

DON GASTRONOM

A selection of our best quality fine foods.



An amazing tour of Spanish gastronomy.

COLLECTION
GOURMET



Our chosen family

In order to explain what we do, we like to imagine ourselves at a typical Spanish *sobremesa* (post-lunch chat), the kind we love most, those that spin out for hours. A table full of friends that become family. And that's what we are, our chosen family.

Around the table would be seated artisans, farmers, and ranchers, people from the countryside with a million stories to tell, professionals in operations

and exportation, but also cooks, designers and photographers making sure the table is always perfect...

A great team of professionals, but above all of people, who comprise the great Don Gastronom family.

What we do

If there is one thing that characterizes this family, it is their love of food. And Spain is the best place to eat in the world! Our objective is to bring this gastronomy to the world, to people like ourselves, who appreciate quality and tradition.

We travel to every corner of Spain, seeking out new members of our family, small producers with whom we create unique products, typical

of our culture and prepared in traditional ways. And we remove any and all obstacles that may arise in order to take them as far as necessary.

Today we own more than 25 private brands, enjoyed in over 40 countries. But our journey does not end here: there is always room for one more at the table.

OLIVE OIL & VINEGAR



Early harvested olives to ensure that they are in their optimum organoleptic level.

Cold extraction method and oxygen-free modern tanks to ensure the organoleptic quality of our oil.

Dark glass bottles to protect the olive oil from any possible damage that light may cause.

Andalucía



Cinco Grados ❄️

Our most gourmet EVOO, with an acidity below 0.15%, produced from early harvested olives. But what makes it unique is its special preservation method. “Cinco Grados”, Five Degrees in English, is the temperature at which it is preserved in tanks with a vacuum packaging system, so that all of its properties remain intact.

Shelf life: 12 months

	
Cinco Grados	
 250 ml Units per box: 12	3692

Orange ①

Porcini ②

Garlic & Chili ③

④ Lemon

⑤ Basil

⑥ Black Garlic

⑦ Bay Leaves & Black Pepper

Organic Infused EVOO

Authentic infusion method, using certified organic EVOO and original organic ingredients. No artificial aroma or tricks, no additives, 100% natural. The ingredients infuse the oil during weeks, then we remove the infusing ingredients and bottle.

Shelf life: 2 years

	100 ml Units per box: 10	40034	40039	40040	40056	40055	40057	40058
	250 ml Units per box: 6	40028	40032	40033	40060	40059	40061	40062

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Premium EVOO		
	250 ml Units per box: 6	40019
	500 ml Units per box: 6	40012

Señorio de Bernal

100% cold-pressed EVOO, with an acidity of 0.30%. A perfectly balanced blend of Arbequina and Picual, resulting in a fruity green oil with herbal and citric notes.

Shelf life: 12 months

Cold extraction

This method uses only mechanical processes, without employing any chemical processes, in order to ensure that the olives are not contaminated once washed, thereby safeguarding both the paste and subsequent oil. The result is an oil that is 100% pure natural olive.

It is essential to maintain a consistently low temperature, from the harvesting of the olive in the field to the moment of bottling.

Submitting the fruit to higher temperatures would result in a higher yield of oil, since viscosity would be reduced, but this would also mean a significant loss of the oil's properties, taste and aroma as key components of its organoleptic qualities evaporate.

		
Unfiltered Organic		
	500 ml Units per box: 6	40017

		
Reserve DOP		
	250 ml Units per box: 12	4305

Organic EVOO

Organic certified EVOO, raw and cold-pressed, obtained directly from hand-picked organic olives Alfarenca.

Shelf life: 12 months

Sherry Vinegar

Born of Sherry wines, and aged following the traditional system of criaderas and solera, in 500L oak barrels, for a minimum of two years.

Shelf life: 3 years

PICKLES & OLIVES



Family producer since 1896.

The best varieties in the world: "Gordal de Sevilla" and "Manzanilla de Arahál".

Hand-stuffed one by one, with only natural ingredients.

The dressing: the best kept secret of the family.

Harvested by the "ordeño" method, which is less harmful to the olives.

Sevilla

Cracked Verdial ②

Olive in Spanish Sauce ①

Manzanilla de Arahál

Pleasantly bitter with almond notes and a firm texture. They are rated worldwide as the finest gourmet table olives.

Gordal de Sevilla

Internationally known as Queen olives. They are highly appreciated for being juicy and extremely tasty.

Triana Olivas

Perfect for snacking, appetizers and as a tapa itself. We mean it when we say they are the best olives in the world. And we package them in different and versatile formats for every public and need.

The biggest one is the metallic can, which is ideal for selling by weight.

Shelf life: 3 years

③ Anchovy Stuffed Manzanilla

④ Pitted Gordal

⑤ Pitted Marinated Gordal

⑥ Kalamata (Jumbo size)

1		4,25 kg Units per box: 3	20028
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2		4,25 kg Units per box: 2	20067
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3		4,25 kg Units per box: 3	20003
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4		4,25 kg Units per box: 3	20005
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5		4,25 kg Units per box: 2	20068
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6		3,6 kg Units per box: 6	3534
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580cc amphora and 280cc glass jar are a premium presentation for our most gourmet olives and capers. They are ideal for gift-giving and gourmet retail sales.

 4,25 kg Units per box: 3	20007	20010	20009	20011		
 580 cc Units per box: 6	20017	20018	20015	20016	20064	4382

1 2 3 4 5 6



 280 cc Units per box: 12	4517	3686	4083	3685	4514	4515
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Pitted Manzanilla ①



Manzanilla with Rosemary & Garlic ②



③ Whole Gordal



④ Whole Manzanilla



The 370cc glass jar is the perfect choice for everyday sales.

Available with our best varieties in their purest form.

 4,25 Kg Units per box: 3	20008			
 370 cc Units per box: 12	20043	30025	30028	20046

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Olive Pickle Cocktail 6



Seasoned Gazpacha Olive 5



Spicy Peppers 7



Spicy Cocktail Sticks 8



But we also introduce some of the most fun and traditional Spanish recipes.

 370 cc Units per box: 12	20047	20048	20050	20044
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5 6 7 8



The flower that is eaten

Yes, an artichoke is a flower. And Spain is the 2nd largest European producer and the 3rd worldwide of these wonders. Due to its climate, they are grown mainly on the Mediterranean coast, which makes them fleshy and tasty.

Pickles

Delicious pickles, ideal for selling by weight and enjoy as an appetiser. Our garlic cloves have all the aromatic virtues and vitaminic properties of the garlic, but without the strong taste of fresh garlic.

Dried tomatoes are preserved in oil and are also ideal in salads and pastas. And the artichokes are pickled fresh following an old recipe from Alicante.

Shelf life: 3 years



Sweet Garlic



4,25 kg
Units per box: 2

30001



Dried Tomato in Oil



1,9 kg
Units per box: 6

30091



Sweet Spiced Garlic



4,25 kg
Units per box: 2

30002



Quartered Artichoke Hearts



2,65 kg
Units per box: 6

30012

Tapenades

Tapenade, or olive pate, is one of the most famous Mediterranean appetizers. It is used worldwide as a tapa, spread on toast, as a condiment for pasta and many meat dishes, and as a dressing for fresh salads.

Shelf life: 3 years

 110-115 g
Units per box: 12



PANTRY ESSENTIALS



Homemade products that any larder must have.

Very traditional recipes, from all over Spain.

Naturally produced with no additives respecting traditional recipes.

Products with Designation of Origin.

La Rioja / Aragón / Valencia

Traditional Sauces

Homemade sauces used in Spanish cuisine. Some are historical, such as “mojo” from the Canary Islands, the Catalan “romesco” and “salsa brava” from Madrid. And some others are modern, like porcini or roquefort.

Shelf life: 3 years

 130 g
Units per box: 12



Jumo

A juice that fights against food waste. 100% pure squished, made from cold pressed wonky and delicious pomegranates that didn't meet the standards of beauty of the food chain, not from concentrate and with no added sugar.

Shelf life: 12 months



Quartered
Artichoke Hearts
305 g

Homemade
Fried Tomato
330 g

Artichoke Spread
212 ml

Spanish Sauce
314 ml

Garden Delights

Aragon is the cradle of canned vegetables in Spain. And there is where we produce this gourmet collection that a Spanish pantry must have.

You can find a delicious range of tomato sauces, prepared vegetables to enhance any meal, different flavour spreads and marinated garlic ideal for snacking.

The typical chili pepper of the Basque Country, the Piparra, famous for its flavor and tenderness.

Traditional
Meat Sauce
314 ml

Caramelized
Onion
210 g

Tomato Sauce
with Olives
314 ml

Dried Tomato in Oil
244 g

Sweet Piparra
with EVOO
130 g

 Different weights Units per box: 12	3924	3639	80066	80047	80046	30077	80049	30022	4365
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Dried Tomato Spread
212 ml

80068



Piquillo Pepper Spread
212 ml

80065



Spanish Gazpacho
490 ml

80039



Picos Gourmet

4702



Garlic in Oil with Herbs
244 ml

30018



Garlic in Oil with Chilli
244 ml

30019

The jewel in the crown of this feast is our red pepper strips. The only ones you'll find that are still roasted in a wood-fired oven as our grandmothers used to do. Also very popular Spanish recipes like the Gazpacho, a fresh tomato and cucumber soup ideal for the summer.

Shelf life: 3 years



Regañás

4703



Wood Roasted Red Pepper with Tomato
330 g

3922



Red Pepper Strips Roasted in Wood Oven
330 g

30073

El Panadero

Typical Spanish bread snacks. Ideal to accompany any meal, the final touch for a charcuterie board, dip into or spread with pates, tapenades, creamy cheeses, jams, etc.

Shelf life: 1 year



100-130 g
Units per box: 12



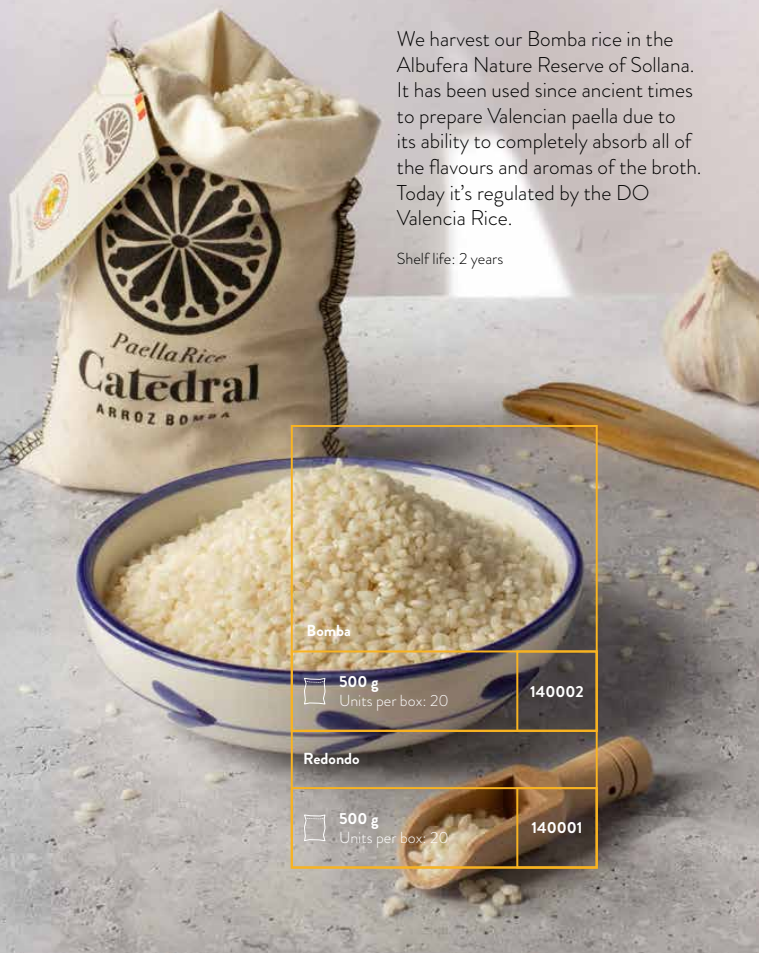
Mini Toast with Raisins

4704

La Catedral

We harvest our Bomba rice in the Albufera Nature Reserve of Sollana. It has been used since ancient times to prepare Valencian paella due to its ability to completely absorb all of the flavours and aromas of the broth. Today it's regulated by the DO Valencia Rice.

Shelf life: 2 years



Bomba

500 g
Units per box: 20

140002

Redondo

500 g
Units per box: 20

140001

Black Garlic

4550



Orange & Safron

4551



Lemon & Basil

4552



Traditional

4553



Alioli

One of the most typical sauces from the Mediterranean cuisine: the traditional blend of oil and garlic. Naturally produced with no additives and respecting the original eggless recipe. Also available with different exciting touches.

This addictive sauce is the perfect accompaniment to any meal (rice, meat, fish, potatoes...) and as a classic tapa simply spread on toast.

Shelf life: 2 years

140 g
Units per box: 6

Hispaniola

Inspired by the ancient sea trade routes, Hispaniola is the brand in which we've gathered the best salt, paprika, spices and typical seasonings from Spain. All of unbeatable quality.



This brand range would not be complete without a special seasoning for the preparation of a typical Valencian paella. Prepared since 1918 without gimmicks, 100% natural. And of course, it includes saffron, the star ingredient of this traditional dish.

Shelf life: 2 years

RUBS & SPICES



Only top quality natural spices.

Fun mixtures of ground spices that enhance any meal in a minute.

Featuring Spanish saffron, widely recognized as the best in the world.

Alicante / La Vera / Mediterranean Sea

Use our range of rubs to easily enhance the flavour of any meat or fish, dress salads, finish a rice, pasta or pizza... They can be sprinkled directly on food, or mixed with oil to marinate it for a while before cooking. Check out amazing recipes on our website.

Shelf life: 2 years

	1	2	3	4	5	6	7	8
☐ 55-85 g Units per box: 12	13030	13028	3854	13033	13035	13032	3853	13034



3855

Salt Flakes



3858

Sweet Paprika



3857

Salt Flakes Paprika



3859

Spicy Paprika

Our salts are obtained from the seawater of the Mediterranean Sea. And our paprika comes from the famous Cáceres region of La Vera.

Shelf life: 2 years

45-55 g
Units per box: 12



Saffron

1 g
Units per box: 12

13021



The red treasure

Spanish saffron is the most expensive and highly valued spice in the world. We produce it by hand through a family with a long tradition dating back to 1874. It is obtained manually from the flower with great care and a proper roasting process keeps its red color alive, unlike the Iranian saffron which is rendered darker and duller due to industrial processing.

ARTISAN PATES



Made with only fresh, high quality ingredients.

Family with the experience inherited from their great-grandparents who in 1906 were already involved in cattle raising.

Manufacturing processes with the utmost respect for the environment.

Andalucía



1 Partridge

2 Boletus

3 Pheasant & Truffle

4 Deer with PX Wine

5 Duck Foie Gras Mousse

10 Iberian with Paprika

8 Artichoke

6 Lobster

9 Iberian with Cherry

7 Wild boar & mushrooms

 110 g Units per box: 12	4113	4118	4112	4111	4121	4116	4120	4119	4115	4114
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Our range of pates consists of 10 typical Spanish flavours, with a very soft, creamy texture and following natural, healthy recipes.

Shelf life: 2 years

FISH

& SEAFOOD



The best fish from the Cantabric Sea: the famous “Bonito del Norte” and anchovies.

Artisanal anchovy processing, one by one.

The most exquisite seafood from the famous Rías Gallegas, processed in a family cannery since 1960.

Products from sustainable fishing.

Rías Gallegas & Mar Cantábrico



Marinated Sardine

 **Filletts: 6/8**
Units per box: 12

90314



Boquerones

 **Filletts: 10/12**
Units per box: 12

90315

Marinero de Santoña ❄️

Our range of delicious marinated fish caught in Cantabrian waters. Our anchovies are considered to be signature anchovies, due to their quality and the way they are treated carefully by hand one at a time. The result, a silky and tender texture. Boquerones are our tender white anchovies lightly pickled in vinegar and olive oil. And our marinated sardines are very lightly salted for a delicate flavor.

Shelf life: 6 months

Shelf life (90314): 3 months

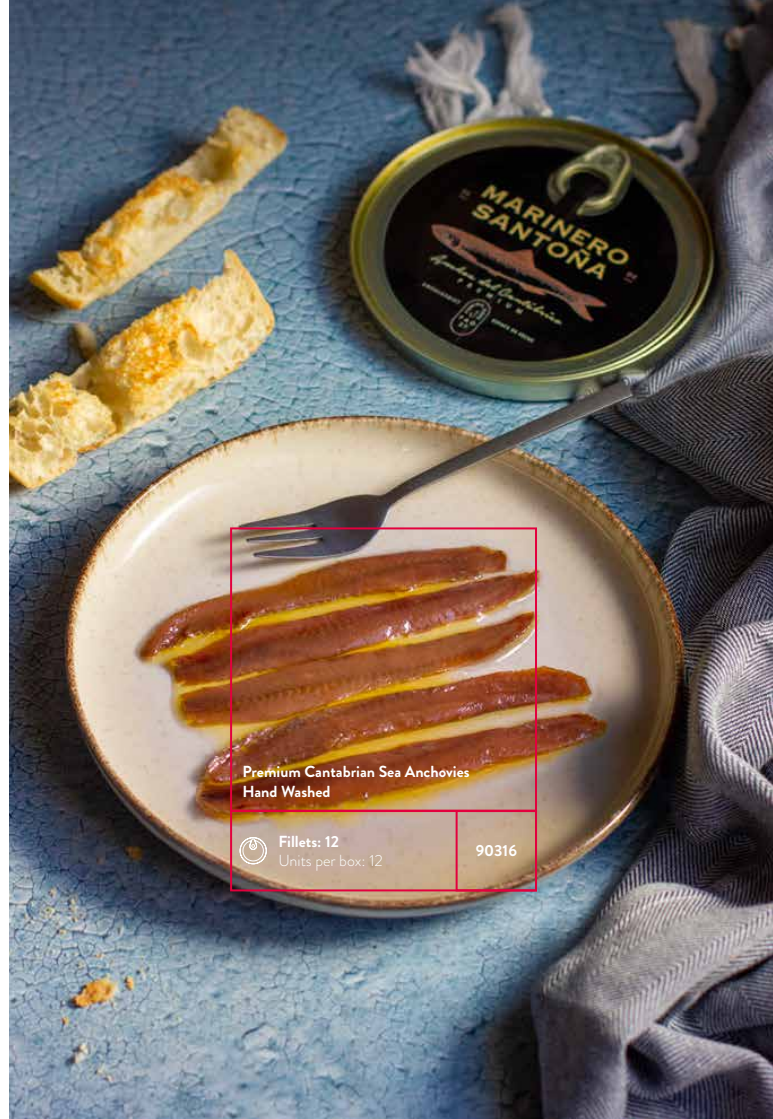
Shelf life (90315): 4 months



Cantabrian Sea Anchovies

 **Filletts: 13**
Units per box: 12

90313



Premium Cantabrian Sea Anchovies
Hand Washed

 **Filletts: 12**
Units per box: 12

90316

1 Cockles in Brine
55/65



2 Octopus with Garlic



3 Fillets of Mackerel in Tomato Sauce
4/6



6 Razor Clams in Brine



4 Light Tuna Belly in Olive Oil



5 Mussels in Spanish Sauce
12/16



La Narval

A selection of the best fish & seafood from Galicia and Cantabrian Sea. Tinned following the tradition, gently by hand only by expert hands, to preserve the exclusive taste of our products.

Shelf life: 3 years



 120-125 ml Units per box: 12-25	80184	80128	80155	80029	80166	80132	3618
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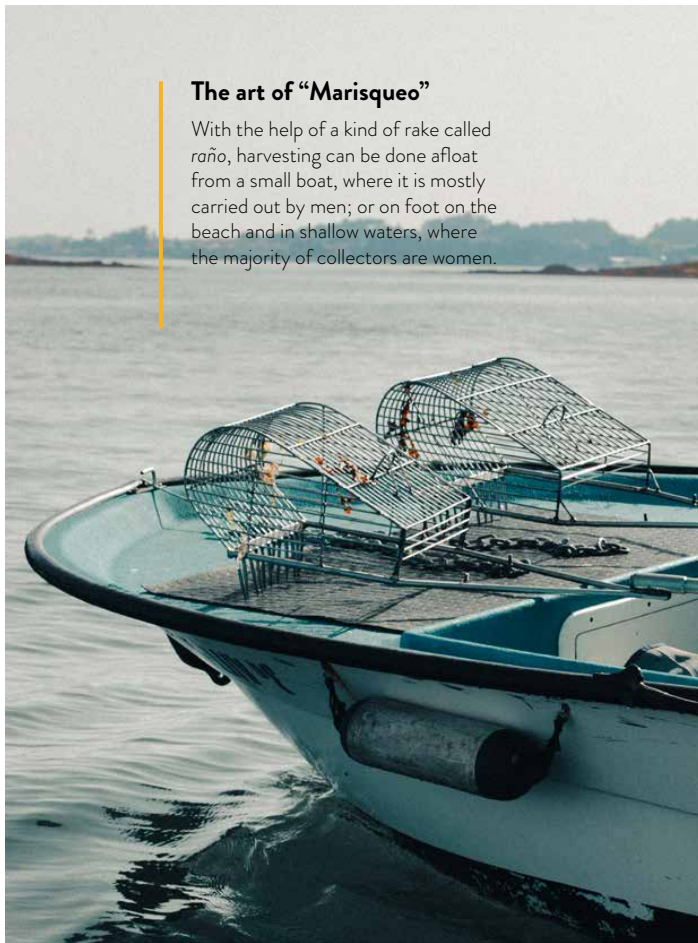
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lanarval.com

The art of “Marisqueo”

With the help of a kind of rake called *raño*, harvesting can be done afloat from a small boat, where it is mostly carried out by men; or on foot on the beach and in shallow waters, where the majority of collectors are women.



8 Yellowfin Tuna
in Olive Oil



9 Scallops
in Vieira Sauce



10 Small Sardines
in Olive Oil
10/12



11 Fillets of Mackerel
in Olive Oil
4/6



12 Squid Pieces
in Ink Sauce



13 Octopus with
Marinera Sauce

 120-125 ml Units per box: 12-25	80030	80027	80162	80051	80150	80126	80149	4387
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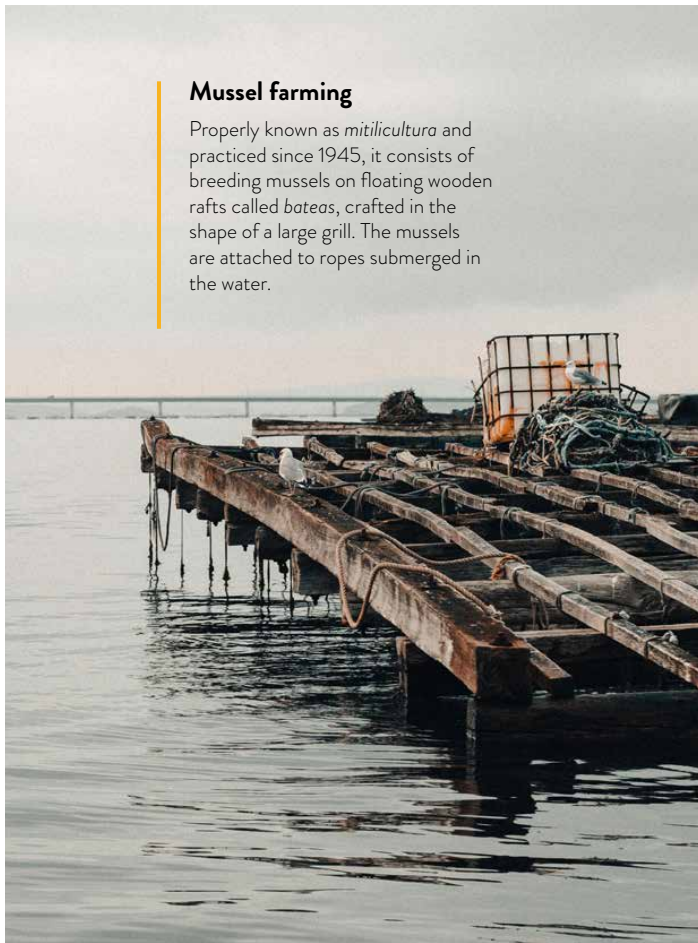
13

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Mussel farming

Properly known as *mitilicultura* and practiced since 1945, it consists of breeding mussels on floating wooden rafts called *bateas*, crafted in the shape of a large grill. The mussels are attached to ropes submerged in the water.



La Narval Pâté

As natural as taking our tinned fish & seafood and making them into pâté. No tricks, no additives, just as pure and natural as that. The result: a product that surprises with a delicious taste and a fine creamy texture.

Shelf life: 3 years



1 Grilled Razor Clams
with Olive Oil



2 Light Tuna
with Olive Oil



5 Squid in
Ink Sauce

Octopus
with Garlic



Mussels with
Spanish Sauce



 80 g Units per box: 15	4420	4422	4252	4248	4245
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Tuna

Our most gourmet, sought after species of tuna bottled in glass. Both are exquisite, but the White Tuna has also been caught with the utmost respect for the conservation of the environment. Because we defend the need to protect the environment, we choose for our family people who share the same philosophy.

Shelf life: 3 years



White Tuna MSC in Organic Olive Oil
Shelf life: 3 years

 **212 ml**
Units per box: 12

80058



Yellowfin Tuna in Olive Oil
Shelf life: 3 years

 **156 ml**
Units per box: 12

80078

 **212 ml**
Units per box: 12

80079

Know the species

Yellowfin Tuna (*Thunnus albacares*) & White Tuna (*Thunnus Alalunga*) are both an oily fish world-renowned for their exquisite flavour. But the White Tuna represents the top of the range among all tuna species. Also known as Albacore or “Bonito del Norte”, because it is in the Cantabrian Sea (North of Spain) where it is still fished today using traditional gear between the months of July and October.

Dark blue back fading to silver or white around the stomach.

Its long pectoral fin makes it also known as Longfin Tuna. Alalunga is in fact the sum of ala, meaning wing, and lunga, meaning long.



White Tuna (*Thunnus Alalunga*).

SPANISH CHEESES



Fine selection and variety of the best Spanish cheeses and World Cheese Award winning cheeses.

Made from sheep, goat, cow or mixed milk.

Traditional production techniques to achieve excellent quality.

PDO spanish cheeses. ●

Several regions of Spain

Cheese 🌟

Spain is considered to be one of the countries with the greatest number of cheese types. From sheep, goat, cow milk or mixed; fresh or cured; soft or pressed; raw and pasteurized milk; creamy, blue... there is something for every palate!

We have made a selection of some of them, including some of the most typical PDO cheeses. In the following pages you will be able to get to know some of them better.

Shelf life: 1 year
Shelf life (200 g): 9 months

It's all about the milk

Spain has a long tradition in livestock, and subsequently, a long cheesemaking tradition.

Raising sheep is particularly representative of Spain; ranking as the second largest sheepherding country in the world, it is an activity practiced all over Spain. Cows are raised in the northeast. And goats in predominantly dry areas with a warm climate and dry atmosphere.

 3 - 3.5 kg Units per box: 2 / 4-9		
	Ibérico 6M	70034
2	Manchego 6M	70033 🌟
	Manchego 12M	70039 🌟
3	Sheep with Rosemary 6/8M	70040
	Sheep in Iberian Lard 6/8M	70041
	Goat semicured	70042
4	Goat matured Gran Reserva	70043
	Sheep cured Raw Milk	70044
	Sheep Pedro Ximenez	70083
	Sheep Paprika	70084
	Sheep Mediterráneo	70085
	Sheep Truffle	70086
	Idiazabal Sheep	70087 🌟
	Smoked Idiazabal	70088 🌟
5	Cabrales (2,5 Kg)	70068 🌟
6	Tetilla (1 kg)	70062 🌟
	San Simón (1 kg)	70069 🌟
1	Torta del Casar (400 g)	70013 🌟
 200 g Units per box: 15 / 24		
	Ibérico 6M	70037
	Manchego 6M	70038 🌟
	Manchego 12M	70036 🌟
	Sheep with Rosemary 6/8M	70050
	Cabrales (100 g)	70064 🌟





1

Torta del Casar

Originally made in Casar de Cáceres, from raw sheep's milk, wild thistle rennet and salt. The vegetable rennet makes it tend to flatten, taking the shape of a "torta de pan", hence its name. It is characterized by its highly creamy texture with a fatty and melting character, and by its light and thin rind.

4

Goat Gran Reserva

Cheese aged for a minimum of 6 months, enhancing even more the characteristic flavor of cheeses made with goat's milk. Only milk obtained within the 48 hours previous to the preparation of the cheese is used, thus avoiding the presence of anomalous flavors so prone to occur in aged goat's milk. It has a texture similar to Parmesan cheese, making it an ideal tapa.

2

Manchego

This cheese is pressed. Oily, firm and compact, with spicy nuances in the most cured. It is made only with the milk obtained from grazing Manchego sheep, taking advantage of all related natural resources. This cheese has an aging process of a minimum of between 30 and 60 days, depending on the size of the cheese.

2015 2013 2009 2008

5

Cabrales

Blue cheese made in the Cabrales region (Asturias) from cow's, goat's or sheep's milk. It is matured in natural caves in the mountains for 2 to 4 months, which favors the development of molds and gives it its blue-greenish streaks. Its flavor is slightly spicy, its rind is soft and its consistency is unctuous but compact.

2021 2016

3

Sheep with Rosemary

Made with pasteurized sheep's milk. Its main characteristic is that it has been cured in butter mixed with rosemary leaf for a period of 24 months, which makes it a limited edition gran reserva. It is a cheese with a lot of personality, perfect for cheese lovers.

2013

6

Tetilla

Made in Galicia, with pasteurized cow's milk from the Galician Blonde, Friesian and Brown Alpine breeds, with a minimum maturity of 7 days. Its conical shape reminiscent of a woman's breast is what gives it its name "tetilla". It has a smooth, thin rind, a soft, creamy interior and a mild, buttery flavor.

2014 2013 2012 2010 2009

SPANISH

CHARCUTERIE

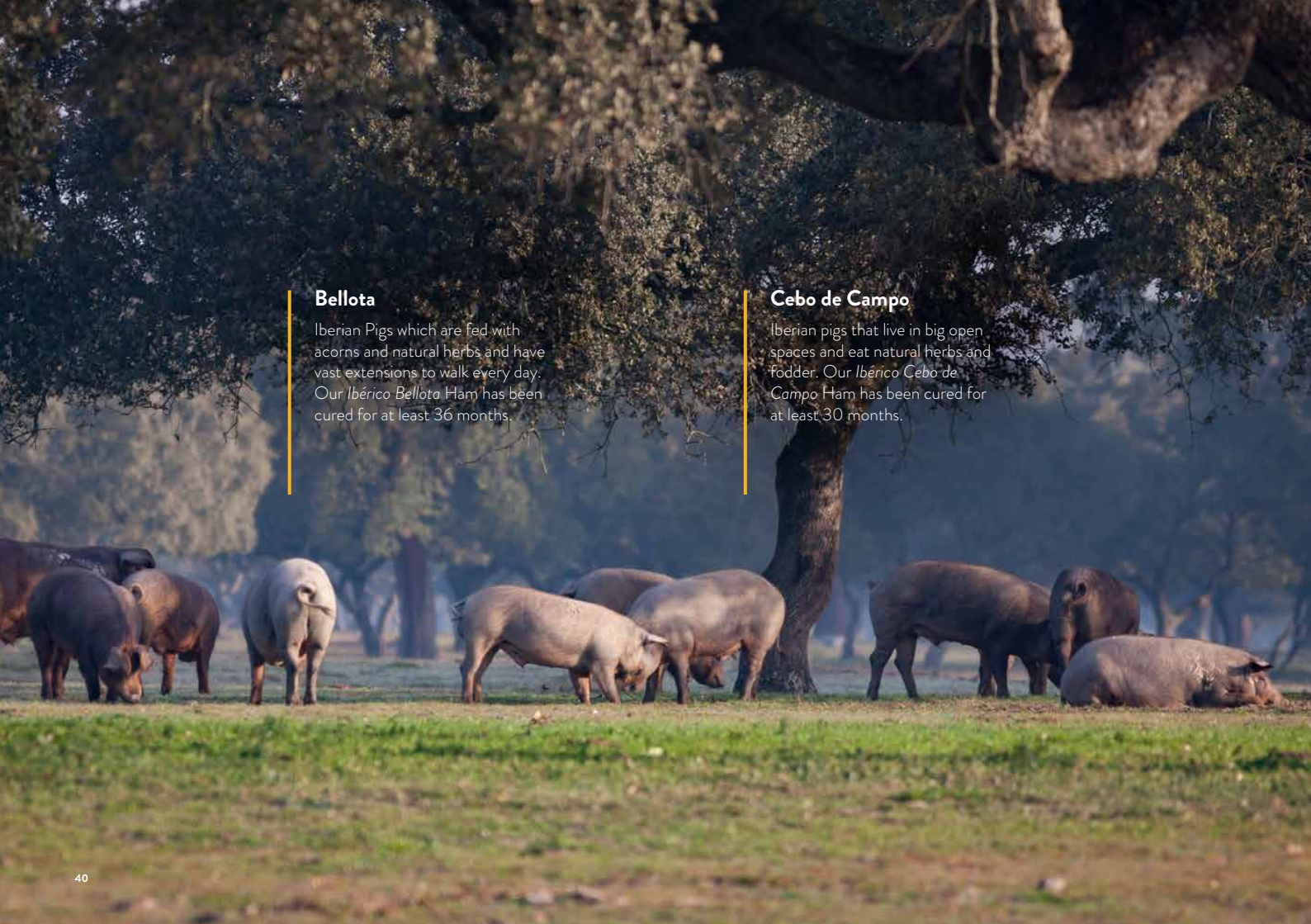


Finest selection of the best Spanish charcuterie.

Choicest portions of pork: shoulder, loin and ham.

Hand-sliced packs by professional cutters.

Iberian products. 🌿



Bellota

Iberian Pigs which are fed with acorns and natural herbs and have vast extensions to walk every day. Our *Ibérico Bellota* Ham has been cured for at least 36 months.

Cebo de Campo

Iberian pigs that live in big open spaces and eat natural herbs and fodder. Our *Ibérico Cebo de Campo* Ham has been cured for at least 30 months.

Ham ❁

We mainly work with Iberian and Duroc breed pigs. By crossing them we obtain juicier hams with greater fat filtration.

An option for every taste: whole ham legs, deboned legs or blocks (ideal for machine slicing), and packs hand-sliced by professional cutters, ready to eat or serve.

Shelf life: 1 year

Shelf life (100 g): 6 months

* 60198 includes wooden holder and knife.



7 - 10 Kg
Units per box: 1 / 2

1

Duroc Reserva Familia*	60198
Ibérico Bellota	60154 ❁
Ibérico Cebo de Campo	60155 ❁
Ibérico Bellota Paleta (4-6 kg)	60156 ❁
Duroc Gran Reserva	60101



5 Kg
Units per box: 2

Serrano Reserva	60105
Duroc Gran Reserva	60146



2 halves (3.5 - 5.5 Kg)
Units per box: 2

3

Ibérico Bellota	60157 ❁
Ibérico Cebo de Campo	60158 ❁
Ibérico Bellota Paleta (2-3.3 kg)	60159 ❁

2



100 g
Units per box: 15 / 10

4

Serrano Reserva	60102
Ibérico Bellota	60165 ❁
Ibérico Cebo de Campo	60166 ❁

1



Chorizo ☼

Spain's most traditional *embutido* made from minced pork and spices, the most characteristic being paprika, which gives it its characteristic red colour and spicy flavour. Available in the typical *Sarta* or ring, tied with this shape and with a smaller diameter. In large straight pieces with a greater diameter we refer to it as *Vela* or *Cular*.

Shelf life: 8 months

1	 200 g Units per box: 10 / 24 / 20	
	Natural Red Wine Gift Pack 60110 Natural Red Wine 60040	
	Mild 60069 Spicy 60070	
	Natural Welfare (230 g) 4686 Natural Welfare Spicy (230 g) 4687	
2	 1.6 kg Units per box: 6 / 4 / 10	
	Spicy 60071 Mild 60126	
3	Ibérico (0.9-1.6 Kg) 60179 ☼	
	Pack Velita (2x100g) 4671	

In sliced packs and ready to eat snacks.

Shelf life: 6 months
Shelf life (60056): 4 months

 100 g Units per box: 15 / 10	
Traditional	60119
Ibérico	60169 ☼
 10 g Units per box: 3 bags of 1 kg	
Traditional	60056

And in different flavours cooking chorizos, perfect for barbecue and stews.

Shelf life: 6 months

4	 200 g Units per box: 24 / 10	
	Fresh Traditional 60042 Fresh Spicy 60043	
	Inferno 60072 Curry 60076 Mediterráneo 60077 Wine 60078 Arizona Grill 60079	

Salchichón ☼

Also a very traditional *embutido* made from minced pork and spices, mainly pepper in this case, and pork bacon.

Shelf life (60132): 8 months
Shelf life (60180): 1 year
Shelf life (60170): 6 months

5	 280 g Units per box: 20	
	Traditional	60132
6	 0.9 - 1.6 kg Units per box: 4 / 20	
	Ibérico 60180 ☼ Longaniza Extra Payés (300g) 60215	
	 100 g Units per box: 10	
	Ibérico	60170 ☼

Loin ☼

Produced from a single cut, one of the most valuable parts of the pig: the lower back. It is a lean meat, considered one of the best *embutidos* for its intense flavor and product quality.

Shelf life: 1 year
Shelf life (100 g): 6 months

 0.9 - 1.6 Kg Units per box: 2 / 4 / 5 / 9 / 10	
Ibérico Bellota	60160 ☼
Ibérico Cebo de Campo	60161 ☼
Duroc (1,7 kg)	60134
Bayona	60075
Pork Tenderloin (500g)	60218
 100 g Units per box: 15 / 10	
Duroc (80 g)	60134
Ibérico Bellota	60167 ☼
Ibérico Cebo de Campo	60168 ☼

Morcón ☼

Very similar to *chorizo*. But *morcón* is stuffed with the large intestine, instead of the small intestine.

Shelf life: 12 months

 0,9 - 1,6 kg Units per box: 4	
Ibérico Bellota	60163 ☼





Cecina ❁

Probably one of the oldest Spanish meat products, as the use of salt combined with the action of cold and fire was one of the first preservation methods used. The most traditional and highest quality is beef cecina. We could say that it is the cow's ham.

Shelf life: 8 months



1,5 kg
Units per box: 6

Beef

60027



100 g
Units per box: 14

Beef

60028

Shelf life 10 g: 4 months
Shelf life 100 g: 3 months



100 g & 150 g
Units per box: 30

Traditional Extra	60049
Extra with Garlic	60100
Extra with Black Truffle	60050
Extra with Blue Cheese	60052
Extra with Figs	60053
Extra with Basil	60054
Extra with Goat Cheese	60055
Extra with Bull	60084
Extra with Onion	60128
Extra with Wild Boar	60086
Extra with Porcini	60087
Extra with Duck	60124
Extra with Spicy	60141
Extra with Black Pepper	60143
Extra with Walnuts	60074
Extra with Hazelnuts	60051



10 g
Units per box: 3 bags of 1 kg

Traditional	60057
Blue Cheese	60059
Hazelnuts	60092
Bull	60093
Foie Gras	60094
Spanish Ham	60095
Duck	60144
Wild Boar	60145

Fuet ❁

Typical *embutido* of Catalan gastronomy, traditionally made with lean pork, bacon and salt. To this, different spices and ingredients are added, giving rise to a multitude of flavours. Its skin is usually white due to the presence of fungi that help it to mature. Available in the typical fuet bars, but also in a 10 g snack size.



ARTISAN JAMS



From Murcia, known as
“The orchard of Spain”.

Made only with natural
ingredients: fruits and
vegetables from our own
orchard and fields of fruit
trees.

Produced bearing in mind the
fruit seasons and only at their
optimum point of ripeness.

Murcia

Kiss the cheese

These mini jams are ideal for preparing a luxury cheese or charcuterie board, with patés, meats, on a toast... A truly unique product with exciting blends of unique ingredients.

We also have available a display box with five units of each flavor.

Shelf life: 3 years



 Flavours: 6 Units per box: 30	4174
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 40 g Units per box: 30	4176	4177	4175	4178	4180	4179
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1

2

3

4

5

6

Jams

Our range of jams has a wide assortment of flavors. From the most traditional ones, such as the red pepper jam that we roast in our wood oven, to the most original ones, such as our floral. Not just perfect for breakfast, but for cooking or as side to dishes.

Shelf life: 3 years

 **140 g**
Units per box: 12

Red Pepper	Jasmine Petals	Beer	Orange	Onion	Rose Petals	Figs	Orange Blossom Petals	Red Wine	Tomato	Pomegranate	Mango	Violet Petals	Dates
90066	90078	90077	90073	90068	90079	90069	90076	90074	90067	90072	3619	90080	90146
1	2	3	4	5	6	7	8	9	10	11			



Almond honey is the first one to be harvested. The result is a very clear honey with a subtly bitter tinge that makes it very special. Lemon honey is harvested from lemon trees. It's got a sweet taste with acidic nuances, ideal for infusions. Pyrenees Mountain honey is harvested from a great variety of wild flowers which grow at more than

1000m of altitude. A dark colored honey, very rich in healthy enzymes. And the rosemary honey is one of the most classic honeys in Spain. It has a mixture of floral flavors, sweet taste and acid nuances.

Shelf life: 3 years

 **250 g**
Units per box: 6

NATURAL HONEY



Pyrenees Mountains & Mediterranean Coast

Pancakes with honey.

DRIED FRUIT & NUTS



100% natural
snacks & treats.

Suitable for
vegans.

Comunidad Valenciana

Almonds

We use only the best and authentic almonds from Spain: Valencia and Marcona varieties. The Valencia almond is crunchy and with an exquisite aroma and flavour, it is the most famous Spanish almond. The Marcona almond is an absolute delicacy: round and fat, sweet and very barely bitter, perfect to be fried.

We prepare our almonds following the traditional recipe, with the exact touch of salt and olive oil, and use Mediterranean herbs for new and exciting flavours. A very delicious and healthy appetizer!

Shelf life: 12 months

Marcona blanched, fried and salted		
	5 Kg Units per box: 1	90320
Valencia blanched and fried		
	5 Kg Units per box: 1	90336



Valencia
blanched and fried with Fine Herbs

	125 g Units per box: 12	4535
	5 Kg Units per box: 1	90335



Valencia
skin-on, fried and salted

	125 g Units per box: 12	4534
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Healthy Bites

The peasants of Alicante used to produce fig bread to conserve the surplus. Today we still handcraft this bread with great care as they did back then. It is a good source of fiber and energy, and is ideal for cheese pairing.

Shelf life: 18 months
Pasteurized product

Apricot
& Almond ①

Date
& Walnut ③

② Fig &
Almond

⑤ Red Berries
& Almond

④ Orange
& Almond

 200 g Units per box: 15	90150	90148	90149	90151	90201
 5 kg Units per box: 1	90009	90007	90008	4601	4602

1 2 3 4 5

CHOCOLATE & SWEETS



Alicante & León



Chocolate Covered Apricots

90212



Chocolate Covered Plums

90213



Chocolate Covered
Orange sticks

90214



Chocolate Covered Dates

90197

Choc Choc ❄️

Exquisite dried fruit, from the best raw materials, covered with delicious chocolate. Made in the same traditional way that our ancestors did.

Shelf life: 9 months

📦 120 g
Units per box: 16



Chocolate Covered Figs

90196



Quince

90327



Fig

90329



Reineta Apple

90328

Fruit paste

Historically, quince has been very present on the shores of the Mediterranean: Babylon, Greece, Rome... Little by little they experimented with preserving it with sugar until they obtained the now typical quince paste.

Today we make them with different fruits, from the hand of a family who, since 1986, has been working only with top quality raw materials.

Shelf life: 3 years

 **210 g**
Units per box: 10

Turrón

Traditional Spanish sweets at Christmas, but delicious all year round. Jijona's and Alicante's are the most traditional with protected geographical indications.

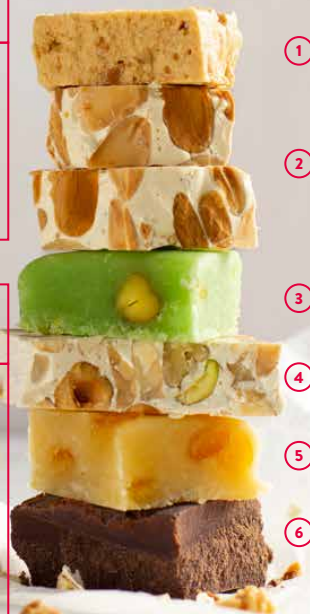
Shelf life: 1 year

 **100 g**
Units per box: 30

1	Soft Jijona	60071
2	Hard Alicante	90168
3	Pistachio Marzipan	3570
4	Imperial Dry Fruits	3571
	Caramel, Almonds & Sesame Seeds	3572
	Almonds Chocolate	90259

 **200 g**
Units per box: 28 / 14

	Caramel Egg Yolk Marzipan	90083
	Pistachio Marzipan	90220
5	Orange Marzipan	90221
	Catalana Cream Marzipan	90222
6	Chocolate & Whisky	90085
	Chocolate Rum with Raisins	90086
	Chocolate Crunchy Nougat	90215
	Chocolate Truffled Nougat	90216



SPANISH D.O.

CAVA & WINE



Diverse collection of the best and most famous Designations of Origin from Spain.

Families with decades of winemaking tradition and love for the land.

Vineyards in geographically privileged locations.

Traditional methods combined with modern technology.

Ribera del Duero / Rioja / Cava / Jumilla

Gondomar del Reino

We make this wine one-on-one with a family that has the savoir-faire of decades, employing Tempranillo grapes from their 77 hectares of well-aged vineyards at an altitude of 910 meters.

The result: intense wines, focused on natural aromas, powerful and long, with time to savour. And above all: balanced wines: fruit, spices and wood.

1 Vendimia
Seleccionada
8 months

2 Crianza
14 months

3 Reserva
18 months

 75 cl Units per box: 6	4173	4257	4258
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1 2 3

Ribera Del Duero

This D.O. comprises vineyards located in the area of Castilla y León, within the Duero river, benefiting from the mercy of a continental climate. The wines are mainly red, with grape variety Tempranillo: the jewel of this historic area.

gondomardelreino.com



Pinos Claros

Our young white wine and our aged red wine, produced in the Najerilla Valley, the heart of the *Rioja Alta*. This region is characterized by the clash of continental and Mediterranean climates and the important differences in temperatures from day to night.

 **75 cl**
Units per box: 6

Rioja

Located on both banks of the Ebro River, is the oldest D.O. in Spain, and the best known worldwide. The main grapes used are Tempranillo for reds and Viura for whites.

Turdión

Our brand of cavas with character and a long persistence in the mouth. Created under a family tradition of more than 150 years and an innovative spirit. It is made using the artisanal methods of our ancestors, combined with the most cutting-edge technology.

 **75 cl**
Units per box: 6

Cava

The Spanish DO for sparkling wine, mainly produced in Cataluña, in the Penedés region. Cava is the Spanish word for cave/cellar, where the wines are aged.

1 Monastrell Ecológico

2 Barrica
3 months

Jumilla

Vineyards between the provinces of Murcia and Albacete. Awarded world-wide it is considered one of the most emerging D.O. for the quality and originality of its wines, the meticulous harvest and ripening controls, and the use of the most modern technology.

Alto de Bayna

Our proposal with Spanish Monastrell grapes, grown at an altitude of between 400 and 800 metres in a Mediterranean climate: high temperatures, strong winds and permeable soils, where the vineyards are located in plots with a good solar orientation called “sunny slopes”, producing a small quantity of grapes but of unequalled quality.

 75 cl Units per box: 6	4302	4303
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TRADITIONAL CERAMICS



Workshop with thirty years of specialization in the world of craftsmanship.

Traditional decoration technique entirely by hand.

Three styles inspired by three emblematic Spanish cities.

Many different items.



Toledo

Units per box: 7 / 8 / 10 / 12 / 20

Bowl 13 cm	1390182
Mortar	1390185
Salt Cellar	1390195
Small Bowl 10 x 6 cm	1390161
Round Plate 26 cm	1390167
Spoon Rest 25 x 10 cm	1390173
Utensil Holder	1390198
Round Plate 15 cm	1390170
Three Edge Bowl	1390188
Garlic Crusher 12 x 2 cm	1390176



Granada

Units per box: 7 / 8 / 10 / 12 / 20

Bowl 13 cm	1390184
Mortar	1390187
Salt Cellar	1390194
Small Bowl 10 x 6 cm	1390163
Round Plate 26 cm	1390169
Spoon Rest 25 x 10 cm	1390175
Utensil Holder	1390200
Round Plate 15 cm	1390172
Three Edge Bowl	1390190
Garlic Crusher 12 x 2 cm	1390178



Sevilla

Units per box: 7 / 8 / 10 / 12 / 20

Bowl 13 cm	1390183
Mortar	1390186
Salt Cellar	1390193
Small Bowl 10 x 6 cm	1390162
Round Plate 26 cm	1390168
Spoon Rest 25 x 10 cm	1390174
Utensil Holder	1390199
Round Plate 15 cm	1390171
Three Edge Bowl	1390189
Garlic Crusher 12 x 2 cm	1390177

Ceramics

All our pieces are handmade throughout the process, from the transformation of the clay to the final decoration, which is done entirely by hand. This is how we obtain unique and original pieces.

They are made of ceramic. A hard material, resistant to heat, wear and chemical attack.

The Raya technique.

First a colored background is applied. On top, using a *manguilla de pera* (so called because of its pear shape) almost as if it were a pastry bag filled with *engobes* of different colors, the artists, all women in our workshop, create the different decorations. Finally, to add shine, a coat of glaze is applied.



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