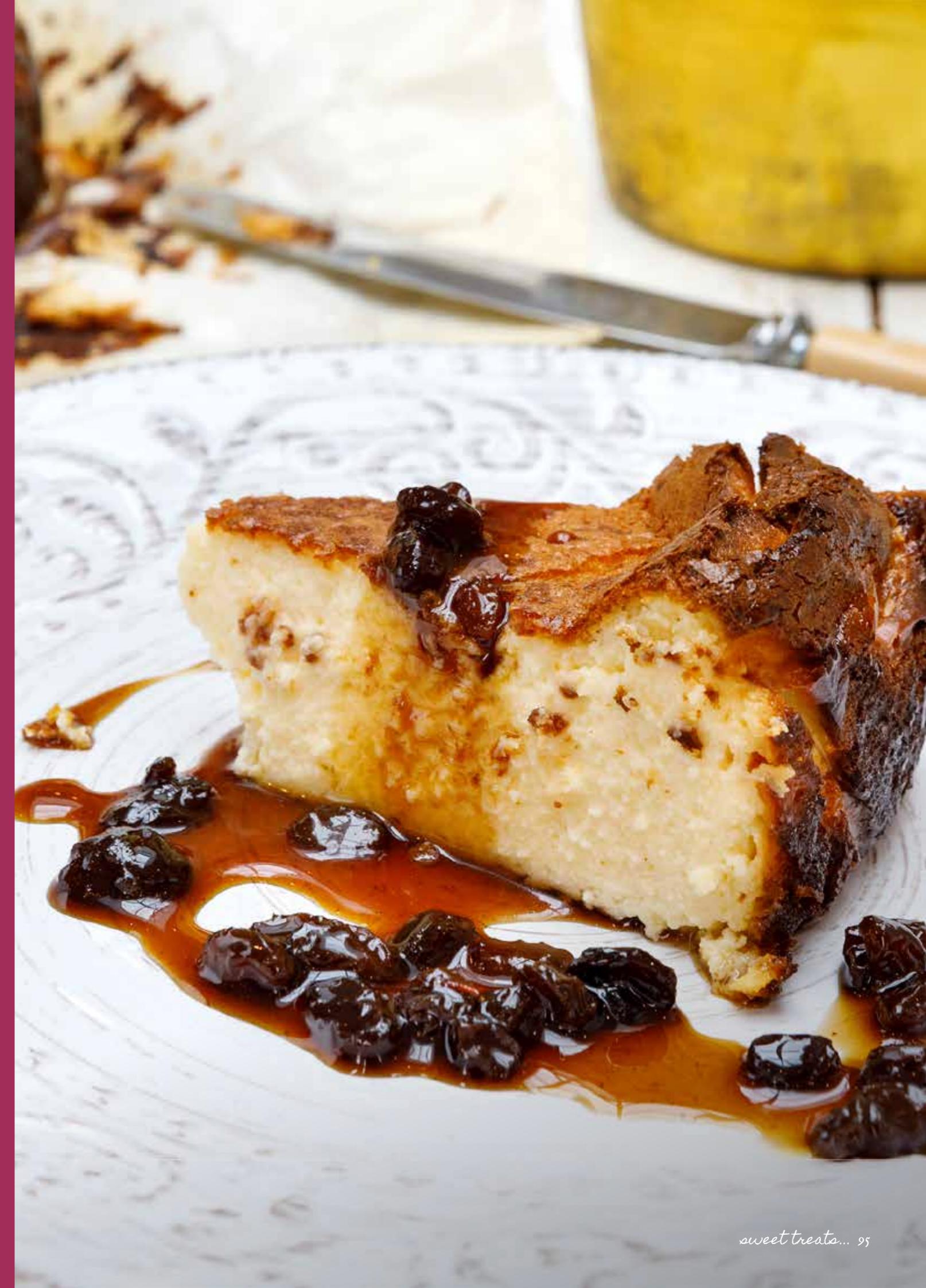




Sweet Treats

REF		Size	Case Size
SW0025	r880 Dubai Chocolate Turron	100g	10
SW0004	San Andrés Truffled Fig Bonbons*	120g	18
SW0005	Pedro Mayo Hot Chocolate Tablet	200g	40
SW0006	Pedro Mayo Hot Chocolate Powder	800g	12
SW0007	La Chinata Spanish Orange Blossom Honey	250g	12
SW0008	Frozen Churros	2kg	2
SW0014	Tarta de Santiago Almond Cake	700g	10
SW0015	Burnt Manchego Cheesecake	1.5kg	1
SW0026	Casa Eceiza Basque Cheesecake	600g	4
SW0027	Casa Eceiza Caramelised Torrija Duo	200g	4

*VAT Applicable



KITCHENWARE

*Curated for cooks,
inspired by
Spain's finest.*



At Basco, great food begins long before it reaches the plate. It starts with the tools you cook with.

Our kitchenware collection has been carefully selected from across Spain to reflect the way real Spanish kitchens work – honest, hard-wearing and built to perform. From hand-finished terracotta cazuelas and paella pans to precision jamón knives and professional ham stands, every piece is designed to enhance flavour, technique and presentation.

These are the tools used in Spanish homes, asadores and tapas bars, where food is treated with respect and simplicity is king. Whether you are simmering a seafood stew, carving Ibérico ham or firing a paella over live flames, Basco kitchenware brings authentic Iberian craftsmanship into every kitchen.

Cazuelas & Paella Pans

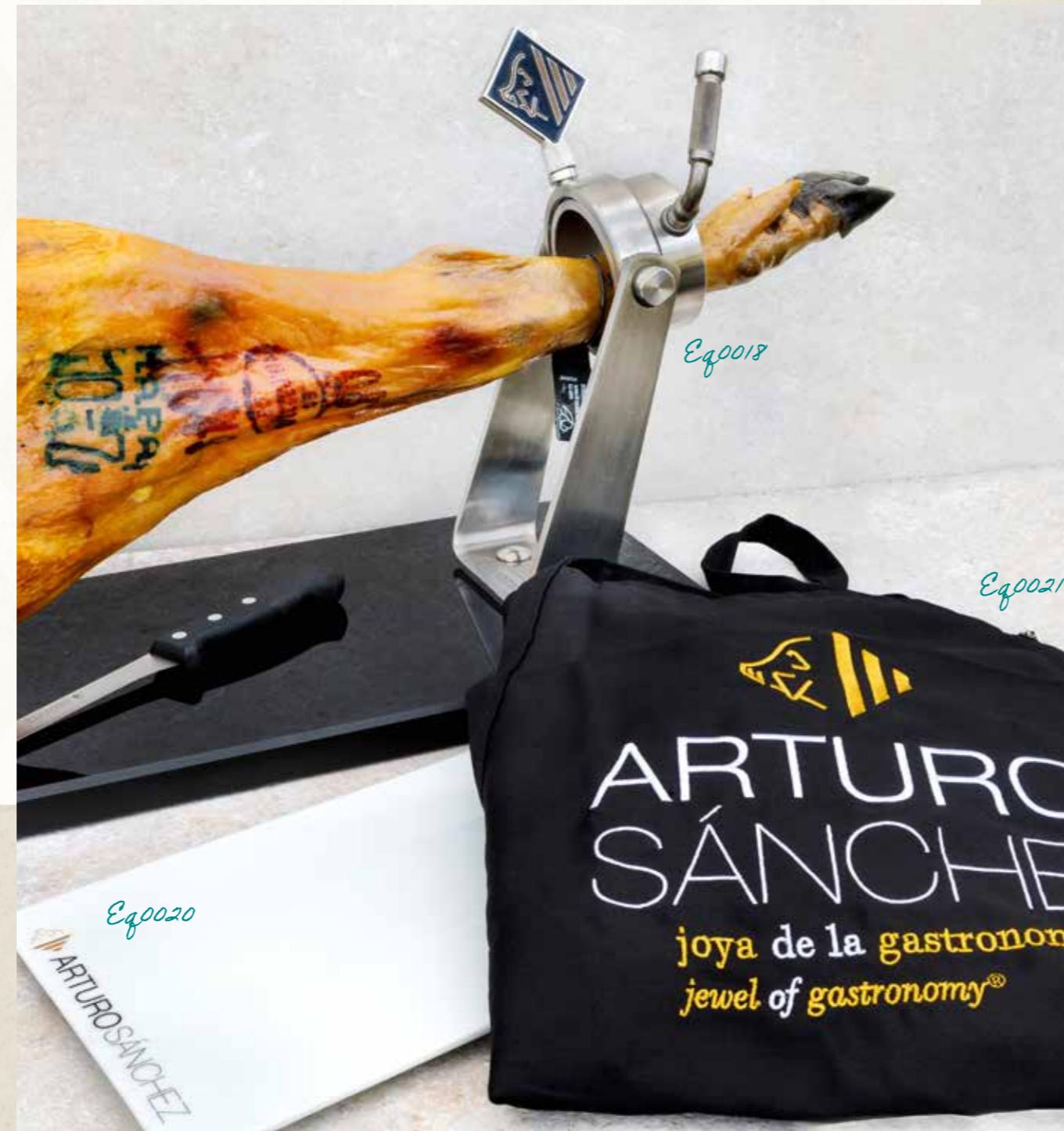
REF	Size	Case Size
EQ0014	Vaello Polished Steel Paella Pan 30cm*	30cm 6
EQ0015	Vaello Polished Steel Paella Pan 38cm*	38cm 6
EQ0016	Vaello Paella Cooking Set 46cm*	46cm 3

*VAT Applicable



AUTHENTIC COOKWARE DESIGNED FOR THOSE WHO VALUE TRADITION.

Unmistakable Iberian elegance
defines every piece.



Ham Stands & Knives

REF	Size	Case Size
EQ0002	Jamotec Premium Ham Stand*	N/A 1
EQ0003	Jamotec Ham Carving Knife*	N/A 1
EQ0018	Arturo Sánchez Professional Ham Stand*	N/A 1
EQ0020	Arturo Sánchez Professional Ham Carving Plate*	N/A 1
EQ0021	Arturo Sánchez Professional Ham Carving Apron*	N/A 1

*VAT Applicable

Charcoal & Logs

REF	Size	Case Size
W00001	Todo Brasa Vine Prunings*	5kg 1
W00002	Todo Brasa Holm Oak Logs*	10kg 1
W00020	Todo Brasa Holm Oak Charcoal*	12kg 1

*VAT Applicable



CRAFT BEER & CIDER

*The true taste of a
crisp Spanish cerveza.*



Spain's beer and cider culture is far richer and more diverse than most people expect.

From the crisp, easy-drinking lagers of Barcelona to small-batch craft beers brewed in Valencia and the iconic Basque cider of the north, every bottle in our range has been selected for flavour, balance and drinkability.

At Basco, we stock everything from refreshing Mediterranean lagers, such as Estrella Damm and Moritz, to characterful craft beers like La Socarrada and Er Boquerón, brewed using natural ingredients and traditional fermentation methods.

Alongside these sits authentic Basque sagardoa, made from local apples and designed to be poured and shared with food. Whether you're serving jamón, seafood or tapas, our Spanish beers and ciders are chosen to complement the way Spain really eats and drinks.



PREMIUM BEERS FROM SPAIN

Rafael Suñer, a bar and events owner, and Sergio Iborra, an advertising executive, cemented their shared love of beer in July 2010 when they crafted their first hand-brewed beer: 'La Socarrada.' A beer brewed in Valencia with a name that owes its origins to the local dialect.

This honey and rosemary flavoured beer is a bockbier style beer and is testament to Rafael and Sergio's care and love of their craft: triple malt, double fermentation, no gas added, no filtering or pasteurisation and bottled conditioned.

The team continued their revolutionary progress with 'Er Boqueron' a beer made with Mediterranean seawater, the only beer in the world made with seawater. Again, a beer made without additives, gas, pasteurisation or filtration. A light, fresh blonde beer and right on the cutting-edge of brewing.



Basque Cider

REF	Size	Case Size
C10001	75cl	12
C10002	33cl	24



FERMENTATION process

The process is entirely natural. In all their beers there is no addition of any additives or accelerators or gas into the beer. They are double fermented; first in the tanks and then in the bottle. The whole process of maturing takes around 35 days.

Be0001



Be0003



Be0006



Be0004



Be0009



Be0011



Be0012



Be0008

Be0007



SPIRITS & LIQUEURS

Elevate your cocktail game with Spanish flair.



Spain has a deep-rooted tradition in spirit and liqueur making, shaped by centuries of craftsmanship, regional identity and patience. From time-honoured solera systems to modern boutique distilleries, Spanish spirits offer remarkable depth, balance and character—perfect for both sipping and mixing.

At the heart of our range is Brandy Peinado, one of Spain's oldest producers, crafting exceptional brandies in Tomelloso using traditional ageing methods. From their elegant Gran Reserva expressions to the extraordinary Peinado 100, these brandies showcase richness, complexity and unmistakable Spanish heritage. Alongside this, Brandy Mascaró from Catalonia brings finesse and precision, reflecting generations of distilling expertise.

Our gin selection celebrates Spain's regional diversity, from the maritime botanicals of Gin Xoriguer in Menorca and the Atlantic freshness of Nordés in Galicia, to the alpine influence of Siderit from Cantabria and the sun-kissed botanicals of Palma Gin from Mallorca. Each offers a distinctive profile, ideal for premium serves and creative cocktails.

Completing the collection are characterful vermouths and liqueurs, including Vermouth Siset, traditional Spanish sangria, and indulgent regional liqueurs made with local fruit, coffee and herbs. Together, this curated selection invites you to explore Spain's spirit-making heritage—bold, expressive and unmistakably authentic.



The town of Tomelloso is located in La Mancha (Ciudad Real). Here Juan Antonio Peinado began distilling local wines in his distillery in 1820 using a small "alquitara" to make excellent brandies.

This was the beginning of a history of painstaking dedication to making top quality products. The "holandas" used in his brandies were the same holandas which supplied the Charante region in France during the Phylloxera epidemic in the 19th century, which prompted the use of the term "Coñac Español" during a large part of the 20th century. However, the unique dynamic ageing system using "soleras and criaderas" to achieve a uniform product results in a truly different brandy. The type and duration of ageing produce different types of brandy with different qualities, aromas and flavours.

Two very important factors are involved in making Brandy Peinado; the raw material and the human element which moulds the former to endow it with the personality that sets Peinado brandy apart from other brandies.

This practice has surpassed time and has become indispensable to offer the aromas and body that gives the unique personality to their brandies. Their top brandies are Peinado: 10XO, 12, 20 and 100, all of them produced in limited quantities.

Sangria

REF	Size	Case Size
REDO056	Sangria Suspiros de España, 7% abv, Galicia	75cl 6

Spritz

REF	Size	Case Size
SHE0015	Alvear Twist Fino Spritz, 5.5% abv, Montilla Moriles	75cl 6



Brandy Peinado,
CIUDAD REAL



Vermouth

REF	Size	Case Size
VE0002	Vermouth Siset, 15% abv, Penedes	75cl 6

Vodka

REF	Size	Case Size
SP0008	Siderit Vodka Lactee, 40% abv, Cantabria	70cl 6

AGEING process

Brandy Peinado is the result of ageing the wine spirits in American oak barrels with a capacity between 500 and 600 litres. The system applied is the "soleras" system of dynamic staged ageing.

The procedure consists of storing the butts on different rows, each one having a specific number of butts. The lowest row is called the solera and contains the oldest brandy. The next row, first criadera has a slightly younger brandy. On top of this, is the second criadera, with even younger brandy and the top row is called the third criadera which has the youngest brandy of all.

Part of the content of the solera barrels is taken out periodically to supply the market and these are refilled with an equivalent amount from the first criadera, which is in turn filled with brandy from the second criadera and so on, the third criadera being refilled with newly-distilled spirit.

The type and duration of ageing produces different kinds of brandy with different qualities, aromas and flavours.

REF	Liqueurs	Size	Case Size
SP0001	Habelas Hailas Crema de Orujo, 15% abv, Galicia	70cl	6
SP0002	Habelas Hailas Orujo Blanco, 40% abv, Galicia	70cl	6
SP0003	Habelas Hailas Orujo Hierbas, 25% abv, Galicia	70cl	6
SP0004	Habelas Hailas Orujo Coffee Cream, 15% abv, Galicia	70cl	6
SP0006	Patxaran Azanza, 25% abv, Navarra	70cl	6
SP0007	Mascaro Gran Licor de Naranja, 40% abv, Catalunya	70cl	6
SP0026	Licor 43 Original, 31% abv, Murcia	70cl	6
SP0027	Licor 43 Chocolate, 16% abv, Murcia	70cl	6
SP0031	Licor 43 Crème Brûlée, 16% abv, Murcia	70cl	6





Gin

REF		Size	Case Size
SP0009	Gin Xoriguer, 38% abv, Menorca	70cl	6
SP0010	Gin 9, 40% abv, Catalunya	70cl	6
SP0012	Siderit Dry Gin, 43% abv, Cantabria	70cl	6
SP0028	Palma Gin 46.6% abv, Palma de Mallorca	70cl	6
SP0013	Spiced Palma Gin 46.6% abv, Palma de Mallorca	70cl	6
SP0032	Nordes Antlantic Galician Gin 40% abv, Galicia	70cl	6

Brandy

REF		Size	Case Size
SP0022	Brandy Mascaró VO, 40% abv, Catalunya	70cl	6
SP0023	Brandy Peinado Gran Reserva 20Yrs, 38% abv, La Mancha	70cl	4
SP0024	Brandy Peinado Gran Reserva 100Yrs, 40% abv, La Mancha	70cl	4
SP0025	Brandy Alvear Gran Reserva 15Yrs, 40% abv, Córdoba	70cl	6



WINE

From independent
to world
renowned wineries.



Over the last thirty years, Spain has seen a revolution in its wine making approach. A new wave of wine regions have ushered the emphasis on terroir, elegance and championing native grape varieties, making Spain the most new world of the old world countries. A place where modern attitude and new technology mixes with centuries of tradition to create some seriously exciting wines.

Spain's sparklers are made through the "méthode champenoise", where the secondary fermentation occurs in the bottle giving the wine its fizz and elegance. Our Agustí Torelló Mata Cripta is an amazing example of Spain's finest cavas.

Tempranillo is par excellence the go to Spanish grape variety either as a fine Rioja Castillo Ygay or a Ribera del Duero from Matarromera, two of Spain's finest reds. There are, however, many other varieties of indigenous Spanish grapes that give many Spanish wines their unique character and bring that authentic taste of Spain to any meal.

Sherry and fortified wines are a real Spanish treat. With a unique ageing process that transforms white wine grapes like Palomino and Pedro Ximenez into something light, dry and spritzy or dark, sweet and profound. We stock sherries from Aurora, Spain's first female sherry producer and Bodegas Alvear from Montilla-Moriles.



Celler Cripta cavas come from the best Penedès vines. They are made with respect to the local varieties and are in harmony with the terrain, soil, climate, process and tradition. These are cavas that strive for perfection.

Penedès lies in a horseshoe of mountains open to the sea and gives a very interesting climatic variety, from the sea level up to more than 800 metres. The winery is in Sant Sadurní d'Anoia, in the heart of Penedès, about 45km south of Barcelona. The depression of the Central Valley of Penedès is the area where the Xarello grape variety is the main star, contributing body and structure to these products. The proximity to the Mediterranean Sea helps moderate the temperature. It is on the coast, in the Massis del Garraf, where the Macabeo grape finds its ideal place to develop and mature in a balanced way, providing the characteristic varietal sweetness of our cavas. As for the most mountainous area, in the Serralada del Prellitor, Parellada grapes are found which provide all the aromatic potential and acidity due to the thermal contrast at that altitude.

Made exclusively with organic vines between 40 and 50 years old with argillan-loam soils distributed throughout Penedés. Vegetable coverings are left to maintain the humidity and looseness of the soil, giving the vines a natural strength. The company practices sustainability and an agriculture more respectful of the environment and, therefore, does not apply chemical pesticides or herbicides. They perform routine checks, tasting and ripening controls to decide the optimum harvest time to handpick.



The must is extracted using gravity at low pressures to ensure an excellent raw material. Defrosted statically at low temperatures, the fermentation takes place in stainless steel tanks at a controlled temperature of 18°C and is inoculated with selected local yeasts.

Each variety is vinified separately after harvesting differentiating groups of plots according to their geographical location. Clarification is done with bentonite making it suitable for vegans.

Using the traditional method, the second fermentation is done in the bottle. Celler Cripta only produce Brut cavas (slight dosage) and Brut Nature cavas (no dosage) to better appreciate the taste, flavours and aromas of these high-quality wines. The date of disgorgement on the counter label indicates the end of the ageing and guarantees the optimum conditions for consumption.



KRIPTA

A Unique Cava

After 32 years of experience, Agustí Torelló Mata decided to carry out his dream. Cripta comes from the best old vineyards of Penedès, an exceptional coupage of the best plots of Macabeo, Xarello and Parellada.

A long ageing process, using cork caps that lasts a minimum of 5 years, gives Cripta a unique bouquet that consolidates it as one of the great wines of the world.

The bottle is reminiscent of a Roman amphora and a label created by artist Rafael Bartolozzi are the final elegant touches to this great cava.

Cava

REF		Size	Case Size
CAV003	Celler Cripta Franc Reserva, 11.5% abv, Cava	75cl	6
CAV004	Celler Cripta Trepat Reserva, 11.5% abv, Cava	75cl	6
CAV005	Celler Cripta Barrica Gran Reserva, 12% abv, Cava	75cl	6
CAV006	Kripta Gran Reserva, 12% abv, Cava	75cl	6



Cav003

Cav004

Cav005

Cav006



EMENDIS estate wines and cavas

The Emendis winery is named after the first woman to live within the estate Manor House located in the Castellet and Gornal area of Penedès, where there are written records dating back to 1186. The estate consists of 48 hectares of clay soil, low in organic material and chalk but with a high magnesium content which brings the acidity necessary to maintain the fresh taste of these cavas.

When the time arrives to harvest, a first selection of the best grapes is made. All the harvest at Emendis is done by hand. The advantages of having the vineyard and winery together on their own property is that there is no delay in arriving at the cellar, avoiding any damage to the grapes due to transport and high temperatures. Once in the cellars, the freshly harvested grapes are placed in cold rooms at 5°C for 8-10 hours to retain varietal aromas. Then a second selection is performed. The grapes are carefully pressed and only the first juice is used. Fermentation is carried out at 16°C for 10-14 days. Settling occurs naturally after one month in the tanks. Once the resting period is complete, blending begins. The second fermentation in the bottle is a slow process, taking place at 10 meters underground in the cellars, ensuring a perfect ageing on the racks and creating a delicate, well-integrated string of fine bubbles. In their impressive underground structure, the cavas rest and age, keeping a constant temperature of 14°C naturally controlled for at least 12 months.



Cava

REF		Size	Case Size
CAV0001	Can Xa Brut NV, 11.5% abv, Cava	75cl	6
CAV0002	Can Xa Rose NV, 11.5% abv, Cava	75cl	6



AVELINO VEGAS

The winery was founded in 1950 by Avelino Vegas in the Segovia village of Santiuste de San Juan Bautista. The winery began its activity producing wines with grapes from the area.

Today, they control hundred-year-old, low-yield vineyards in various unique locations. These soils have a limestone and sandy component in the case of Ribera del Duero, which added to a special climate produce a Tempranillo of extraordinary quality. In the case of the D.O. Rueda, the sandy and stony soil is excellent for the natural water control of the vineyard. Thermal jumps of more than 20 degrees during the summer contribute to the Verdejo from Segovia having an unparalleled uniqueness.

Several members of the third generation are involved in the management of the business. Cristina Vegas, the founder's granddaughter (Biotechnologist and holder of the National Diploma in Oenology from the University of Bordeaux) is in charge of oenological management.



Whi0025



Whi0025



Red0045



Wine

REF		Size	Case Size
WHI0025	Vega La Luna Verdejo, 12.5% abv, Castilla y Leon	75cl	12
ROS0007	Vega La Luna Rosado, 13% abv, Castilla y Leon	75cl	12
RED0045	Vega La Luna Tempranillo, 12.5% abv, Castilla y Leon	75cl	12



In response to the need for small wineries and local producers to join forces, Bodega Las Virtudes, the Villena Cooperative, was born, bringing together the tradition and know-how of this land of wines.

Throughout their history, important extensions and investments have been made in order to modernise and improve the quality of their products, both in the winery and in the oil mill.

In 1972, oak barrels were purchased, from which the mother solera of the current Fondillón was born, and a small bottling plant was installed, allowing them to launch their first bottled wines onto the market.

Their current winemaking facilities, made entirely of stainless steel, guarantee a more exhaustive quality control, whilst the most advanced technology, allows them to master their winemaking process.

They are a proud team of highly qualified workers and more than 500 cooperative members, who contribute with their passion and knowledge day after day with a main aim: to produce quality wines and oils from Villena (Alicante) to any part of the world.

With a gravelly soil, rich in calcium and magnesium, it is an easy to work and permeable land.



Wine

REF		Size	Case Size
WH10022	Lavirtu Sauvignon Blanc, 12% abv, Alicante	75cl	12
ROS0006	Lavirtu Monastrell Rose, 12% abv, Alicante	75cl	12
RED0043	Lavirtu Monastrell, 14% abv, Alicante	75cl	12



François Lurton and his brother Jacques discovered Rueda through Sauvignon Blanc, in the early 1990s. They soon detected the potential of another grape variety, similarly dry and aromatic: Verdejo. Using their expertise, the brothers, who gave their name to this estate, endeavoured to reveal all the variety's potential: the subtlety of its aromas, its roundness and finish, and its complexity when fermented and aged in oak barrels. The Hermanos Lurton winery was born, founded first in Rueda in 1992.

Since then, François Lurton pursued his personal quest for the genuine Verdejo, using organic growing methods, mainly without irrigation, and the use of indigenous yeasts to ferment the must.

Then came Toro in 1998. François was not mistaken to think of this little appellation as a kind of new 'secret garden', when he visited it for the first time in 1997. "It is one of the oldest appellations in Spain, and its grape variety, Tinta de Toro, is quite unique", he explains. Its pre-phylloxera vineyards (planted before blight in 1892), have poor, sandy loam soils and continental climate, with strong temperature variations between day and night, are the key features of this great terroir for red wine.



Wine

REF		Size	Case Size
WH10013	Hermanos Lurton Cuesta de Oro Verdejo, 13% abv, Rueda	75cl	6
RED0012	Hermanos Lurton Tempranillo, 14% abv, Toro	75cl	6



Aqvitania is in the Salnés Valley on a small peninsula facing the Atlantic Ocean. It is very exposed to the rains and storms from the Atlantic but also to the sea breeze. So, salinity is one of the main characteristics of this Albariño.

The cellar is built into the ground to use gravity and avoid pumps.

The grapes arrive in cases at ground level, where they are selected and pressed by gravity. The grape must is then cooled and macerated for a few hours with skins to extract more aromas and yeasts.

Fermentation is then carried out in stainless steel tanks, that are filled with nitrogen to evacuate oxygen. This avoids must oxidation. Indigenous yeasts from the oldest plots are used.

Fermentation lasts about four weeks. Halfway through fermentation, the lees are taken off and filtered; this filtrate is added back to deposits because it is an excellent nutrient for the yeast.

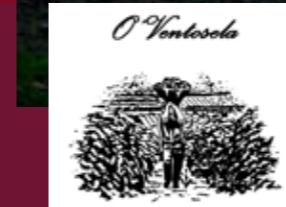
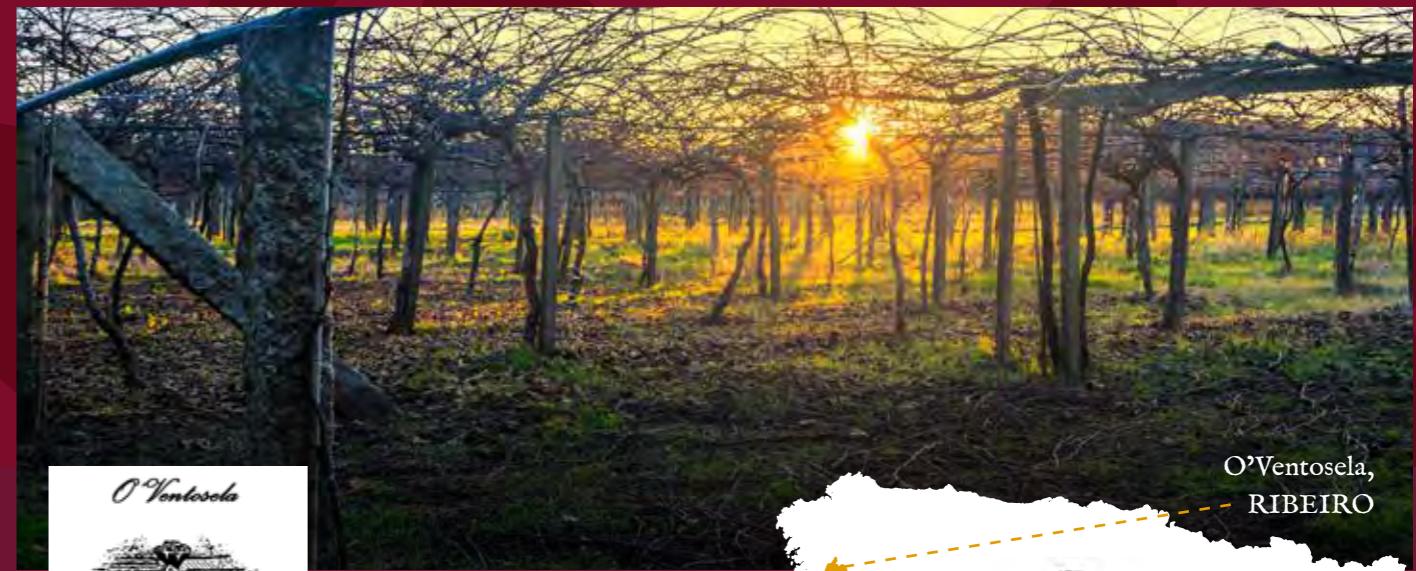
Once fermentation is achieved, the wine stays a few weeks on the lees, stirring regularly to enhance the density and the aromas. The wine is then stabilised at 5°C for one or two weeks.

Before bottling, wines are stabilised and filtered, but no fining agents are used. So, wines are suitable for vegans and vegetarians.



Wine

REF	Size	Case Size
WH10005	75cl	6



Juan Miguez, the founder, opened his winery in 1994. The aim was to develop quality wines from Ribeiro, based on the unique native varieties of the region and its amazing traditions in winemaking. Soon he became the 'go-to' man in Ribeiro wines.

Treixadura, Godello, Albariño, Torrontés, Loureira, Sousón, Brancellao, Caiño and Mencia are the main grape varieties: native varieties perfectly adapted to the Atlantic climate. The vineyards are scattered in Arnoia, Leiro, Castrelo and Ribadavia on sandy soils facing the Miño river.

The new winery was built 5 years ago, has modern facilities and the technology to extract the best from the grapes, with stainless steel tanks for fermentation, a new destemming and crushing machine, as well as a modern press. The winery is entirely temperature-controlled throughout and fermentation is carried out in a controlled environment. The winery can vinify up to 750,000 litres.

The wines represent the unique terroir of Ribeiro and show the incredible complexity of the fabulous native variety. Juan Miguez is convinced these native varieties are the main treasure and all the work in the winery tries to show all their potential.



WH10004



Wine

REF	Size	Case Size
WH10004	75cl	6



Bodegas Terras Gauda was founded in the O Rosal Valley in 1990 and in that same vintage 37,000 bottles were made from the grapes of the wine-growing partners in the area, while their own plantations were launched. Today, it markets more than 1.5 million bottles, the most important figure in the entire D.O. Rías Baixas.

With the clear objective of producing wines of the highest quality and with its own personality, it is vinified according to local tradition, but making use of the technological advantages that the new times bring with it. The control over the vineyard is constant and precise and in the winery the bet on wild yeasts and the vinification of each variety separately. From the beginning it was thought that the Albariño, combined with other local varieties (Loureiro and Caíño) that would give it a greater diversity of nuances, should be the emblem of the winery and, therefore, of the O Rosal subzone, and this continues to be the case.

The vineyards, located very close to the mouth of the Río Miño, are located between 50 and 150 meters above sea level and ascend through ancient and slate river terraces. This is unusual in a land where granite is the protagonist in most soils. In addition, the temperatures are surprisingly mild and frosts are very rare, all factors that converge to give grapes of the highest quality.

Wine

REF	Size	Case Size
WH10012	75cl	6

Terras Gauda O Rosal, 12.5% abv, Rias Baixas



Aroa Bodegas is a pioneer in the D.O. Navarra on organic-biodynamic methods of cultivating. The area where the winery is situated is one of the highest areas in Navarra with a strong influence of Cantabrian Sea.

The vineyards, located in proximity to the Pyrenees Mountains and the Cantabrian Sea, give a strong Atlantic character to the Mediterranean climate. It's one of the most northern areas of the Iberian Peninsula where red grape varieties are grown in the shelter of the Urbasa and Andía Mountains.

Winemaking at Aroa Bodegas follows the philosophy of as minimal intervention as possible, to allow the grapes to do the talking through the wines. The winery is designed to optimise its facilities, energy efficiency and overall to have as little impact as possible on the environment. The winery has two underground floors with totally natural climate and humidity control where tanks and the barrels room are located. The grapes enter from the top, using gravity to avoid pump pressures that could affect the wines.

Aroa Bodegas has been producing organic, natural wines with a philosophy of expressing their terroir as purely and honestly as possible. They eliminate all wine additives obtained from animals and their wines have been certified with the European V-Label, the seal of quality for vegan and vegetarian products.

Wine

REF	Size	Case Size
WH10011	75cl	6
RED0013	75cl	6

Le Naturel White Grenache, 12% abv, Navarra

Le Naturel Garnacha, 14% abv, Navarra





The story of the winery goes back to the 1960s when the winegrower José Pariente started to make craft white wines of the local Verdejo grape from his own vineyard in Rueda. He worked hard for many years to ensure his actions could lead to the winery's current philosophy: high quality, commitment, sustainability and vanguard.

In 1998 Victoria Pariente took the baton in wine making as a lifestyle, joining past, present and future. Innovation and respect for the environment have always been her principles, finding a perfect balance in search of the best quality.

Nowadays Bodegas José Pariente has positioned itself as a leader in the Appellation of Origin Rueda. The winery keeps a very clear road map: innovation, vanguard, high concern for the vineyard and a careful attitude. There is a strong commitment to R&D, being in permanent search for quality and excellence in production techniques.

The vineyards are located in two main areas: one in the province of Valladolid, which covers Rueda, La Seca, Torrecilla de la Abadesa and Tordesillas; and another one in Segovia, which expands from the village of Codorniz to Nava de la Asunción.



The oldest vineyards are bush planted and hand-picked, while wire trained vines are placed in the most modern ones. There are two main grape varieties in Bodegas José Pariente: Verdejo, the native grape, and Sauvignon Blanc.

Their respect for the environment has led them to develop an organic viticulture in all their vineyards. They have high respect for the harmony of nature, contributing to preserve the ecosystem and supporting sustainable rural development.



PRESENT and Future

A wholly-owned family company, where the third generation, Martina and Ignacio Prieto Pariente, lead the winery with the same enthusiasm and determination as their ancestors.

Wine

REF		Size	Case Size
WH10008	José Pariente Verdejo, 13% abv, Rueda	75cl	6
WH10009	José Pariente Sauvignon Blanc, 13% abv, Rueda	75cl	6
WH10014	Jose Pariente Verdejo Barrica, 13.5% abv, Rueda	75cl	6
WH10017	Jose Pariente Finca Las Comas, 13.5% abv, Rueda	75cl	6
ROS0003	Jose Pariente Victoria, 12.5% abv, Rueda	75cl	6
SHE0010	Jose Pariente Apasionado, 11% abv, Rueda	75cl	6
WH10021	Jose Pariente 25 Años en Barrica	75cl	6





The owners of Txakoli Zudugarai - Erasti brothers, Vicente, Jose Mari and Patxi - have long-standing experience in growing grapes and producing Txakoli, a young, very dry white wine unique to the Basque Country. Txakoli Zudugarai's main aim is producing a high-quality wine with a unique character, linked to Basque traditions and to the land, and always using local grapes such as Hondarrabi Zuri (white) and Hondarrabi Beltza (black).

The white is a brilliant straw yellow colour with green tones. White fruit aroma assembled with balsamic and herb notes. Fresh, with salty sea aromas. Intense and full of energy with clean bright colours and sweet and balanced citrus.

The rose is a unique, limited production, txakoli wine that brings natural sparkle, light fragrance with salt and calcareous essences from the Gipuzkoan coast. Bright and fresh, salmon pink in colour, with a red fruit hue, smoke and spices. The textured palate is enhanced with ripe cherry, notes of wild fruits and spices and the typical citric note of the Hondarrabi Zuri grape. Balanced acidity makes it fine and juicy with a penetrating flavour.

Wine

REF		Size	Case Size
WHI0007	Txakoli Zudugarai, 11.5% abv, Getariako Txakolina	75cl	6
ROS0004	Txakoli Zudugarai Rosado, 11.5% abv, Getariako Txakolina	75cl	6



ENATE

Enate was founded in 1991 with the objective of producing superior quality wines.

The D.O. Somontano region is located at a height of 350 to 1,000 meters above sea level at the foot of the Pyrenees. The climate is typically cold in the winter and hot in the summer, with dramatic temperature changes in late spring and autumn. An ambitious business project was undertaken to build a modern facility capable of combining contemporary design with the very latest in vinification technology, while respecting the age-old traditions of winemaking.

The harvest starts during the second half of August and continues throughout September. Grapes from over 500 hectares of Enate-owned vineyards are harvested in optimal conditions and are taken to the winery separately according to the different grape varieties.

The newly made wine ages both in oak barrels and bottles. In the barrel the wine patiently ages, taking on the bouquet and flavours of the oak, which are subsequently rounded and softened during its time in the bottle.

If there is one characteristic that stands out in Enate's wines, it is their concentration. These are wines with a good alcoholic level and a point of acidity that gives them sparkle and makes them lively wines with character.

Wine

REF		Size	Case Size
WHI0006	Enate Chardonnay 234, 13.5% abv, Somontano	75cl	6
WHI0015	Enate Chardonnay Barrel Aged, 14.5% abv, Somontano	75cl	6
ROS0005	Enate Rosado, 13.5% abv, Somontano	75cl	6
ROS0007	Enate Cabernet Sauvignon/Merlot, 15% abv, Somontano	75cl	6





Milenrama is the project of the De Andres sisters. Their work is to discover wines that break the mould and introduce something radical and extraordinary to the world of wine; Milenrama is such a wine.

Milenrama is made in the south of Rioja, an area with the most Mediterranean climate with four seasons: a rigorous and dry winter, a rainy and cool spring, hot summer with cool nights, and finally a dry autumn where a soft October leads to a cold November. Thanks to the influence of the high mountains, the dry atmosphere maintains healthy vines.

The winery, founded in the 1960s, has evolved and modernised in different stages to include modern technology. This allows for improving the quality of the wines but mostly to help better express the terroir. All fermentation is carried out in stainless steel tanks, with temperature control; red wines are fermented in self-emptying tanks to facilitate bleeding by gravity. Through horizontal pneumatic presses, the extraction of the juices is controlled to achieve only the highest quality and avoid high pressures.

Milenrama is a complete range of wines from Rioja, showing the fruity character of Tempranillo with a careful winemaking and ageing, that gives roundness and finesse through highly integrated oak flavours. Tasty, elegant wines that are not intended to overwhelm the palate, but to partner and enhance the foods of the region.



Wine

REF		Size	Case Size
WH10003	Milenrama Blanco, 12% abv, Rioja	75cl	12
ROS0001	Milenrama Rosado, 12% abv, Rioja	75cl	12
RED0001	Milenrama Joven, 14% abv, Rioja	75cl	12



It is thirty years since Bernardo Luna began producing wine, establishing the foundations that are today in the hands of Alejandro Luna the second generation of Luna Beberide. They continue to follow the same method of simplicity, quality and seeking excellence with regards to the care and respect of each vine. That's why every vine across all of Luna Beberide's 80 hectares of vineyards continues to be the heart and essence of the winemaking process.

Bierzo is located in the northwest of the Spanish province of León, in Castilla y León. Geographically, it borders the provinces of Orense, Lugo and Asturias.

The Bierzo region has a very special microclimate, perfectly suited to the crops in the area. Its climate is similar to Galicia, as far as moisture is concerned, and on the other hand, is as dry as the Castilla climate, which means it keeps a unique water balance.

Each wine has its own personality and character. Each of them comes from a different area, a different plantation, a different height and a different terrain. The winery's team of oenologists supervises every step from the vineyard to the bottle. It is thanks to this philosophy that Luna Beberide wines are sold in the most important wine markets of the world. It's also why 50% of its production is devoted to export.

Wine

REF		Size	Case Size
WH10010	Luna Beberide Godello, 13% abv, Bierzo	75cl	6
RED0005	Luna Beberide Mencia, 13% abv, Bierzo	75cl	12



ALTONLANDON
VIÑEDOS Y BODEGA

Altonlandon, MANCHUELA

Altolandon is located in Landete, somewhere between three provinces: Valencia, Cuenca and Teruel with an altitude of 1100 meters at the highest point. Out of respect to the environment, all the plots are grown organically. The property has a total of 120 hectares with the winery built in the middle.

Altolandon philosophy is to make quality wines and therefore quality grapes. Every single thing that has to do with the vineyard is taken care of, from the time of planting, choosing varieties, the altitude and the most suitable grape clones for the Altolandón climate and each type of soil.

Altitude provides the perfect conditions to produce high quality wines. The wine comes from the grape, but the altitude where they grow and terroir where it comes from are essential to the final result. A higher, better solar radiation means the temperature range is greater. More altitude, more tannins. Altitude also provides a cooling effect that increases the rate of acidity due to thermal shocks. Aromas and flavours are intensified. These climatic conditions mean that during the last months of the gestation period of the grape, this makes a slow and prolonged maturation.



Wine			
REF	Size	Case Size	
RED0009	Irrepetible Malbec/Syrah, 14% abv, Manchuela	75cl	12



Proyecto Garnachas

Proyecto Garnachas de España is a journey through Garnacha history from the perspective of Raúl Acha, Vintae oenologist and passionate advocate of the variety. His journey begins in his family home in Cárdenas (La Rioja), where his grandfather planted Garnacha vineyards over one hundred years ago.

To prove their relevance, Raúl decides to look for similar cases of old Garnacha vineyards in a journey through the Ebro basin. Along the way he will find some of the vineyards that best reflect the essence of this variety and will engage in conversation with different wine growers who will tell him about the local Garnacha history and its evolution. Proyecto Garnachas is Raúl's personal quest in protecting and restoring the glory of the now relegated secondary grape, Garnacha or Grenache. Armed with his expertise, he ventures off to discover unique plots of Grenache within the country to create these single varietal wines.

The result of this adventure is a very personal collection of monovarietal wines that express perfectly the versatility, the nuances and the singularities typical of each area of production.



Wine			
REF	Size	Case Size	
RED0024	La Garnacha Salvaje de Moncayo, 13.5% abv, Aragón	75cl	6



Matsu is the essence of a sustainable viticulture project. From among the extraordinary quality vineyards that abound in the Toro DO, Matsu's Technical Director, Raúl Acha, selects authentic, centuries-old jewels with which it is possible to obtain an exceptional grape. These vineyards are between 80 and 100 years old with very low yields per vine, cultivated according to the tradition of not interfering with the logical processes dictated by nature. This ancient philosophy, together with privileged climatic conditions, make it possible for the viticulture taking place here to be practically artisanal.

As a result, each year we obtain the Tinta de Toro, a Tempranillo grape type that contributes an enormous personality to the wine. This varietal is characterized as being of great finesse and very aromatic, with a very characteristic ruby color and a low oxidative level, providing lengthy ageing of the wines. Four wines that are a true reflection of this land and the people who work it every day.

“Matsu, which in Japanese means to wait, pays tribute to all the wine growers who, for centuries, have devoted their efforts, respect and sacrifice to working the vineyards.”



Wine

REF		Size	Case Size
WHI0019	Matsu La Jefa, 13% abv, Toro	75cl	6
RED0022	Matsu El Picaro, 14.5% abv, Toro	75cl	6
RED0023	Matsu El Recio, 14.5% abv, Toro	75cl	6
RED0025	Matsu El Viejo, 15% abv, Toro	75cl	6



BODEGAS MURILLO VITERI CENICERO

Bodegas Murillo Viteri is located in the town of Cenicero, in the heart of Rioja Alta. Rioja is the oldest Designation of Origin in Spain (1925) and the first to get the “Calificada” status in 1991. Today, Bodegas Murillo Viteri is the fifth generation of Rioja winemakers, a family who has continued the legacy and has developed their passion for Rioja wine. They work putting all their love, labour and passion into producing soft, fruity wines of the highest quality, taking care of the small details that make the difference.

Their philosophy is based on “a small winery, a big heart”, as their grandfather said. This philosophy is based on three pillars: customer satisfaction and quality, environmental responsibility and responsibility to the workforce.

They are characterised by the care and passion they put into the development and ageing of their wines as well as the closeness and familiarity with which they treat their clients. Their goal is to enjoy and be happy with their work, because they love what they do. They are respectful with their environment, so they practise sustainable winemaking, respecting nature in every phase of the process.

Wine

REF		Size	Case Size
RED0004	Murillo Viteri Crianza, 13.5% abv, Rioja	75cl	6
RED0011	Murillo Viteri Reserva, 13.5% abv, Rioja	75cl	6



The story of the Marqués de Murrieta winery is inextricably intertwined with the history of Rioja wine. The winery's founder, the Marqués de Murrieta, imported production techniques into Spain from Bordeaux. In 1852 he produced his first wine in Logroño, moving into the Ygay Estate in the late 1870s. Located at the heart of La Rioja, the estate is home to Ygay Castle, headquarters of the Marqués de Murrieta wineries. The castle is surrounded by 300 hectares of vineyards.

In 1983, the Cebrián-Sagarriga family took up the mantle, commencing in 2007 with the meticulous restoration work on Ygay Castle which was finished in 2014, the year the winery reopened its doors. Visitors can now enjoy guided tours beginning in the vineyard, continuing through renovated century-old areas and culminating in a professional tasting of their wines.

Recognised as one of Europe's most iconic century-old industrial buildings, Ygay Castle accommodates the whole of Marqués de Murrieta's winemaking history, a history which laid the foundations of the D.O.Ca. Rioja Designation of Origin. Visitors to the castle can take in the historic production cellar, the cask ageing rooms and the collection of wines from 1852 to the present, inspecting historic Marqués de Murrieta labels and documents along the way. It is a private collection of incalculable value.



All the grapes are sourced from the bodega's own vineyards at Ygay near Logroño, which were recently extended to 300ha. Traditional grape varieties are grown such as Tempranillo, Graciano, Mazuelo, Garnacha Blanca and Viura, many of which have now disappeared from the region.



The wines of Marqués de Murrieta are produced by traditional methods, ageing their wines in wood for a minimum of two years (much longer than at any other Bodegas) and there are 14,000 casks for that purpose. The estate produces mostly red wines: the reserva is carefully matured for 22 months in American oak, whilst the glorious and very rare Castillo Ygay Gran Reserva Especial spends over 36 months in the barrel. The grapes for Ygay come from a single vineyard, called Plana. Its elevation of around 485 metres means that the grapes ripen with excellent fruit concentration and fine, fresh acidity.

Finally, the single-vineyard Capellania (planted to Viura) has become one of Rioja's finest white wines. It is an excellent example of white Rioja aged 22 months in barricas, using the beneficial effects of oxygen to develop the nutty, savoury flavours and broad texture that reflect the good old-fashioned style of white Rioja.

Cava

REF		Size	Case Size
WHIO026	Pazo Barrantes Albarino, 13.5% abv, Rias Baixas	75cl	6
WHIO016	Marques de Murrieta Capellania, 1.5% abv, Rioja	75cl	6
RED0015	Marques de Murrieta Reserva, 14.5% abv, Rioja	75cl	6
RED0016	Marques de Murrieta Castillo Ygay, 14% abv, Rioja	75cl	3



WHIO026

WHIO016

Red0016



**HERACIO
ALFARO**

The Heracio Alfaro winery is located in Rioja's Baja region, very close to the town of Alfaro itself. The winery is owned and operated by the Terras Gauda group based in Rias Baixas and famed for their wonderful Albariños among others.

There are 30 hectares of vines at the Heracio Alfaro winery and the average age is 40 years. The vineyards were first planted in 1975 at 320m altitude in well-drained pebble soils of moderate fertility that give rise to vineyards of medium vigour and of good balance.

Rioja is the leading Spanish winemaking region, famous for its classically styled wines, with their unique suitability for ageing, admired by wine lovers around the world, and for the new generation wines with their outstandingly innovative style.

Rioja Oriental is the Easternmost zone in the DOC Rioja. The geography, climate and soils of Rioja Oriental, formerly known as the Rioja Baja sub-area, make it a privileged land for sourcing singular wines. Rioja Oriental falls on the Mediterranean side of the mountains, where Garnacha is the dominant grape.

Carpess is made from 100% Tempranillo. Initially a cold maceration is carried out for a few days to extract colour and aromas of the variety, then ferment for 15 days at 24 degrees, making slight pumping overs to avoid over extraction and preserve the fruit. Finally, Carpess stays for 12 months in barrels to gain complexity. It is a wine with a moderate body and aromatic complexity, with aromas of ripe red fruit in perfect balance with spicy notes. In the mouth it is a fine wine, friendly and silky.



Wine			
REF	Size	Case Size	
REDO010	Carpess Crianza, 14.5% abv, Rioja	75cl	6



Coca i Fitó
— CELLER —

Coca i Fitó is an innovative and dynamic cellar of singular wines led by Toni and Miquel Coca i Fitó.

The Coca i Fitó project began in 2006 when the two brothers decided to make their first wine from the eponymous Coca i Fitó vineyard in Montsant, "Coca i Fitó Negre". From that first wine produced in 2006, their wine project has become increasingly diverse. Their desire and curiosity have led them to create a diverse line of wines in different appellations throughout the country.

The winery is located in D.O. Montsant, in the village of El Masroig. This is where the majority of wines are made. Some of the white wines are made in the neighbouring D.O. Terra Alta, at the Celler Cooperatiu de Gandesa where Toni is Technical Director. In these two wine regions the brothers make the Coca i Fitó Jaspí and Aloja wines.

Currently, Coca i Fitó are partners in projects found in other appellations, such as Priorat, Empordà and Ribeira Sacra. These projects represent the union of knowledge, creativity and dedication shared by the brothers and other professionals who share their passion for wine.

For the wines to be truly unique in these various winemaking regions, a number of factors are involved. The most important is the quality of the grapes, with the winery dependent on organic, low-yielding old vines for the majority of production, using native grapes as well as well-adapted international varietals.



Wine	REF	Size	Case Size	
	REDO029	Jaspí Negre, 14.5% abv, Monsant	75cl	6
	REDO030	Samsara, 14.5% abv, Priorat	75cl	6
	WHIO029	Jaspí Blanc, 13.5% abv, Terra Alta	75cl	6



Since Bodegas Pittacum first opened for business, its mission has been clear: to create wines with personality, which - without losing sight of the hallmark features of the Mencía variety and the local area and climate - bear a unique stamp. Personality, reliability and quality are the three key words that define their commitment.

Bodegas Pittacum was purchased several years ago by Terras Gauda which was looking to find a red wine with distinctive personality. Located in Arganza, a town with a longstanding vine-growing and wine-making heritage, and nestled in the extraordinarily beautiful landscape of the “Bierzo Region”. This is an area with its own inimitable accents that make it stand apart from any other wine-producing region in the Iberian Peninsula.

The winery is named Pittacum, because at the time of building it, the makers found a pittacum (a measurement used by the early Romans) in the construction site. Pittacum wines are made from grapes grown on carefully-selected plots across the vineyards of El Bierzo. There are close to 200 plots with different soil qualities and climatic conditions across these vineyards to grow grapes of different intensities.

The vineyards, located in some of the best slots in El Bierzo, are blessed with unique microclimate conditions to produce fruits with firm tannins and natural acidity. The group uses only vines that are between 50 and 110 years old for cultivating on these vineyards, which explains the complexity of these wines.



Wine	REF	Size	Case Size
Pittacum Barrica, 14.5% abv, Bierzo	RED0026	75cl	6



The philosophy of Vallegarcía is to produce very high quality wines only from grapes grown in their own vineyards. Wines with a balanced composition, harvested by hand, at the optimum moment of ripeness and with the capacity of ageing, both in the barrel, and the bottle.

The first plantings included five red varieties, Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah and Petit Verdot, along with a one white, Viognier. Today, together with Monastrell, Grenache and Cariñena, they represent 50 hectares of vineyards.

Eric Boissenot, oenologist from Bordeaux and one of the most reputed figures in the world of wine is a consultant. Vallegarcía is their sole Spanish client and their work there is focused on refining tannins. Vallegarcía is, probably, one of the best equipped and most modern wineries in Spain and the cellar has 1,000 barrels, all of them made from French oak. The annual production is under 200,000 bottles.

The range of wines distinguishes between Bordelais and Rhône grapes of complex and elegant wines with a marked expression of both the terroir and grape varieties. They can be found in many Michelin-starred restaurants around the globe.

Wine

REF	Size	Case Size
RED0017	75cl	6
RED0018	75cl	6
WHI0030	75cl	6



Bodegas Valduero was established by Gregorio García Álvarez in 1984, when only 30 wineries existed in Ribera del Duero. For over three decades, the region has since flourished and so has the Bodega. Today, Gregory's daughter Yolanda, one of Spain's top oenologists, runs the 150-hectare estate helped by her sister Carolina who oversees the commercial side of the business. Their wines have won many awards and are renowned for their structure, freshness and complexity. They need time to reveal all their potential and for this reason only Reserva and Gran Reserva wines are being made in the best years.

Traditionally, the vines are trained as low bush - producing very low yields - and planted exclusively with Tempranillo at 800 meters high. Very poor and dry soils combined with the harsh climatic conditions of the area - with cold winter and hot summer - are ideal for making wines of long life with great power.

The state of the art winery is sustainable using gravity to transport the freshly pressed must to the wine barrels which are stored in three underground tunnels. Yolanda believes long maturation in both barrel and bottle is absolutely necessary and meticulously selects each barrel to produce powerful and elegant wines that will last for decades.



Wine

REF		Size	Case Size
WHI0023	Valduero Blanco, 12.5% abv, Ribera del Duero	75cl	6
RED0028	Valduero Una Cepa, 14% abv, Ribera del Duero	75cl	6
RED0031	Valduero 6 Años, 14% abv, Ribera del Duero	75cl	6



As heir to a privileged vineyard in one of the most exclusive areas of Ribera del Duero, Carlos Moro of Bodega Matarromera is dedicated to the production of red, Gran Reserva, Reserva, and Crianza wines, as well as a white wine brimming with personality and excellence. Its wines are the result of the perfect interplay between the creative genius of nature and the obstinacy of a man keen to bring back his family tradition, to pick up on and perpetuate a legacy.

In 1988, Carlos Moro embarked on an uncertain adventure: to bring back the family tradition of cultivating vineyards and dedicate himself to winemaking. Since he picked up the baton in the 1980s, he has carried the responsibility of preserving the valuable past and building an ambitious future.

The Matarromera winery is located in the most iconic village of Ribera del Duero DO: Valbuena de Duero. The area between those two villages is widely known as Milla de Oro (The Golden Mile). This was where the French monastics first planted vines and became where the most prestigious wineries of the appellation are located.



Wine

REF		Size	Case Size
RED0006	Matarromera Melior Roble, 13.5% abv, Ribera del Duero	75cl	6
RED0014	Matarromera Crianza, 14% abv, Ribera del Duero	75cl	6
RED0019	Matarromera Reserva, 14% abv, Ribera del Duero	75cl	6
RED0020	Matarromera Gran Reserva, 14% abv, Ribera del Duero	75cl	6



Founded by the Real de Asúa brothers in 1879 in Haro, Compañía Vinícola del Norte de España (CVNE) is controlled today by the direct descendants of the founding family and producing quality, artisanal and traditional wines that grace tables in more than 90 countries. Today, CVNE's extended family has come together to make a winery that successfully remains faithful to its roots and traditions for over 140 years.

Within just six years of being founded in 1885, CVNE wine won the first of many international awards. An industry leader in Spain, CVNE wine is a winner of prestigious wine awards including accolades from Wine Spectator and Wine Advocate over the course of its illustrious history.

CVNE stands by the iconic Barrio de la Estación railway station. Interestingly, Alexandre Gustave Eiffel, designer of the Eiffel Tower in Paris, designed the CVNE cellar around the turn of the 19th century. The original cellar was fully restored in 2007.

The CVNE winery has a long history of innovation. It was the first winery to use gravity in the fermentation process which is still used at the CVNE, Imperial and Viña Real wineries. Contino is the first ever single-vineyard wine, whilst in 1915, Monopole became the first white wine brand to be registered in Spain.



Cava			
REF		Size	Case Size
WH10028	Monopole Clasico Reserva, 13% abv, Rioja	75cl	6
RED0047	Contino Reserva, 14% abv, Rioja	75cl	6
RED0048	Imperial Reserva, 14% abv, Rioja	75cl	6
RED0050	Viña Real Gran Reserva, 13.5% abv, Rioja	75cl	6
RED0049	Imperial Gran Reserva, 14% abv, Rioja	75cl	6





Bodegas Vega Sicilia has produced the finest quality wines for over 150 years. Founded in 1864 by Don Eloy Lecanda y Chaves it is responsible for some of the most coveted and collected Spanish wine in the world. Located in Ribera del Duero, Vega Sicilia is one of Spain's most prestigious wine estates. Its founder brought cuttings of Cabernet Sauvignon, Malbec and Merlot grapes from Bordeaux and planted them with region's indigenous Tempranillo.

Following his death, Vega Sicilia had various owners before being acquired by legendary winemaker Domingo Garramiola Txomin in the early 1900s. It was he who produced the very first vintage of Vega Sicilia wine that we hold in such esteem today. After its 1917 and 1918 Vega Sicilia Unico vintages scooped prizes at the 1929 World's Fair in Barcelona, its reputation burgeoned. Don Pablo Alvarez forged Vega Sicilia's global reputation in the 1980s and early 1990s and the rest is history.

The original Vega Sicilia estate is in Ribera del Duero Denominación de Origen in the Province of Valladolid, Castile and León in northern Spain. Since being acquired by the Alvarez family in 1982, Vega Sicilia has expanded its portfolio to include another four estates. Alión in Ribero del Duero, Pintía in nearby Toro, Macan in Rioja and Tokaj-Oremus in Hungary.



Sherry and Fortified Wines

REF	Size	Case Size
RED0036	50cl	12
RED0037	50cl	12
RED0038	50cl	12
RED0039	50cl	12
RED0040	50cl	12





The name Aurora has a long history in Sanlúcar de Barrameda, dating back to the introduction of this wine in 1907. It refers to Aurora Ambrosse Lacave, the wife of Pedro Romero and the owner of the bodega after the death of her husband in 1911. She was a pioneering female executive in the sherry trade. The fact that a woman was running a winery for over a hundred years in Southern Spain, does give more singularity to this brand and a source of inspiration to many women.

The bodega is currently owned by Bodegas Yuste, its owner Francisco Yuste has been producing Manzanilla wines for over 25 years. Yuste rescued the legendary brand Aurora and has now incorporated the Manzanilla into his own soleras, resulting in a Manzanilla of 8-10 years old, bottled with minimal treatment. The solera of Aurora has eight stages. In the past Aurora has been bottled as a Manzanilla Pasada but in recent times (in line with the general market tendency) it became a slightly younger Manzanilla. Nonetheless, it is still older than most others.

Funnily, Yuste's wife, daughter and granddaughter are also called Aurora!

Sherry and Fortified Wines

REF		Size	Case Size
SHE0001	Manzanilla Aurora, 15% abv, Sanlucar de Barrameda	50cl	12
SHE0002	Amontillado Aurora, 19% abv, Jerez	50cl	12
SHE0003	Oloroso Aurora, 17.5% abv, Jerez	50cl	12
SHE0009	Conde de Aldama Amontillado NV, 21% abv, Jerez	50cl	12



Bodegas Argüeso was founded by León de Argüeso y Argüeso in 1822. Originally from Burgos in the North of Spain, he settled in Sanlúcar, where he opened a small grocery store called Almacén del Reloj. A couple of years later he acquired some old barrels and the cellar San Jose in the alley of Santo Domingo, whose age is estimated at more than 250 years.

León was never married and after his death he left his business to his nephew Juan and niece Francisca. Hence the full name of the company: Los 2 herederos de Don León de Argüeso or Two heirs of Argüeso. The business was gradually expanded, adding wineries around the original core of the Bodega San Jose and opening the whole main facade facing the Calle del Mar. Nowadays the compound spans almost two blocks with a total of 13,500 square meters. It includes spaces from the former convent of Santo Domingo as are the warehouses "El Refectorio" and "La Sacristía" which are covered with magnificent polychrome coffered ceilings from the sixteenth century.

In addition to the headquarters in the Calle del Mar, Argüeso also boasts a modern vinification plant and cellar San Lucas on the road to Chipiona, which was acquired in 1992. This also includes the bottling plant.

In 2016 Argüeso was taken over by Bodegas Yuste who also owns Bodega Miraflores and the former Pedro Romero.

Sherry and Fortified Wines

REF		Size	Case Size
SHE0011	Argueso 1822 Fino NV, 15% abv, Jerez	50cl	12
SHE0005	Argueso 1822 Palo Cortado NV, 19% abv, Jerez	50cl	12



Founded in 1729, with almost three centuries of history, Alvear is the second oldest winery in Spain, and the oldest in Andalucía. Now, it is directed by the 8th generation of the Alvear family, who work to preserve the family heritage, the knowledge acquired and the values of the winery, with an eye on the future, exploring the roots and particularities of the vineyards from la Sierra de Montilla. Alvear is family, quality, tradition and essence of a place, its people and its culture; 300 years making history.

The wine is passed from one criadera to another after being sampled to check that the degree of ageing is the correct one for each stage. The last stage of the ageing process is the solera, from where the wine is extracted to be bottled. In the case of the Alvear's finos, the yeast is essential, it creates a clear layer known as the "velo en flor" and provides the fino with its characteristic aroma and flavour. In order to help this yeast to work, the temperature and humidity in the wineries are controlled and only two thirds of the butt is filled, which leaves space for the yeast to process.



To produce the Alvear Pedro Ximenez sweet wines, after the harvest, the bunches are spread out on esparto-grass mats, where the grapes are gently dried in the sun. A thick must is obtained from the pressed raisins. The partial fermentation and the assemblage then take place in the traditional earthenware jars called "tinajas". After, the wine will age using the "criadera and solera" system. Apart from the traditional Pedro Ximénez Solera, Alvear was the pioneer winery to make single vintage Pedro Ximénez wines.

GRANDES PAGOS DE ESPAÑA

Grandes Pagos de España is one of the country's most respected wine associations, created to recognise and protect Spain's finest single-estate vineyards. It brings together a small group of leading family wineries that share one philosophy: truly great wines are born in the vineyard, not the cellar. Each member estate farms its own "pago" – a unique plot of land with its own soil, climate and personality – and bottles wines that express this individual terroir with purity and precision.

Unlike broad appellations, Grandes Pagos de España focuses on estate-grown fruit, sustainable viticulture and strict quality standards, ensuring authenticity, traceability and excellence in every bottle. We are proud that Bodegas Alvear, one of Spain's most historic and revered producers in Montilla-Moriles, is a member of this elite group. Their inclusion reflects Alvear's commitment to heritage, craftsmanship and producing wines that truly express their land.

Sherry & Fortified Wines

REF		Size	Case Size
SHE0008	Alvear Moscatel NV, 15% abv, Montilla Moriles	75cl	6
SHE0004	Alvear Fino, 15% abv, Montilla Moriles	75cl	12
SHE0006	Alvear Medium Dry, 17% abv, Montilla Moriles	75cl	12
SHE0007	Alvear Pedro Ximenez, 16% abv, Montilla Moriles	75cl	6
SHE0012	Alvear Pedro Ximenez de Sacristia, 15% abv, Montilla Moriles	75cl	6





Bodegas Martínez Lacuesta is one of Rioja's historic family wineries, founded in 1895 in Haro, at the heart of Rioja Alta. For over five generations, the Martínez Lacuesta family has combined deep respect for tradition with meticulous vineyard management, producing elegant, age-worthy wines that showcase the true character of the region.

The winery is particularly renowned for its mastery of Tempranillo, sourced from carefully selected vineyards planted on clay-limestone soils around Haro and the River Ebro. Low yields, sustainable viticulture and long ageing in American oak barrels – crafted in their own cooperage – define the house style: structured yet refined wines with exceptional balance, freshness and longevity.

Martínez Lacuesta is also famous for pioneering the Gran Reserva classification in Rioja and remains a benchmark producer for classic, traditionally aged Rioja wines. Their flagship bottlings, including the Gran Reserva Colección Familia, are released only in outstanding vintages after extended cellar ageing, offering remarkable complexity and consistency.

For trade customers, Bodegas Martínez Lacuesta represents authenticity, heritage and reliability – wines that resonate strongly with restaurants, wine bars and retailers seeking classic Rioja with pedigree, story and outstanding value for quality.



Wine

REF	Size	Case Size
WHI0024	Martinez Lacuesta White Rioja Barrica, 12.5% abv, Barrica	75cl
RED0046	Martinez Lacuesta Crianza, 14% abv, Rioja	75cl





What is Denominación de Origen Protegida?

Foods that carry the label Denominación de Origen Protegida (DOP) or Protected Designation of Origin (PDO) specify that the entire product must be traditionally and entirely manufactured (prepared, processed and produced) within a specific geographical region and thus acquire unique properties.



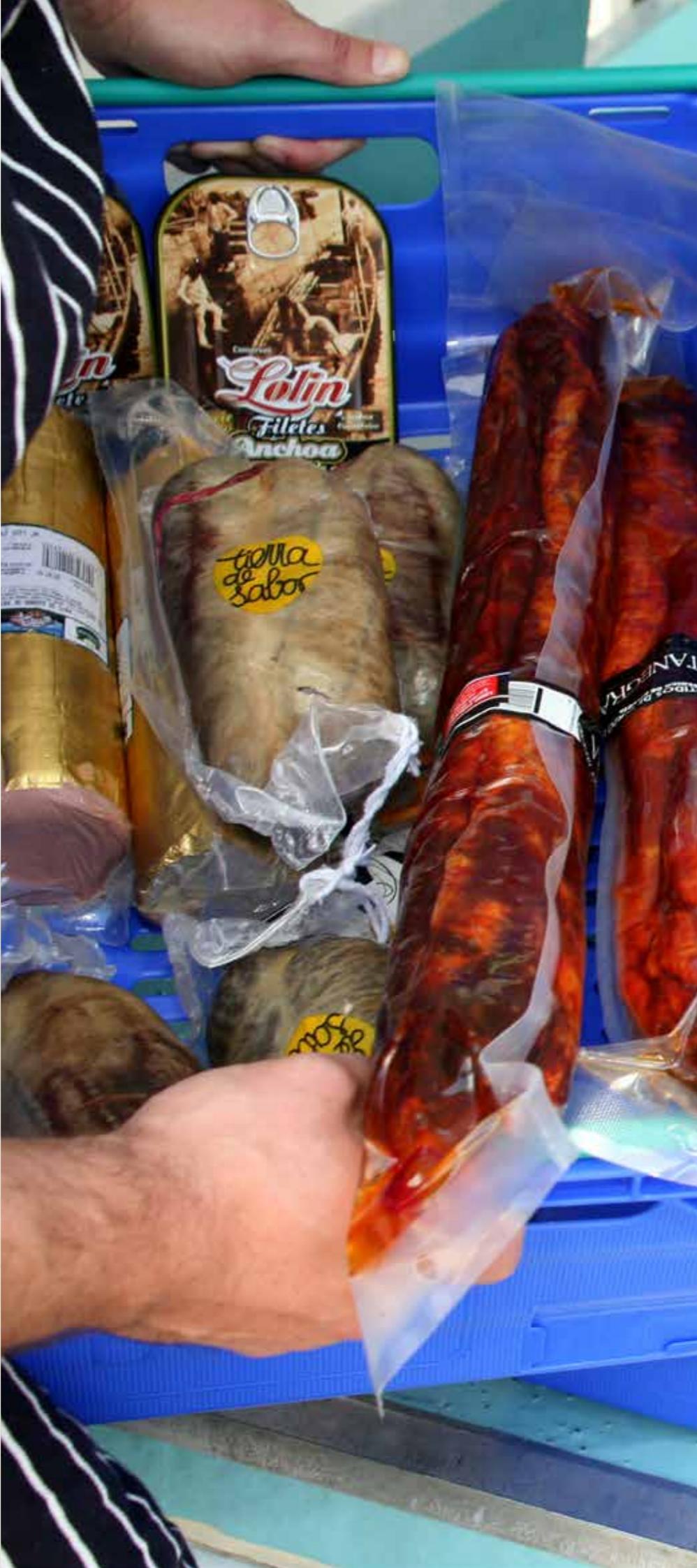
What is Indicación Geográfica Protegida?

Indicación Geográfica Protegida (IGP) or Protected Geographical Indication (PGI) designation means that the ingredients must come from a specific geographical region, however the processing doesn't have to be completed in that specific region but can be completed elsewhere.



What is Especialidad Tradicional Garantizada?

The label Especialidad Tradicional Garantizada (ETG) or Traditional Specialities Guaranteed (TSG) is the most loose of designations. It refers to a traditional technique but is not specific to a geographical region. For example, a serrano ham that carries an ETG label has been made using the traditional techniques that specify how a traditional serrano ham is made. It is not, however required to be made in a specific region.



Terms & Conditions

HOW TO ORDER

Opening Hours: Monday to Friday from 8:00am to 4:30pm. You can place an order in any of the following ways:

Phone: 01937 845 767 or 077156 517 535
Email: wholesale@bascofinefoods.com
Online: <https://www.bascofinefoods.com/spanish-wholesalers/>

In Person: Unit 427A-C, Birch Park, Thorp Arch Estate, Wetherby, LS23 7FG, West Yorkshire.

PRICES

- 1.1 This new list cancels all previous lists.
- 1.2 All prices exclude VAT where applicable.
- 1.3 We will try to hold prices, however, due to fluctuations in harvests and exchange rates, we reserve the right to alter our prices without prior notice.
- 1.4 Prices and product formats listed here are correct at the time of going to press.
- 1.5 We can't always guarantee specific vintages for some wines. However, we will do our outmost to ensure we keep our list up to date.

VAN DELIVERIES

- 2.1 We offer weekly van deliveries within the geographical area that we cover with our own vehicles. Please check with our sales team.
- 2.2 Subject to location, minimum orders apply. Orders below £250 (net value) will incur a £8.75 + VAT delivery charge.
- 2.3 Delivery shall be made to the address agreed between ourselves and you the buyer. In the event we are asked to leave any goods without a signature, the risk of damage or loss passes to the purchaser.
- 2.4 Any times or dates quoted for delivery of the goods are approximate only. We will make every effort to meet the customer's requirements.
- 2.5 Please ensure you check your delivery upon receipt. Regarding any inaccuracy in the delivery in either content or if anything is broken, Basco must be notified within 24 hours from delivery.

COURIER DELIVERIES

- 3.1 We use a third-party courier for this service and dispatch goods from Monday to Friday for an untimed next day delivery.
- 3.2 For orders below £250 (net value) a delivery charge of £8.75 + VAT for every 30kg parcel which can be quoted on application. These terms only apply to Mainland UK.
- 3.3 Orders over £250 (net value) get free delivery on the first 30kg parcel. These terms only apply to Mainland UK.
- 3.4 Orders over £500 (net value) get free delivery on the first two 30kg parcels. These terms only apply to Mainland UK.
- 3.5 Orders over £750 (net value) get free delivery on the first three 30kg parcel. These terms only apply to Mainland UK.
- 3.6 For a timed or weekend deliveries or if you are outside Mainland UK, please consult the Basco sales team.

PALLET DELIVERIES

- 4.1 We use a third-party pallet delivery company for this service and dispatch goods from Monday to Friday for an untimed next day delivery.
- 4.2 For orders below £1,000 (net value) a delivery charge of £75 + VAT per pallet which can be quoted on application. These terms only apply to Mainland UK.
- 4.3 Orders over £1,000 (net value) a delivery charge of £56.25 + VAT per pallet. These terms only apply to Mainland UK.
- 4.4 Orders over £1,250 (net value) a delivery charge of £37.50 + VAT per pallet. These terms only apply to Mainland UK.
- 4.5 Orders over £1,500 (net value) a delivery charge of £18.75 + VAT per pallet. These terms only apply to Mainland UK.
- 4.6 Orders over £2,000 (net value) get free delivery for one pallet. These terms only apply to Mainland UK.
- 4.7 For a timed or weekend deliveries or if you are outside Mainland UK, please consult the Basco sales team.

RECEIPT OF DELIVERIES

- 5.1 We have to know within 24 hours of delivery if there are any shortages, mistakes or damage to your order.
- 5.2 Please check your goods carefully on arrival. If there is any sign of damage on the boxes it is crucial to note this on the delivery note. Without this it is not possible to make a claim.
- 5.3 Basco cannot be held responsible for damaged goods received but not signed as such.
- 5.4 Please also make sure that the number of boxes delivered agrees with the volume figures on the invoice.
- 5.5 You can also use your own carrier if you prefer but let us know when they are coming. We are open for collections from 9:00am to 5:30pm, Monday to Friday.

PAYMENT

- 6.1 The title to our goods passes to our customers only upon receipt of payment in full.
- 6.2 Payment can be made by major credit or debit card, cash, cheque or by direct electronic transfer (bank details available on request).

6.3 For new customers or if we only trade with you occasionally, we prefer to take payment at the time of ordering.

6.4 To qualify as a trade customer, we do ask for a minimum spend per annum of £2,500 (net value).

6.5 Basco reserves the right to refuse an order if the arrangements for payment are not satisfactory or the buyer's credit rating is below the required.

CREDIT ACCOUNTS

- 7.1 Credit accounts are available for established businesses. Our credit account terms are payment 28 days from invoice date. Please ask for a credit account form if you wish to set an account up.
- 7.2 New accounts start as payment on order, while we take up your references.
- 7.3 Credit accounts may be reviewed at any time at Basco's discretion without any prior notice.

- 7.4 As credit accounts are a cost for us to maintain, we prefer to keep to payment on order if we only trade with you occasionally or have a small volume of business.
- 7.5 If you wish for Basco to hold your credit card details in a secure file, you will need to complete, sign and return our

Storing Credit Card Details form. Your details are stored securely in our non-networked customer database and are not revealed to any other parties.

7.6 We reserve the right to charge all outstanding invoices on any credit accounts, where credit card details are held by Basco, without prior notice, where prior consent has been given by agreeing to our Storing Credit Card Details form.

7.7 We also reserve the right to charge all invoices on any credit accounts, where credit card details are held by Basco, without prior notice, where prior consent has been given by agreeing to our Storing Credit Card Details form, if Basco decides to remove all credit account facilities.

RETURNS & COLLECTIONS

- 8.1 Claims for breakages and faulty goods can only be accepted if the customer notifies Basco within 24 hours of delivery.
- 8.2 Basco will not accept responsibility for any faulty goods that are not notified within 24 hours of delivery.

- 8.3 If any goods are found to be faulty, Basco will replace or issue a credit note for them, provided that the goods are returned to Basco within 24 hours from when the claim for faulty goods was raised.
- 8.4 For reasons of hygiene and safety, we are unable to refund or exchange our products unless they are faulty. However, we will endeavour to resolve any issues promptly and may offer a refund or replacement goods at our discretion.

- 8.5 For collection of goods to be returned, all goods must be repacked correctly, ensuring that they are safe from further breakage. All boxes must be labelled with the Basco address clearly written on the outside of the box or parcel. Basco will provide a collection tracking number that will need to be written next to the address and quoted to the driver collecting the goods.
- 8.6 Basco will not take any responsibility for any goods returned that break during a collection process.

- 8.7 Basco will not take any responsibility for any goods mistakenly collected by another transport or courier company not used by Basco.

- 8.8 Basco will not take responsibility for any collection of goods that is lost in transit by another transport or courier company.

SUBSTITUTIONS

- 9.1 In the event of a food or drink product being temporarily out of stock, Basco will offer an alternative of equal value which you can accept or decline.

PRODUCTS ON DEMAND

- 10.1 These products are not held in stock at our warehouse.
- 10.2 As a guide, please allow 2 to 3 weeks from your order although order times are subject to availability.
- 10.3 A minimum order of at least one case is usually required.
- 10.4 Lines which are Product on Demand are clearly marked within the item description and we will of course review our lists according to demand.

TERMS AND CONDITIONS

- 11.1 We reserve the right to alter these terms and conditions at any time without any prior notice.

BASCO

GOURMET SPAIN TO YOUR DOOR

Unit 427A-C, Birch Park

Thorp Arch Estate

Wetherby, West Yorkshire

LS23 7FG

01937 845 767

wholesale@bascofinefoods.com

www.bascofinefoods.com

