

TRADE
2022

BASCO
GOURMET SPAIN TO YOUR DOOR

Welcome

Basco is a leading Spanish food wholesaler supplying tapas bars, delicatessens, restaurants, hotels and other eateries across the UK with authentic Spanish food.

If you are a new or existing business and are looking at stocking Spanish products, at Basco we can help. Our team of professionals has a hospitality and wine merchant background, so we can advise on how to prepare and serve all of our Spanish foods. We can also support you and your business on menu and wine list development, wine and food tastings, professional ham carving lessons or full product training of all our products.

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, not one, but thirteen Great Taste Awards. We are also members of the Guild of Fine Food and Slow Food UK.

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

To become a trade customer and get all these great benefits, call us on 01937 845767 or email info@bascofinefoods.com where we would be delighted to assist you in meeting your needs. Alternatively, you are welcome to visit our offices located in West Yorkshire where you can discover all our wonderful Spanish foods and ingredients first hand.

Salud!



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Become a Trade Customer

Basco is a leading Spanish food wholesaler supplying tapas bars, delicatessens, restaurants, hotels and other eateries across the UK with wholesale authentic Spanish food.



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.



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.



Next Day Delivery

We also offer 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 start of the many benefits you get when you are a Basco trade customer.



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 merchants 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.



"A wholesale supplier you can trust."

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.



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 and Beverage Training

We are a team of ex-hospitality and wine merchant professionals and are passionate about food and wine. 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.



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 training sessions include:

- Background to Spanish ham and the Iberian breed of pig
- The anatomy of a leg of ham
- The tools and equipment required
- The preparation of the ham for carving
- The 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.

Recipe and 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.

At Basco, we are not just a Spanish food and drink wholesale supplier, our ethos and values are also to educate, support, inspire and help develop businesses in everything that is Spanish food and drink.



We help you create your own brand of Spanish foods

Looking for your own brand of Spanish ham, rioja or chorizo? At Basco, we regularly work with trade customers to introduce into the market their own brand of Spanish products.

All our food and drinks suppliers have quality standards and production techniques in place, with many holding BRC and IFS accreditations.

We can support your company in the development of your own brand of Spanish products from the initial design stage through to the import of the product from Spain where we will ensure regular wholesale supply.

We will support you in the development of the correct packaging format, label, barcode, product technical sheet and allergen information and much more.

If you are interested in creating your own brand of quality Spanish products, get in touch, we will happily answer all of your questions!



Delivery Information

Van Deliveries

We offer weekly van deliveries within the geographical area that we cover with our own refrigerated vehicle fleet. Please check with our sales team. Subject to location, minimum orders may apply.

Courier Deliveries

We offer a standard next day delivery service. You can order as little or as much as you need. Our courier service operates from Monday to Thursday for next day delivery. For orders of £250 net and over within mainland UK, we offer a free next day delivery service when you order before 1pm. Orders below £250 net have a small courier charge of £8.54 + VAT.



Refrigerated Van Delivery Service

Wine List Development and Design



We know what it's like to open and run a restaurant, café or bar and the pressures that come with doing so.

Questions that might sound familiar tend to relate to what type of wines should be on offer? Do I have the right choice? How much should I charge? Do the wines complement our food? Have I got the wine list ready?

Our experience as a Spanish food wholesaler means we provide you and your business with the right wine service to help you develop the correct wine list for the market in which you operate.

We have WSET qualified staff, who can support you through the different stages of preparing a wine list from:

- Initial drafting of the wines based on your concept
- Pairing the wines to your food menus
- Costings, margins and selling prices
- Wine list design and print
- Staff wine training
- Seasonal wine promotions
- Wine tasting events, themed evenings, meet the winemaker events

If you love Spanish wine and you are looking for a wholesale Spanish wine importer that provides extra support to your business, look no further than Basco.

Support on food and drink events

At Basco we regularly carry out food and drink events with all our Spanish wholesale customers, from Spanish wine and cheese evenings to Spanish ham carving events, themed dinner nights and meet the supplier events.

Our knowledge and expertise on all Spanish food and drink will provide your business with a valuable asset to ensure you deliver the authentic Spanish experience to all of your customers.

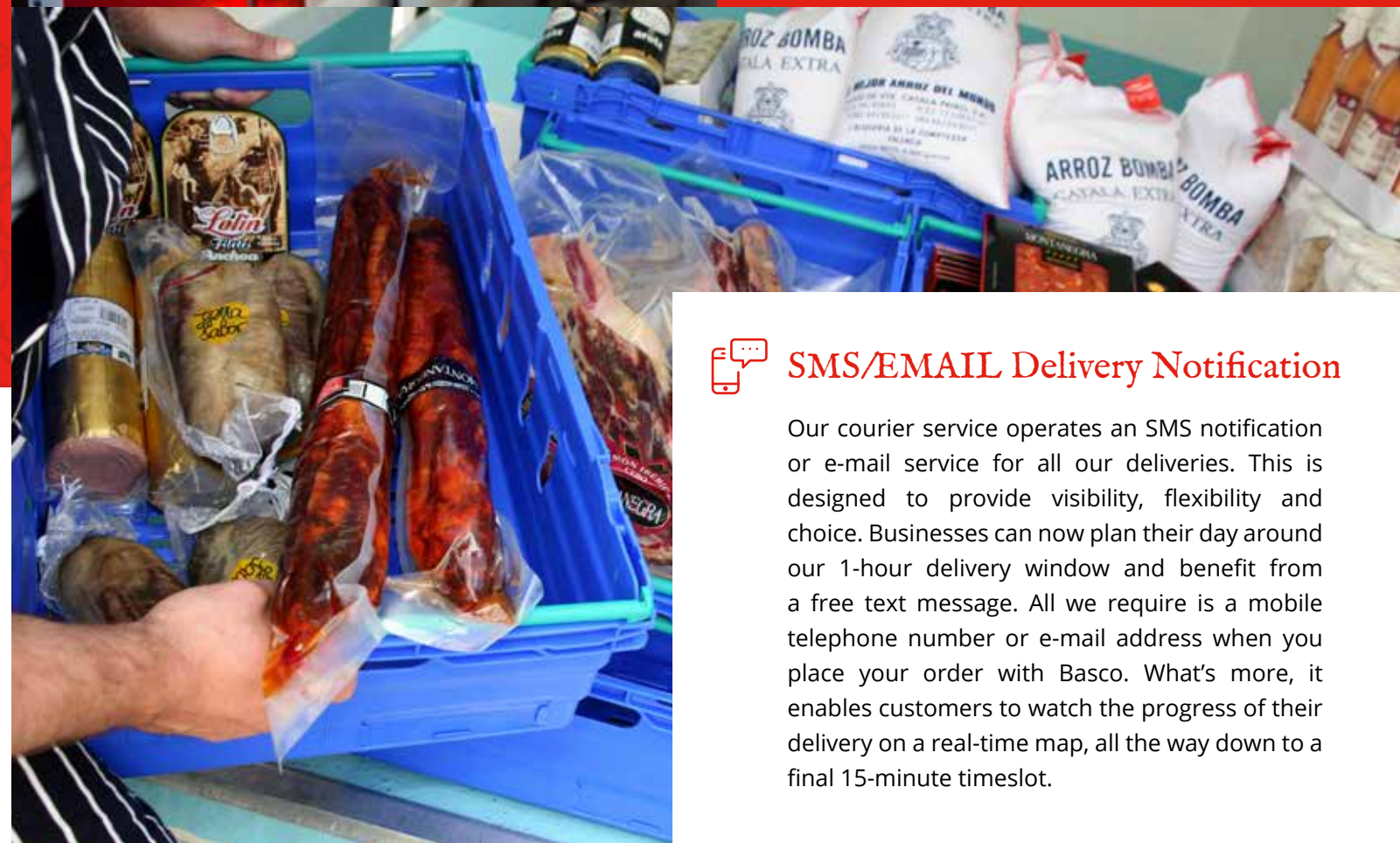


Order before 1pm for next day

Saturday and AM Delivery Service



In a rush? We also offer a Saturday and next day am delivery service whenever you need your goods asap!



SMS/EMAIL Delivery Notification

Our courier service operates an SMS notification or e-mail service for all our deliveries. This is designed to provide visibility, flexibility and choice. Businesses can now plan their day around our 1-hour delivery window and benefit from a free text message. All we require is a mobile telephone number or e-mail address when you place your order with Basco. What's more, it enables customers to watch the progress of their delivery on a real-time map, all the way down to a final 15-minute timeslot.

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 on transit.

We also use Sorbafreeze ice pads within the polystyrene 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.



How to open a Trade Account

To become a trade customer and get all these great benefits, you can simply call us on **01937 845767** or email **wholesale@bascofinefoods.com** where we would be delighted to assist you in meeting all your Spanish food and drink needs.

Alternatively, you are welcome to visit our warehouse 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, cash, cheque or by BACS transfer (bank details available on request).



Exclusive trade prices



Easy to use online platform for ordering



Next day delivery



Free delivery orders over £250



AM & Saturday delivery available

Trade Customer Benefits

- ✓ Discounted wholesale prices
- ✓ 24/7 Access to online ordering platform
- ✓ Next day nationwide delivery, ordering by 1pm
- ✓ Up to 30kg weight allowance per parcel
- ✓ AM & Saturday delivery service available
- ✓ Free delivery for orders over £250
- ✓ Nutritional, allergen & specification data on all our products
- ✓ Spanish food and beverage training
- ✓ Professional training in ham carving
- ✓ Recipe and menu development
- ✓ Sourcing 'own brand' Spanish foods
- ✓ Support on food and drink events

Call us on 01937 845767
Email: wholesale@bascofinefoods.com
**Unit 427C Birch Park
Thorp Arch Estate
Wetherby
West Yorkshire
LS23 7FG**





SPANISH HAMMS

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 ham that free-ranges on the woodland pastures or dehesas, foraging on acorns and wild plants; or the cebo ham 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.

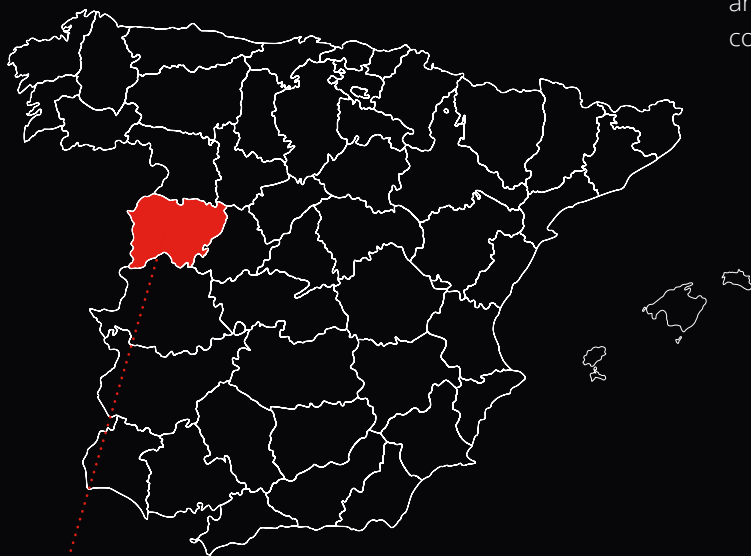
There is also the excellent Jamón Serrano which comes from the Duroc pig. Traditionally these hams come from the mountain regions, hence the name; 'sierra' where the cool, dry mountain air is perfect for curing hams. Our hams are made for us by Martinez Somalo, a small producer from Rioja with nearly 120 years' experience producing pork products. The curing process takes up to 14 months and all our hams have ETG 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

joya de la gastronomía®
jewel of gastronomy®



Arturo Sanchez **SALAMANCA**

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, acknowledged all around the world, where the Arturo Sánchez brand has become a benchmark and a guarantee of prestige, purity and flavour, 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



Whole Bellota Hams

REF		Weight per unit	Case Size
JAM0001	Arturo Sánchez Jamón Ibérico de Bellota 100%	7-8Kg	Per Kg
JAM0002	Arturo Sánchez Paleta Ibérica de Bellota 75%	4.5-5.5Kg	Per Kg

Other Whole Hams

REF		Weight per unit	Case Size
JAM0004	Arturo Sánchez Jamón Ibérico de Cebo	7-8Kg	Per Kg
JAM0005	Somalo Serrano Reserva Ham E.T.G.	6-6.5Kg	Per Kg



Boneless Hams

REF		Weight per unit	Case Size
JAM0006	Arturo Sánchez Boneless Jamón Ibérico de Cebo	4-5Kg	Per Kg
JAM0007	Arturo Sánchez Boneless Paleta Ibérica de Bellota 75%	2-2.5Kg	Per Kg
JAM0008	Arturo Sánchez Boneless Jamón Ibérico de Bellota 75%	4-5Kg	Per Kg
JAM0009	Somalo Mini Serrano Ham Kit	1Kg	Per Kg
JAM0010	Somalo Boneless Serrano Reserva Ham E.T.G	5-5.5Kg	Per Kg





CHORIZO SAUSAGE

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 packs, 1kg packs or we have mini cooking chorizo in 1kg packs and 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 centers. The traditional one dedicated to the production of Chorizo, and the modern one focused on the drying of Serrano Ham.

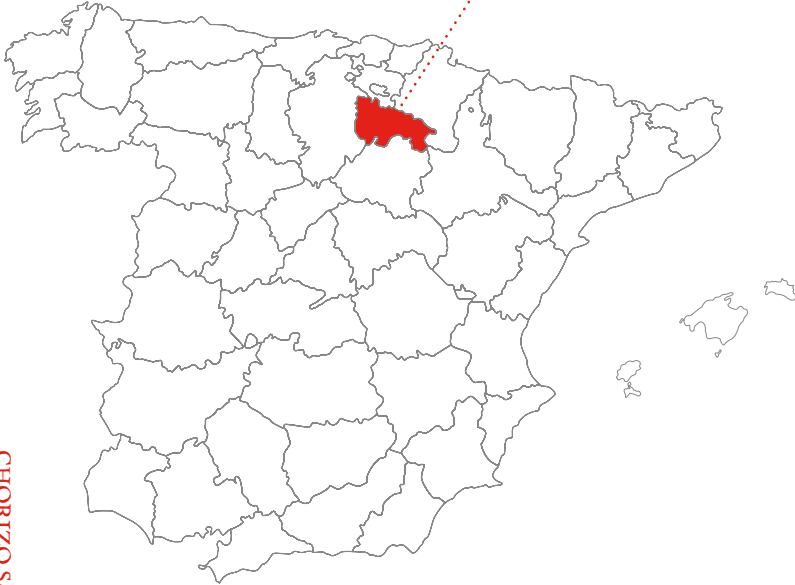
Currently, the firm is led by the 4th generation of the family, and qualified professionals from the meat sector. Both our plants are located in Baños de Río Tobía (La Rioja) –typical Spanish wine region. We are certified with the prestigious regulations BRC “British Retail Consortium” and IFS (International Food Standard).

Martínez Somalo Serrano Ham is a basic ingredient of the Mediterranean diet, flavour and health together in one product. Martínez Somalo Serrano ham contains iron, zinc, calcium, phosphorous, 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 the one of the olive oil or salmon, according to Yolanda Alastrue, 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.



Martínez Somalo
LA RIOJA



Chorizo Sausage

REF		Weight per unit	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
CHA0011	Basco Chorizo Hoop Picante	200g	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 , to 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

Spain has a phenomenal range of cured meat products many, but not all coming from the pig; for example, our Cecina is made with air-dried, smoked, cured beef.

All our charcuterie makes fantastic tapas or charcuterie boards and can be used in many dishes.

Our Sobrasada from Mallorca is a soft, almost paté like sausage, that is perfect spread over some crusty bread or our traditional Mallorcan rosemary biscuits. Lomo is the cured loin of the pork, rubbed with smoked pimento we stock Somalo or Iberico varieties.

Our salchichón and chorizo are made from free-range ibérico pig and has all the nutty sweetness of that animal. We stock two types of morcilla blood sausage; morcilla iberico, made from the iberico pig, light, delicate with all the lip-smacking nuttiness that comes from that meat; or morcilla de Burgos, a hearty sausage made with rice.

Our Butifarra sausages, made from free-range pigs is poached for 45minutes to remove most of the fat and makes the lightest sausage ever!



Founded in 1956 by the Tome Hernandez family, Montanegra produces Ibérico products that are considered to be amongst the best in Spain. This is due to the knowledge gained during more than 60 years and several generations dedicated to the Ibérico pig.



This family business is located in the D.O. 'Dehesa de Extremadura' in the Southwest of Spain. It is one of the best areas of oak trees in the region, making the maximum use of the pasture for the breeding of Black Iberian Pigs. Pure Iberian breed pigs are used or those of Pure Iberian mothers crossed with Duroc-Jersey genetically achieving pigs with a 75% Iberian breed and 25% Duroc-jersey. The D.O. Dehesa de Extremadura controls the birth, breeding, feeding, slaughter and the curing process and then optimum time for release to the market.

About 75% of the total production are Montanegra's own pigs, leaving 25% to other Dehesas. Montanegra has an important level of ownership in the main abattoir of the province of Badajoz, giving better control over the process. The drying rooms located in the town of Nogales, South of Badajoz, have a capacity for 150,000 hams; the drying rooms in Higuera La Real have approximate capacity for 500,000 hams. Their premises are ideal for the curing process due to the microclimate of the area.

Montanegra's Iberico hams are silky and creamy, full of flavour and leave an amazing taste in the mouth. Winner of 3 Star Great Taste Award in 2013 for their Jamon Ibérico de Bellota, which is the highest award of its class in the UK.



Montanegra BADAJOZ

Iberico Charcutería

REF		Weight per unit	Case Size
CHA0001	Arturo Sánchez Lomo Ibérico de Bellota 100%	0.8-1.2Kg	Per Kg
CHA0002	Arturo Sánchez Chorizo Ibérico	0.8-1.2Kg	Per Kg
CHA0003	Arturo Sánchez Salchichón Ibérico	0.8-1.2Kg	Per Kg
CHA0004	Montanegra Ibérico Morcon	0.8-1.2Kg	Per Kg
CHA0005	Montanegra Ibérico Lardo	0.8-1.2Kg	Per Kg
CHA0036	Montanegra Morcilla Ibérica	350-400g	Per Kg





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 N° 163 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 N° 1067 by the local Government and its products have received numerous awards and prizes, proof of its quality and exquisiteness.

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



Munar MALLORCA

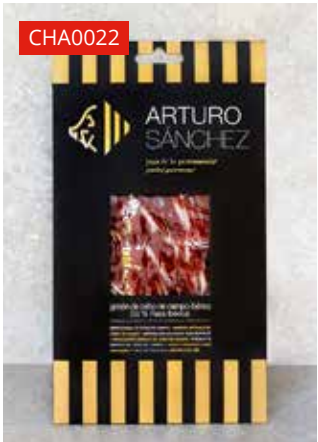
Other Charcutería

REF		Weight per unit	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



Sliced Charcutería

REF		Weight per unit	Case Size
CHA0022	Arturo Sánchez Jamón Ibérico de Cebo	80g	12
CHA0023	Arturo Sánchez Jamón Ibérico de Bellota 100%	80g	12
CHA0024	Arturo Sánchez Lomo Ibérico de Bellota 100%	80g	12
CHA0025	Arturo Sánchez Chorizo Ibérico de Bellota	80g	12
CHA0026	Arturo Sánchez Salchichón Ibérico de Bellota	80g	12
CHA0027	Somalo Sliced Serrano Ham Reserva E.T.G	100g	15
CHA0028	Somalo Sliced Serrano Ham Reserva E.T.G	500g	10
CHA0029	Somalo Sliced Chorizo Vela	100g	15
CHA0030	Somalo Sliced Chorizo Vela	500g	10
CHA0040	Santa Rosalia Cured Wagyu Beef	80g	12



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.

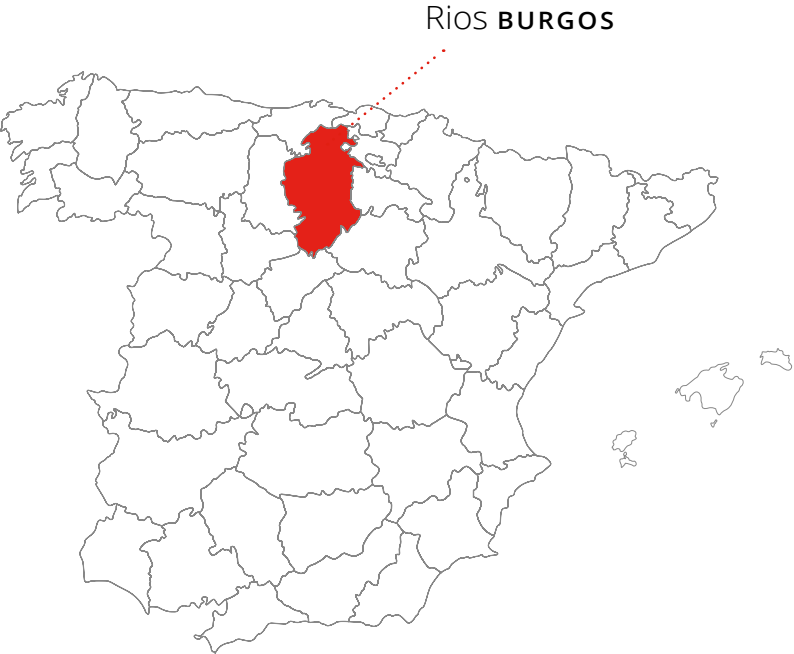


Embutidos Rios, a family passion for things well made.

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.



Morcilla de Burgos

REF		Weight per unit	Case Size
CHA0032	Rios Morcilla de Burgos	300-350g	4Kg





FRESH MEATS

All our premium Spanish meats come from small artisan producers who emphasise quality, care and dedication to their craft. Our whole suckling pigs come from Segovia and our milk-fed lamb from Castilla y León - both carry Cochinillo de Segovia and Tierra de Sabor status respectively.

Our Ibérico pork is award-winning, our latest being a 3-star 2019 Great Taste Award for our Pluma Ibérica. We stock many cuts making this meat supremely versatile. The meat has an intense nutty flavour and succulence from pigs fed on a diet of acorns and wild herbs.

We stock a variety of Galician aged beef steaks from cattle between eight and over twelve years old. Our grass-fed Galician Txuletones come from a variety of cattle and are retired milkers. Our Rubia Gallega, from cattle up to 12 years old, is some of the most sought-after beef available. This grass-fed beef is aged for up to 50 days and its intense beefy-ness makes it out as the supreme steak lover's steak.

Our Santa Rosalia Wagyu beef is produced by one of Spain's oldest wagyu beef producers, supplying some of Spain's top Michelin-starred restaurants. This beef is renowned for succulence, tenderness and flavour.

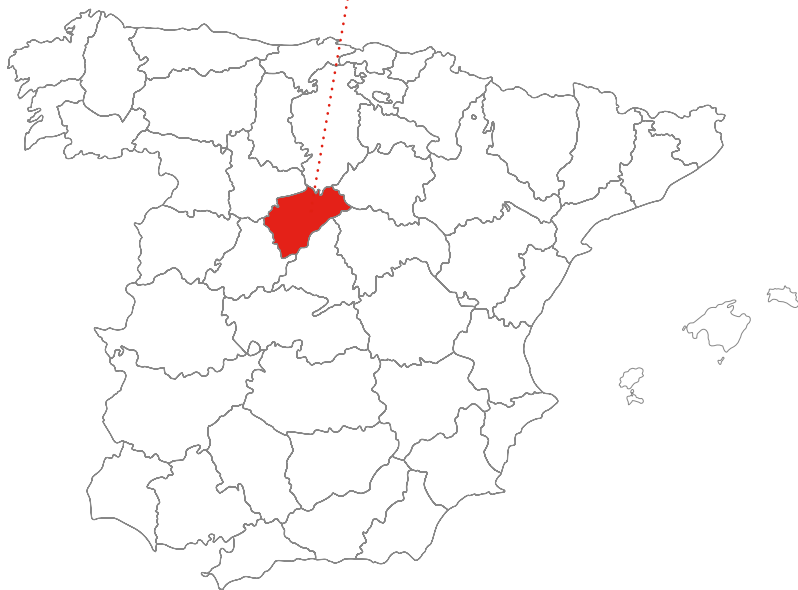


Tabladillo is a family run business dedicated, for more than 50 years, to the breeding and production of the Segovian Suckling Pig nicknamed 'Cochinillo'.

Tabladillo's experience has enabled it to develop its own working methodology to provide customers with the highest quality Spanish Cochinillo. 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), DLG (Deutsche Landwirtschafts-Gesellschaft) in Germany, and the most important: PREMIO ALIMENTOS DE ESPAÑA in the international category that recognised Tabladillo as the best COCHINILLO company in Spain, and as the best Spanish food company in international business.

Tabladillo **SEGOVIA**



The Cochinillo de Segovia guarantee mark ensures that your piglet conforms to the highest standards including that the pigs must come from Segovia, from approved farms, that the age, weight and breed of the pigs conform to the correct standards and the feed is exclusively breast milk. Each piglet must conform to standards of presentation and quality to qualify for the seal of approval.

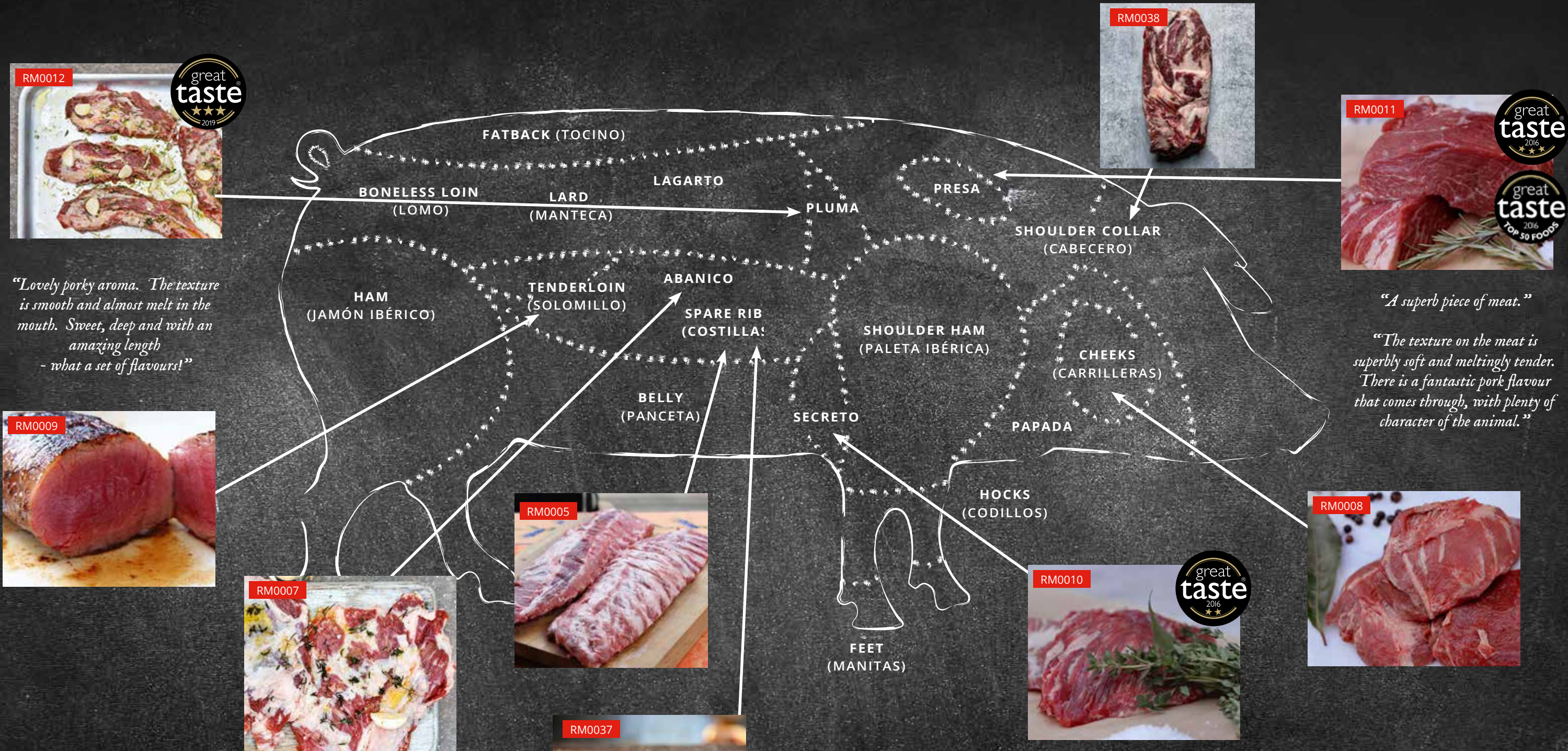


RM0003 Whole Suckling Pig

Milk-fed Lamb and Suckling Pig

REF		Weight per unit	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	5-6Kg	Sold Whole	
RM0032	Suckling Pig Rack	1-1.5Kg	Per Kg	
RM0004	Boneless Suckling Pig	2.3-3Kg	Per Kg	





Fresh Ibérico Pork

REF		Weight per unit	Case Size
RM0005	Ibérico Pork Ribs	1-1.5Kg	Per Kg
RM0007	Abanico Ibérico	0.8-1Kg	Per Kg
RM0037	Lagrima Ibérica	1-1.5Kg	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	Presas Ibérica	1-1.5Kg	Per Kg
RM0012	Pluma Ibérica	1-1.5Kg	Per Kg
RM0038	Cabecero Ibérico	0.8-1Kg	Per Kg

Arturo Sánchez Fresh Ibérico Pork

REF		Weight per unit	Case Size
RM0050	Presas Ibérica de Bellota	0.8-1Kg	Per Kg
RM0051	Secreto Ibérico de Bellota	0.8-1Kg	Per Kg
RM0052	Solomillo Ibérico de Bellota	0.8-1Kg	Per Kg
RM0053	Pluma Ibérica de Bellota	0.8-1Kg	Per Kg



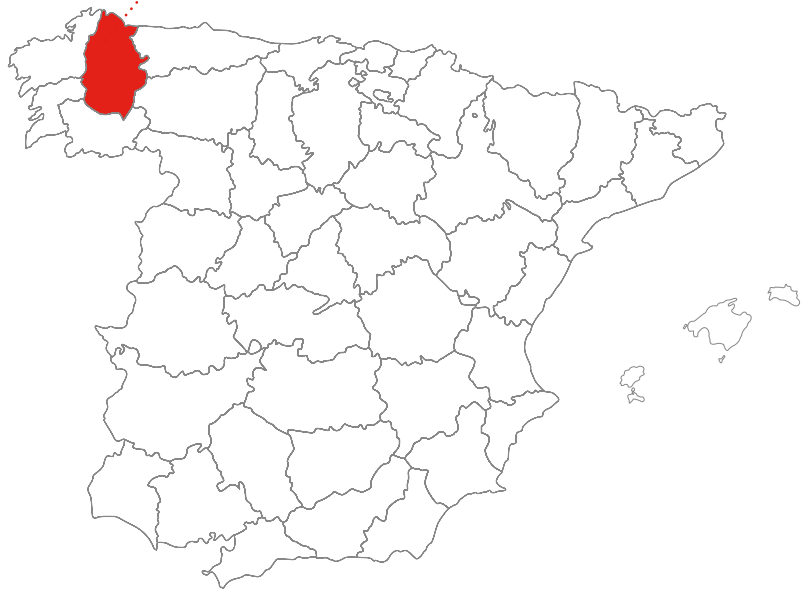
A few years ago, Carsegal began its journey, in which it combined experience acquired over many years working in the meat sector with the great feedback and support from its clients.

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, Barrosã and Alentejana.

Carsegal LUGO



RM0013 Galician Rib Steak Pre-Cut (1Kg)

Galician Beef Steaks

REF		Size	Case Size
RM0013	Galician Rib Steak Pre-Cut (1Kg)	1Kg	Per Kg
RM0035	Rubia Gallega Rib Steak Pre-Cut (1Kg)	1Kg	Per Kg
RM0036	Capricho de Oro Rib Steak Pre-Cut (1Kg)	1.2Kg	Per Kg
RM0013	Galician Rib Steak Pre-Cut (1Kg)	1Kg	Per Kg
RM0035	Rubia Gallega Rib Steak Pre-Cut (1Kg)	0.8Kg	Per Kg
RM0036	Capricho de Oro Rib Steak Pre-Cut (1Kg)	1.2Kg	Per Kg



Galician Beef

REF		Weight per unit	Case Size
RM0014	Frisona Prime Rib 8 Bone*	12-14Kg	Per Kg
RM0015	Frisona Rib Eye*	5Kg	Per Kg
RM0016	Frisona Sirloin On The Bone (No Spine)*	8-10Kg	Per Kg
RM0017	Frisona Sirloin Off The Bone	5Kg	Per Kg
RM0018	Galician Fillet +2.5Kg*	2.5-2.7Kg	Per Kg
RM0019	Galician Ossobuco 1Kg	1Kg	Per Kg
RM0020	Galician Bavette 3Kg	3Kg	Per Kg
RM0021	Galician Picanha 2Kg*	2Kg	Per Kg

*POD - Product on Demand, other cuts available





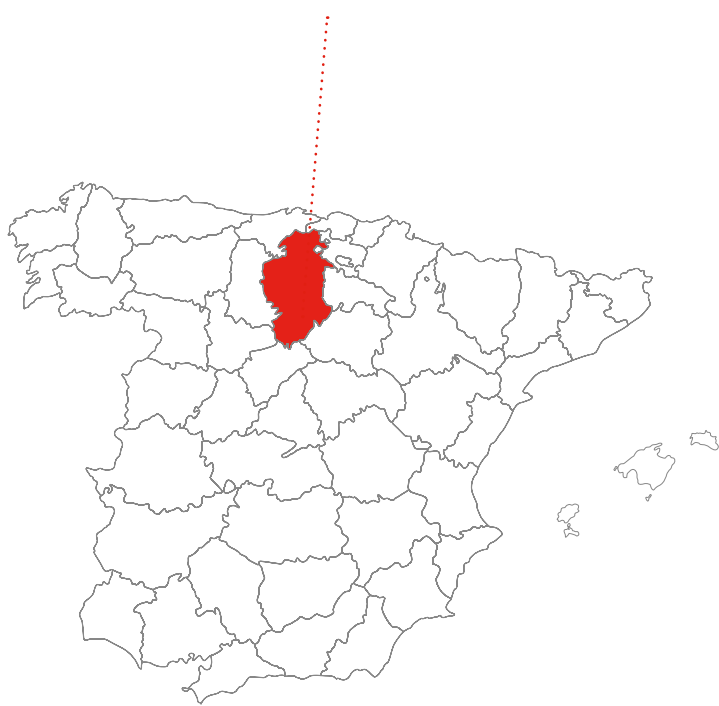
The Santa Rosalía Estate can be found within the municipality of Vizmallo, in the province of Burgos. It is a quiet spot with a lot of charm where Santa Rosalía has been breeding animals with the greatest of care since 1990.

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 Wagyus 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.

Santa Rosalía **BURGOS**



Wagyu Beef

REF		Weight per unit	Case Size
RM0025	Santa Rosalia Wagyu Burgers	2 x 150g	Per Unit
RM0026	Santa Rosalia Wagyu Sirloin Steak	325g	Per Unit
RM0027	Santa Rosalia Wagyu Ribe Eye Steak	325g	Per Unit
RM0028	Santa Rosalia Wagyu Fillet Steak	275g	Per Unit
RM0029	Santa Rosalia Wagyu Black Pudding	285g	Per Kg
RM0031	Santa Rosalia Wagyu Brisket 1.5Kg	1.5-2Kg	Per Kg
RM0032	Santa Rosalia Wagyu Sirloin Off The Bone (7-8 Infiltration)*	5-6Kg	Per Kg
RM0033	Santa Rosalia Wagyu Rib Eye (7-8 Infiltration)*	7-8Kg	Per Kg
RM0034	Santa Rosalia Wagyu Fillet*	3-3.5Kg	Per Kg

*POD - Product on Demand, other cuts available



Foie Gras & Paté

REF		Weight per unit	Case Size
RM0023	Whole Duck Foie-Gras Extra	500-550g	Per Kg
CHA0033	La Chinata Ibérico Pork Paté with Cherries	120g	12
CHA0034	La Chinata Venison Paté with Pedro Ximenez	120g	12
CHA0035	La Chinata Black Pudding Paté with Pine Kernels	120g	12
CHA0037	La Chinata Pheasant and Truffle Paté	120g	12





FISH & SEAFOOD

In Spain fish is more a religion than a food stuff and here at Basco we carry some of Spain's finest fish products. Our Carabinero prawns, caught in the Atlantic are some of the most sought-after shellfish available due to their exceptional flavour and are a 2 star Great Taste Award 2019 winner.

Our Sanlucar prawns, a unique species, are caught off the coast of Cadiz. Our baby squid are a speciality of ours, dipped in frying flour they make a wonderful, authentic, Spanish Tapas as is mojama, the cured tuna that makes the perfect fishy plate. Our Biscay Bay boquerones and cooked octopus are two of our most popular lines and our salted cod makes perfect bacalao. Our octopus is caught in the cold seas off the Basque coast giving it wonderful flavour.

The Spanish demand a lot in terms of their canned fish and our Arroyabe bonito tuna or Comedum ventresca reaches the highest standards. Our Lolín anchovies, a world away from the supermarket standard, are caught off the Cantabrian coast and all hand trimmed and salted and canned.

We also stock squid ink and paella stock. Artisan made from a small producer in the Basque Country; these allow you to create an authentic paella with minimum of effort yet maximum flavour.



Rufino Arroyabe Ruiz de Azua 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, 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 the 1960's they business moved to a new facility in the town of Bermeo, abandoning the winery and focusing on the canning of Bonito tuna and Cantábrico anchovies. The business also began to try out new products such as canning fish in olive oil (up to that point they only canned using brine).

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.

Spanish Tuna

REF		Weight per unit	Case Size
FP0001	Arroyabe Bonito Tuna in Olive Oil	112g	50
FP0002	Arroyabe Bonito Tuna in Olive Oil	260g	24
FP0003	Arroyabe Bonito Tuna Flakes in Sunflower Oil	1000g	12
FP0004	Salanort Bonito Tuna in Sunflower Oil	1800g	8
FF0014	Herpac Mojama de Atun Extra	250g	Per Kg



Arroyabe VIZCAYA



Cantábrico Anchovies & Boquerones

REF		Weight per unit	Case Size
FF0001	Lolin Cantábrico Anchovies in Olive Oil	50g	50
FF0002	Salanort Boquerones in Vinegar Small	125g	12
FF0003	Salanort Boquerones in Vinegar Large	700g	10
FF0004	Salanort Cantabrico Anchovies in Oil	500g	12
FF0018	Herpac Smoked Sardines	300g	Per Kg



Canned and Jarred Seafood

REF		Weight per unit	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



Bottarga

REF		Weight per unit	Case Size
FF0017	Herpac Cured Grey Mullet Bottarga	125g	Per Kg



Caviar

REF		Weight per unit	Case Size
FF0021	Caviar Nacarii	30g	Per Kg

Salt Cod

REF		Weight per unit	Case Size
FF0005	Udana Salt Cod Loin Small	500g	6
FF0006	Udana Salt Cod Loin Large	Per Kg	5
FF0007	Udana Salt Cod Trimmings Small	500g	6
FF0008	Udana Salt Cod Trimmings Large	Per Kg	5





SALANORT
MAESTROS CONSERVEROS

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

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

From amongst our products, we are especially proud of our octopus, which we supply already cooked and which has received two internationally recognised awards. The Great Taste Awards in 2015 and the Superior Taste Awards. For the first category, we were selected from more than 10,000 products from all around the world for our 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, we received no less than two stars.



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

Octopus

REF		Weight per unit	Case Size
FF0009	Salanort Whole Cooked Octopus	800-1000g	Per Kg
FF0020	Moyseafood Whole Raw Octopus	2-3Kg	Per Kg



Squid Ink and Paella Stock

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



Andalucían Prawns & Seafood

REF		Weight per unit	Case Size
FF0010	Puntillitas (Baby Squid)	Per Kg	Per Kg
FF0011	Sanlucar Kings Prawns 45/55	Per Kg	Per Kg
FF0012	Carabinero Prawns 18/24	Per Kg	Per Kg
FF0013	Carabinero Prawns 9/11	Per Kg	Per Kg
FF0015	Carabinero Prawns 5/8	Per Kg	Per Kg
FF0016	Gamba Blanca 75/85	Per Kg	Per Kg
FF0019	Gamba Roja 30/35	Per Kg	Per Kg





OILS & VINEGARS

Since the Romans, Spain has been the world's greatest exporter of olive oils and here, 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. Señorío De La Mesa is a great general-purpose extra virgin olive oil and our pomace oil is just the thing for use in cooking.

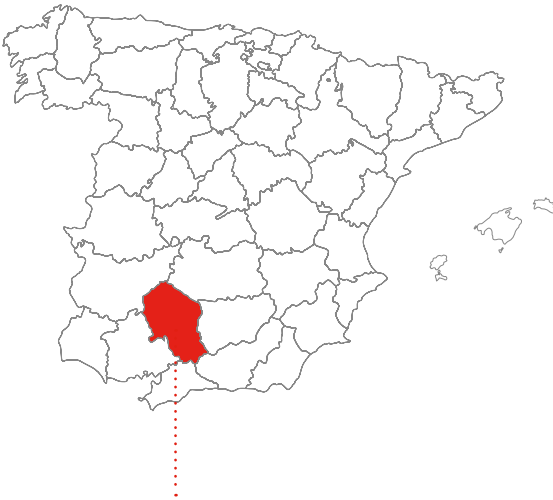
Our sherry vinegars are made with 100% Pedro Ximenez fortified wine. This wine is noted for the sweet concentration of the grapes which make nutty, raisin-flavoured juice with a deep caramel flavour and have 10-15 years of ageing. Any salad dressing will be transformed using these vinegars adding wonderful, 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 uses different varieties of olives such as Picuda, Picual and Hojiblanca to create Basco's house Extra Virgin Olive Oil: Señorío 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 places a great effort in producing quality olive oil with no damage to the environment; due to the use of world leading technology in its production process.



Sucesores de Morales Morales
CORDOBA

Extra Virgin Olive Oil

REF		Weight per unit	Case Size
EV0001	Señorio de la Mesa (Picual & Picudo)	5Ltr	3
EV0002	Señorio de Vizcántar (Picual, Picudo & Hojiblanca)	500ml	12
EV0003	Hacienda Ípora Selección Familiar (Arbequina & Hojiblanca)	500ml	9
EV0004	Fuenroble (Picual)	500ml	18



Pomace Oil

REF		Weight per unit	Case Size
EV0006	Muñoz Pomace Olive Oil	5Ltr	3

Gourmet Vinegars

REF		Weight per unit	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



Flavoured Oils

REF		Weight per unit	Case Size
EV0010	Finca La Barca Smoked Oil	250ml	6
EV0011	Queen of Truffles Black Truffle Oil	250ml	12
EV0012	Queen of Truffles 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





TRUFFLE PRODUCTS

Buying fresh truffles can feel like a risk given their rareness and difficulty to source in the wild. You want to ensure you are buying only the freshest of fresh truffles which is why our black truffles are only harvested from the forests once you order to ensure 100% freshness and quality. Order your black truffles in confidence from Basco. If ordering fresh black truffle seems a bit too indulgent, try out our preserved black truffles instead.

The unique and powerful taste of truffle brings a whole new level of complex flavour to any dish to which it's added. At Basco, we stock several options for bringing this flavour note into play. Bottled, just outside Valencia, by 'Queen of Truffles', one of Spain's best truffle producers, our whole Summer truffles are preserved and are ready to slice or grate. Alternatively, we have sliced black truffles preserved in olive oil, our popular truffle sauce and finally both black and white truffle oil.

Use truffles in rice dishes, pasta, roasted meats or grilled fish, in sauces, salads or stews. Oils are ideal to drizzle onto cooked meats or vegetables. Whole or sliced truffles are perfect to grate into risottos or pasta dishes or to use in any type of stuffing.

Queen of Truffles



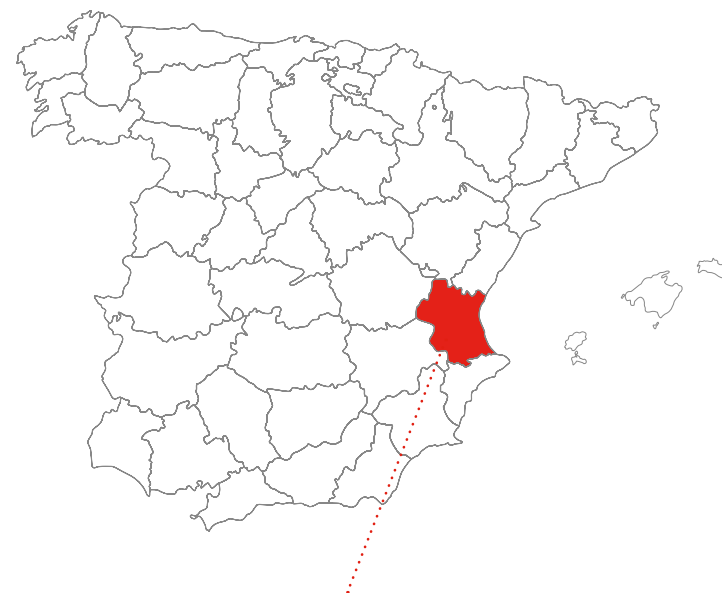
Queen of Truffles was created in 2011 as the result of the union of several partners with more than 40 years' experience in the hunting and selling of truffles.

In Spain, truffle hunting did not begin to establish itself until the 60s, when French collectors began to search in the Catalan Pyrenees and from there it spread among the Spanish. However, this should not detract from the importance of Spanish truffle production, which at present accounts for 30 to 40% of world production.

At Queen of Truffles, they control the entire truffle production process, from the cultivation and harvesting of the truffle, to a careful selection process, to product development and packaging, always taking care of all the details until the final product reaches the consumer.



Meet our truffle hunter, Luna



Queen of Truffles
VALENCIA



TRU0001 Fresh Black Winter Truffle*

Truffle Products

REF		Weight per unit	Case Size
TRU0001	Fresh Black Winter Truffle*	Per Kg	Per Kg
TRU0004	Fresh Black Summer Truffle*	Per Kg	Per Kg
TRU0002	Queen of Truffles Whole Black Truffle Jar	10g	32
TRU0003	Queen of Truffles Truffle Sauce	55g	32

*Seasonal product, check availability





SEA SALT

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 Iberico 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

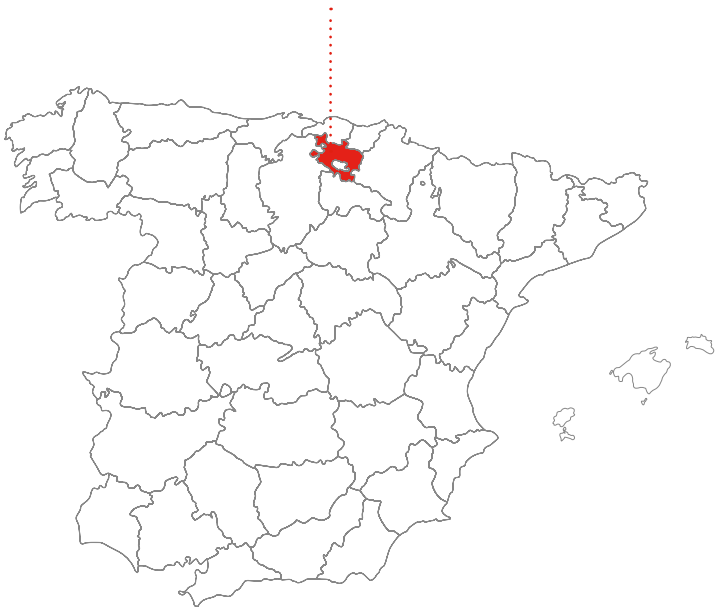
Salinas de Añana is home to one of the oldest industries in the world: salt farming. This an essential element for the survival of the human species, has been produced here uninterruptedly for more than 7,000 years.

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.



Salinas de Añana
ALAVA



Sea Salt

REF		Weight per unit	Case Size
SAL0001	Basque Añana Salt Flakes	125g	24
SAL0003	Basque Añana Salt Flakes	500g	2
SAL0002	Basque Añana Mineral Salt	4Kg	2



“Glistening crystals, some very large and and pure white. Crumble well and with intense minerals - not just salty.

The flavour is towards sweet rather than a very savoury salt. A very good salt to finish a dish with.”





SPICES

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 to 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 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.

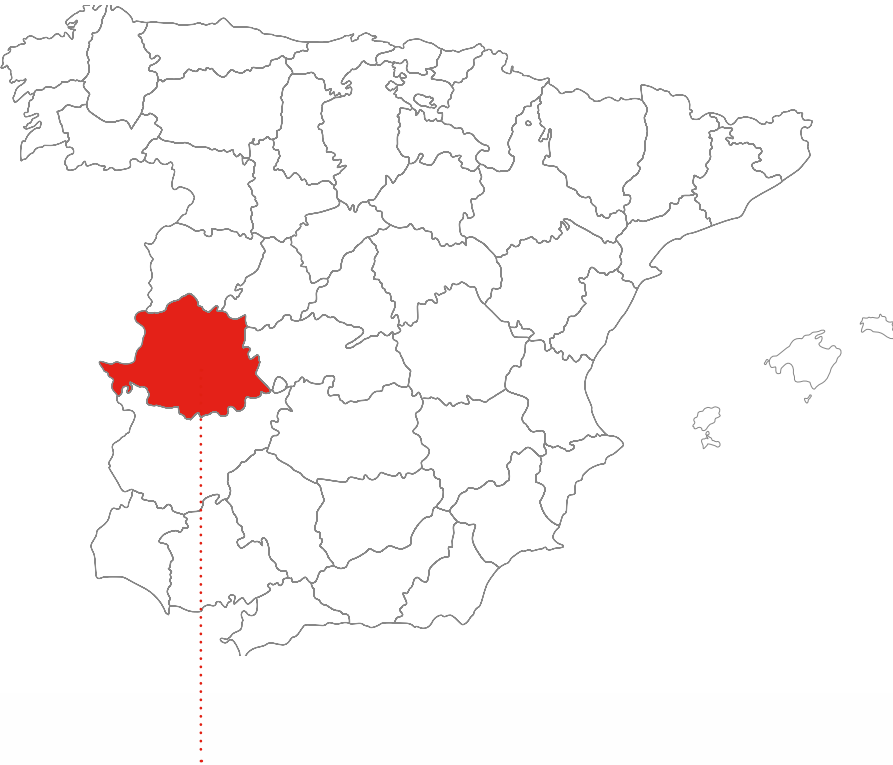
Like Spanish saffron, this spice adds that unique flavour so characteristic of Spanish foods that use it where it adds not only taste notes but deep, rich body to either stews and paellas or smoky Spanish sausage. Our smoked paprika comes in two varieties, sweet smoked paprika and hot smoked paprika 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, including spicy, bittersweet and mild flavours. The company has fully renovated facilities with a modernised production line, without forgetting the traditional methods. The company 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.



Pimentón El Angel CÁ CERES



Spices

REF		Weight per unit	Case Size
SPI0001	Saffron La Mancha D.O. Plastic Box	0.5g	44
SPI0002	Saffron La Mancha D.O. Plastic Box	2g	24
SPI0003	El Angel Smoked Paprika Dulce Can	75g	16
SPI0004	El Angel Smoked Paprika Picante Can	75g	16
SPI0005	El Angel Smoked Paprika Dulce Bag	500g	20
SPI0006	El Angel Smoked Paprika Picante Bag	500g	20
SPI0007	Las Panaeras Sevillanas Frying Flour	1Kg	10





VEGETABLES & OTHERS

The Spanish have a passion for white asparagus which make a great simple tapas, especially when dressed with some crumbled serrano ham or roasted hazelnuts, or partnered with grilled fish. They are all hand-trimmed.

Piquillo peppers are small red peppers, roasted over embers and hand-peeled to concentrate the sweet smoky flavours without any heat. They are ideal stuffed or as part of a tapas.

Both are produced by Celorio, a small Northern Spanish producer of canned and jarred vegetables.

Tapenade, made either with green or black olives, is a great store cupboard product to stir into sauces for added punch or scraped on toasted bread as part of a tapas.

Our fresh Padron peppers are one of our best sellers, freshly shipped in weekly from Galicia, their season runs from May until October. We also, seasonally, stock calçots, fresh guindillas and Basque tomatoes.



Conservas Bujanda is a company founded in 1989 in Lodosa, on the banks of the Ebro River in Navarra. A family business that has grown thanks, in large part, to their efforts in offering excellent quality with moderate prices, a condition that only their products can offer.

Although at first, they focused their activity on the production of the most recognised Navarra products, such as piquillo peppers and asparagus, in recent years Bujanda have expanded their offering to offer customers a wider range of quality tinned vegetables and pulses from the local area.



Vegetables & Others

REF		Weight per unit	Case Size
VP0001	Celorrio Piquillo Pepper Can 18-20	390g	24
VP0002	Celorrio Piquillo Pepper Can 80-100	3Kg	6
VP0003	Celorrio Chopped Tomatoes Can	4Kg	3
VP0004	Suarez Choricero Pepper Puree, Glass Jar	135g	12
VP0005	Anko Gazpacho, Glass Bottle	500ml	12
VP0006	Padron Peppers	200g	10
VP0008	Basque Guindilla Peppers*	200g	10
VP0009	Basque Beef Tomatoes*	Per Kg	Per Kg
VP0010	Calçots de Valls IGP*	Per Unit	25
VP0011	Bujanda White Asparagus Can	660g	12
VP0012	La Chinata Black Olive Tapenade, Glass Jar	180g	12
VP0013	La Chinata Green Olive Tapenade, Glass Jar	180g	12
VP0021	Suarez Allioli Sauce, Glass Jar	135g	12
VP0022	Suarez Mojo Rojo Sauce, Glass Jar	135g	12
VP0023	Suarez Ñora Pepper Puree, Glass Jar	135g	12
VP0026	La Picona Bravas Sauce, Glass Bottle	147ml	6
VP0027	Bujanda Spanish Omelette Mix	700g	12

*Seasonal product, check availability





RICE & PULSES

Arguably, Spanish beans and pulses are the best in the world. In terms of flavour and creamy texture, without the often-accompanying fibrous skins, then Spanish pulses are hard to beat.

At Basco, we stock pulses produced by 'Legumbres Montes', a company that has been trading for over 60 years and produces some of Spain's finest beans. This includes our Fuentesauco chickpeas which carry a Protected Geographical Indication label or our Fabes beans, one of the finest beans and an essential component in Fabada Asturias.

Our paella rice is produced by Hijos de Vicente Catala Peiro, located in Valencia where most Spanish paella rice is grown, and is one of the oldest producers of rice in Spain. We stock traditional paella rice which comes from several varieties and is perfect for a paella as the starch is withheld within the grain, meaning each grain remains separate. We also stock the superlative Bomba rice which is much more forgiving as the rice holds its shape throughout cooking to becoming 'bomb-like' as it soaks up the stock.



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 the best 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.

Legumbres Montes, SALAMANCA



Rice & Pulses

REF		Weight per unit	Case Size
VP0014	Bomba Rice 'Extra' Catalá, Cloth Sack	1Kg	16
VP0015	Paella Rice 'Extra' Catalá, Cloth Sack	1Kg	16
VP0016	Paella Rice 'Extra' Catalá, Cloth Sack	5Kg	4
VP0034	Molino Roca Dinamita Rice, Cloth Sack	1Kg	10
VP0017	Montes Dried Pardina Lentils, Cloth Sack	1Kg	12
VP0018	Montes Dried Fuentesauco Chickpeas, Cloth Sack	1Kg	12
VP0019	Montes Dried White Kidney Beans, Cloth Sack	1Kg	12
VP0020	Montes Dried Fabe Beans, Cloth Sack	500g	12
VP0025	Montes Dried Butter Beans, Cloth Sack	500g	12
VP0028	Bujanda Whole Artichoke	650g	12
VP0029	Bujanda White Beans	570g	12
VP0030	Bujanda Chickpeas	570g	12
VP0031	Bujanda Lentils	570g	12

VP0014



VP0015



VP0016



VP0034



VP0017



VP0018



VP0019



VP0020



VP0025



VP0028



VP0029



VP0030



VP0031





CROQUETAS

Made in the Basque country, just outside San Sebastian, these croquetas are the real deal. All hand made 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 hand-made 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 home-made 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 Sebastian. They come frozen and take minutes to cook golden brown from frozen, either shallow fry or in deep fat.

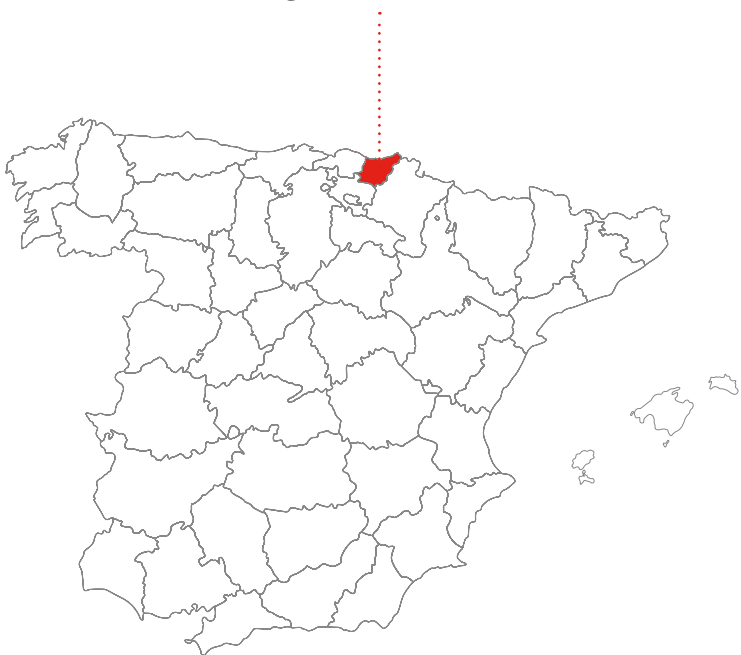


Jaki Ona S.L. (translates to Good Food) was born in 2005, when three young partners decided to give continuity to a small artisan business with 20 years of history. As a result of this union the company is today a young company with years of experience in the manufacturing and sale of artisan croquetas.

The main focus of Jaki Ona S.L. 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 “caseros” (traditional Basque farms) and vegetables of Navarra. These raw materials are the base to obtain a product of maximum quality.

Our 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 , GUIPUZCOA



Frozen Croquetas

REF		Weight per unit	Case Size
FR0001	Artisan Ham Croquetas	12 x 50g	15
FR0002	Artisan Salt Cod Croquetas	12 x 50g	15
FR0003	Artisan Porcini Croquetas	12 x 50g	15
FR0004	Artisan Cheese Croquetas	12 x 50g	15
FR0005	Artisan Chistorra Croquetas	12 x 50g	15





OLIVES & PICKLES

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 Karina. Gordal are amazing olives, fat, crunchy and creamy with big flavour. The unpitted gordals are marinated in a spicy brine with chili 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.

Olives & Pickles

REF		Weight per unit	Case Size
OLI0001	Corredor Pitted Manzanilla Olives Can	Drained 2Kg	3
OLI0002	Corredor Pitted Gordal Olives Can	Drained 2Kg	3
OLI0007	Corredor Unpitted Spicy Gordal Olives Can	Drained 2Kg	3
OLI0003	Corredor Pitted Black Olives Can	Drained 2Kg	3
OLI0005	La Chinata Manzanilla Olives with Rosemary & Garlic, Glass Jar	350g	12
OLI0006	Albizabal Guindilla Peppers, Glass Jar	Drained 725g	4
OLI0008	Corredor Pitted Manzanilla Olives, Glass Jar	Drained 430g	6
OLI0009	Corredor Pitted Gordal Olives, Glass Jar	Drained 420g	6
OLI0010	Corredor Unpitted Spicy Gordal Olives, Glass Jar	Drained 480g	6





CHEESES

Given the often harsh climate of Spain, Spanish cheesemakers really have their work cut out for them; it's a testament to their tenacity and inventiveness that Spain produces such an amazing and varied range of cheeses.

All our cheeses come from small, artisan producers, like our Idiazabal smoked cheese which is hand-made by three brothers deep in the Basque hills, who still send a hand-written invoice with their orders!

We do stock a wide range popular Spanish cheeses like our Manchego cheeses which are all World Cheese Awards winners from the plains of La Mancha but also offer cheeses with a point of difference like our Montbru Garrotxa made in the village of Moià in Catalunya, which really showcases quality Spanish goat's cheese at its best.

Or our amazing Finca Pascualeta retorta; an unctuous soft, sheep's milk cheese made with nothing other than unpasteurised ewe's milk and thistle rennet which was awarded Spain's Best Cheese in the 2017 World Cheese Awards.

son mercer de baix

QUESO ARTESANO DE MAHÓN - MENORCA

Son Mercer de Baix,
MENORCA



Following ancient traditions passed down from generation to generation, Son Mercer de Baix is made under the “Denominación de Origen Protegida” (Protected Origin Status) of Mahón Cheese.

In Son Mercer, they continue to use both morning and evening milk each day, making artisan Mahón cheese as they go along. Unlike other kinds of Mahón cheese which are manufactured in plastic moulds imitating the square shape, at Son Mercer de Baix all cheeses are moulded individually by hand, ladling the curds in cotton cloths and pressing the cheese on several occasions until the right shape is obtained.

Using unpasteurised milk, the cheese is matured for 2 to 6 months in their cellars where it develops its characteristic ruddy skin. The cheese is periodically turned and coated with oil and paprika to produce the unmistakable look of a Mahón cheese.

Mahón cheese is characterised by the rich purity of the milk used to make it, and its light acidity common to artisan cheeses. It is firm, easy to cut, and has the taste and aroma of cow's milk with a hint of butter and roasted nuts.

Cheeses

REF		Weight per unit	Case Size
CH0001	El Pastor Roncalés, Cured Roncal Cheese D.O.P	3Kg	2
CH0002	Vega Mancha Semi-Cured Manchego Cheese D.O.P	3Kg	2
CH0003	Vega Mancha Cured Manchego Cheese D.O.P	3Kg	2



Cheeses

REF		Weight per unit	Case Size
CH0004	J. Aranburu Smoked Idiazabal D.O.P	1Kg	6
CH0005	Vega Gourmet Truffled Sheep's Milk Cheese	3Kg	2
CH0006	Vega de Llos Valdeon I.G.P	2Kg	2
CH0007	Mahon Son Mercer de Baix	2Kg	2
CH0008	Montbru Garrotxa	1.5Kg	2
CH0010	Montesinos Murcia al Vino D.O.P	1Kg	4
CH0013	Vega Gourmet Rosemary Sheep's Milk Cheese	300g	16
CH0014	Pago Los Viales Zamorano Gran Reserva	3Kg	2
CH0015	Finca Pascualet Retorta	140g	2
CH0022	Montbru Truffle Goat's Cheese	380g	12
CH0019	La Chinata Goat Cheese and Caramelised Onion Cream	120g	16
CH0020	La Chinata Blue Cheese and Truffle Cream	120g	2



Cheese Pieces

REF		Weight per unit	Case Size
CH0016	La Tradicion Semi-Cured Manchego Cheese D.O.P	250g	Per Kg
CH0017	La Tradicion Cured Manchego Cheese D.O.P	250g	Per Kg
CH0018	HM Rosemary Sheep's Milk Cheese	250g	Per Kg





CHEESE ACCOMPANIMENTS & SNACKS

Great cheese needs a good foil to set it off and at Basco we have some great accompaniments for our cheese. Our rosemary biscuits are made by Gori de Muro and are a tradition of Mallorca; known as sailor's biscuits, they are ideal with soft cheese or pâté. Our picos de pan are tiny breadsticks, perfect for serving with jamón or dipping into a mini retorta.

The traditional accompaniment to manchego cheese is membrillo (quince paste) but also wonderful with a slice of Mahon cheese or Valdeón blue cheese. This quince paste is made by a small husband and wife run team, José Pelluz, and is made with 100% quince and nothing else except sugar and a squeeze of lemon. They also make our fig and almond cakes from a fruity sweetmeat, perfect accompaniment to any Spanish cheese and help create a spectacular cheeseboard.

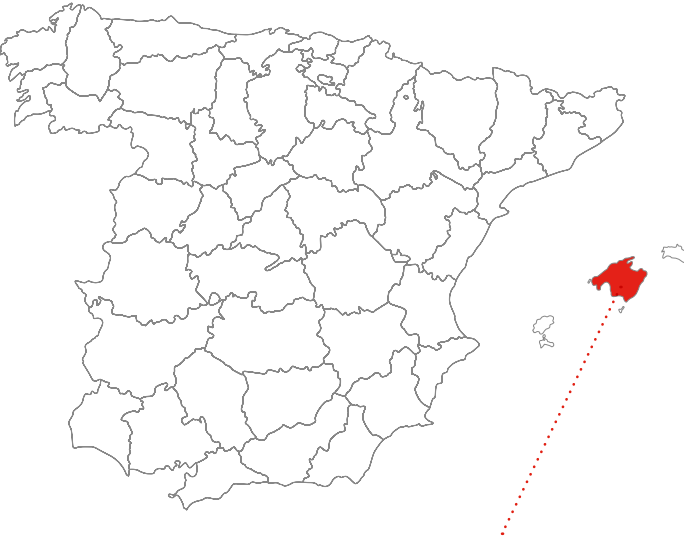
Spanish almonds are some of the best and our fried and salted almonds are fantastic with a glass of chilled Manzanilla or Vermouth. For bar snacks or as part of a charcuterie board, we have our crunchy pork scratchings, fried broad beans and giant fried corn, their crunchy-saltiness make them the perfect foil to an ice-cold beer or gin and tonic.



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 multitude of varieties and their Rosemary biscuits in particular work extraordinarily well with all kinds of cheeses.



Gori de Muro, MALLORCA



Cheese Accompaniments & Snacks

REF		Weight per unit	Case Size
SNA0001	Dejuan 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	Toasted Valencia Almonds	1Kg	5
SNA0007	Toasted Gigant Corn - Kikones	1Kg	4
SNA0008	Fried Broad Beans - 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





SWEET TREATS

A staple of any Spanish café or bar, churros make breakfast a real treat, especially if dipped in chocolate. Our churros come frozen and ready for frying, taking a lot of the work out of preparation.

Pedro Mayo are one of Spain's oldest chocolate producers, established since 1847, and place emphasis on the quality of the ingredients and the traditional processes to make this uniquely artisan product.

'1881' is an iconic Spanish brand established in 1725 and one of Spain's best producers of turrón. Their Turrón de Jijona and Turrón de Alicante are iconic Spanish sweet treats, ideal with a coffee at the end of a meal, these are made using the finest Marcona almonds and orange blossom honey as well as polvorones, the sweet, crumbly almond sweetmeats. Polvorones are made by roasting flour and crushed almonds, flavoured with cinnamon before being baked in the oven until toasty.

La Chinata have a reputation as one of the best producers of Spanish fine foods and they make our Rabitos Royale, the chocolate coated figs which make the perfect Christmas treat.



Pedro Mayo, NAVARRA



Made in the small town of Berrioplano, just outside Pamplona, the artisan made chocolates of Casa Pedro Mayo have been established since 1847 and have filled this town with the aroma of cocoa since, 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.



Sweet Treats

REF		Weight per unit	Case Size
SW0001	1880 Turrón de Jijona	150g	15
SW0002	1880 Turrón de Alicante	150g	15
SW0011	1880 Milk Chocolate Crunchy Turrón	150g	15
SW0003	1880 Polvorones de Almendra	300g	6
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, Glass Jar	250g	12
SW0008	Frozen Churros	2Kg	2
SW0013	Frozen Churros Filled with Chocolate	1Kg	3
SW0014	Tarta de Santiago Almond Cake	700g	10

*VAT Applicable





KITCHENWARE

Many dishes in Spain, such as the cazuela or the paellera, are designed around an actual cooking pot or pan and so using the real thing can only improve your success in cooking Spanish food and give it that genuine Iberian feel. At Basco, we have sourced some of the finest examples of their kind such as our terracotta dishes from Pereruela, where many of the best examples of Spanish terracotta are made.

Basco's terracotta dishes come from Pereruela, a small town outside Zamora in Castilla y León, and are hand-made using ancient techniques. The clay from this area has unique refractory properties, the red clay giving the terracotta dishes their strength while the white clay contains felspar, mica and quartz providing the terracotta dishes with their extraordinary heating properties. This means that the dishes can be used on the hob, oven or microwave, they also make wonderful tableware and their rustic, hand-made feel gives any food placed on them a uniquely Spanish style.

There are some implements, however, that are almost essential to success. A good ham-stand and a thin, sharp knife are necessary to slice a Jamón Ibérico or Jamón Serrano correctly and keep it in top condition. Moreover, as you gain confidence, you will find slicing ham a pleasure in itself.



Cazuelas & Paella Pans

REF		Weight per unit	Case Size
EQ0017	Tapas Dish 15cm*	15cm	12
EQ0004	Small Cazuela 15cm*	15cm	6
EQ0005	Large Cazuela 30cm*	30cm	3
EQ0006	Large Paella Dish 30cm*	30cm	3
EQ0007	Oval Roasting Dish 40cm*	40cm	3
EQ0008	Stew Pot 25cm*	25cm	1
EQ0009	Chicken Roasting Dish 30cm*	30cm	1
EQ0010	Terracotta Round Plate 30cm*	30cm	6
EQ0011	Terracotta Oval Plate 30cm*	30cm	6
EQ0014	Vaello La Valenciana Polished Steel Paella Pan 30cm*	30cm	6
EQ0015	Vaello La Valenciana Polished Steel Paella Pan 38cm*	38cm	6
EQ0016	Vaello Ecoset Paella Pan Kit 46cm*	46cm	3

*VAT Applicable



Ham Stands & Knives

REF		Weight per unit	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
EQ0019	Arturo Sánchez Professional Ham Carving Knife*	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



Cooking Accessories

REF		Weight per unit	Case Size
EQ0022	MEATER Plus Wireless Meat Thermometer	n/a	1



Charcoal & Logs

REF		Weight per unit	Case Size
EQ0023	Todo Brasa Vine Prunings*	5Kg	1
EQ0024	Todo Brasa Holm Oak Logs*	25Kg	1
EQ0025	Todo Brasa Holm Oak Charcoal*	15Kg	1





CRAFT BEER & CIDER

Spain might not be the first country that you think of when beer comes to mind, but Spain can hold its own in the world of beer manufacture producing some outstanding examples of the craft that could stand alongside anything coming from the UK, Germany or Belgium.

Here, at Basco, we stock some unique Spanish beers that are right on the cutting edge of beer production. Our 'Er Boqueron' is made with Mediterranean seawater, the only beer that we know made in this way. It's light, refreshing and perfect for a hot day on the beach. The same company make 'La Socarrada', a bockbier style ale flavoured with rosemary and honey making it light but also complex. 'Desiderata' is a classic pilsner with a Spanish twist and our 'Jamonera', as its name might suggest, is a ruby red beer designed to complement Spanish Jamón.

Spain has a fine reputation for cider, especially in the north where the cool, wet climate is ideal for growing apples. At Basco, we stock Kupela a traditional Basque cider that needs 'breaking' when pouring it from height to make it fizz or its modern incarnation as a sparkling cider; light, zingy with upfront apple flavours.



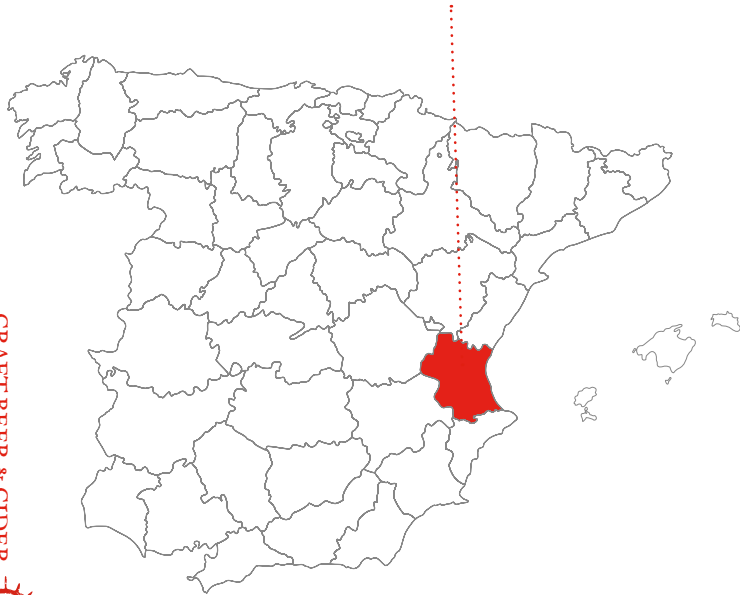
PREMIUM BEERS FROM SPAIN

Rafael Suñer, a bar owner 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 in 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 pasteurization 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, pasteurization or filtration. A light, fresh blonde beer and right on the cutting-edge of brewing.

Er Boqueron, VALENCIA



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.

Craft Beer

REF		Bottle Size	Case Size
BE0001	Er Boqueron, 4.8% abv, Valencia	33cl	12
BE0002	Desiderata, 5% abv, Sevilla	33cl	24
BE0003	La Socarrada, 6% abv, Valencia	33cl	20
BE0004	Moritz Original, 4.7% abv, Barcelona	33cl	24



Basque Cider

REF		Bottle Size	Case Size
CI0001	Kupela Basque Cider, 6% abv, Basque Country	75cl	12
CI0002	Kupela Sparkling Basque Cider, 4% abv, Basque Country	33cl	24





SPIRITS & LIQUEURS

Spain has a fine tradition for spirit and liqueur making. Spanish brandies, are deep, serious and complex. We stock several Spanish brandies including Brandy Peinado, with brandies aged up to 100 years old. Each with a distinctive personality but all with that buttery, vanilla lick that comes from barrel ageing as they gently mollify into soft, multifaceted flavour sensations.

Spain has been producing gins for centuries, long before the current explosion in interest in gin. Gin Xoriguer, made in Menorca, has been made since the 1700s and is one of the few gins to have its own designation of origin. We also stock a wide range of boutique gins that have that special quality that comes from something made with care and passion such as Mascaro Gin 9, using only one botanical, juniper. Its elegance and restraint makes a perfect grown up cocktail. Iradier y Bulfy is a Basque made gin made in homage of eponymous Basque explorer Manuel Iradier and uses African botanicals inspired by Iradier's travels. Our best sellers are the Sikkim flavoured gins, all made with natural flavours of apple, strawberry and bilberry.

We also stock some authentic regional liqueurs like Habelas Hailas Orujo, a Galician spirit or digestif to finish any meal or Patxaran Olañeta from the Basque country, an anise liqueur made with local sloes.

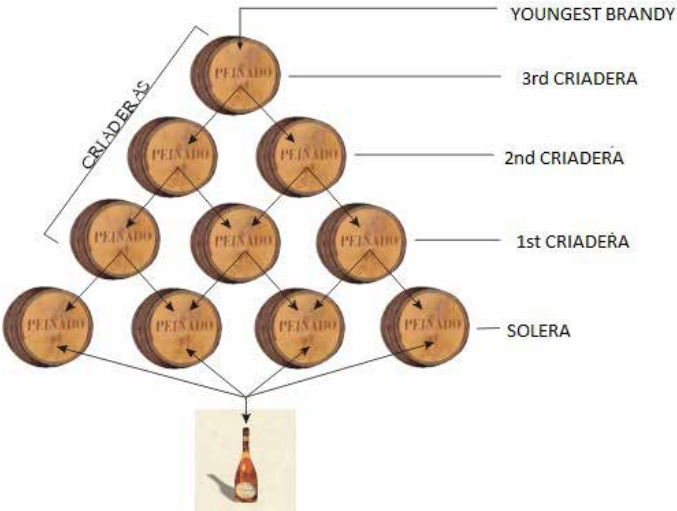


The town of Tomelloso is located in La Mancha (Ciudad Real). Here Juan Antonio Peinado began distilling local wines in his distillery in 1820 using a small “alquitara” to make excellent brandies.

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.



AGEING

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 used basically 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 turned 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.

Vermouth

REF		Bottle Size	Case Size
VE0001	Lacuesta Vermut Rojo, 15% abv, Rioja	75cl	6

Orujo Liqueurs

REF		Bottle 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



Patxaran

REF		Bottle Size	Case Size
SP0006	Patxaran Azanza, 25% abv, Navarra	70cl	6

Orange Liqueur

REF		Bottle Size	Case Size
SP0007	Mascaro Gran Licor de Naranja, 40% abv, Catalunya	70cl	6

Vodka

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



Brandy Peinado,
CIUDAD REAL



Brandy

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



Gin

REF		Bottle 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
SP0029	Spiced Palma Gin 46.6% abv, Palma de Mallorca	70cl	6





WINE

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 Agusti Torello Mata Kripta 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.



AGUSTÍ TORELLÓ MATA



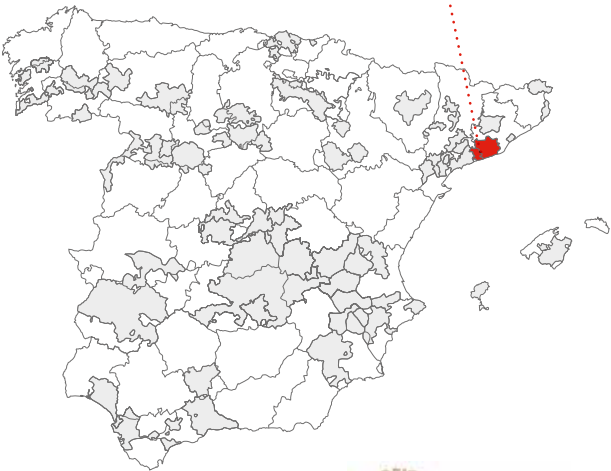
Agustí Torelló Mata cavas come from the best Penedès vines. They are made with respect to the local varieties and are in harmony with the terrain, soil, climate, process and tradition. These are cavas that strive for perfection.

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. Our 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 Xarel·lo grape variety is the main star, contributing body and structure to our products. The proximity to the Mediterranean Sea helps moderate the temperature. It is on the coast, in the Masis 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 Prelitoral, we find Parellada grapes which will 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 Penedès. We leave vegetable coverings to maintain the humidity and looseness of the soil, giving the vines a natural strength. We believe in sustainability and an agriculture more respectful of the environment and, therefore, do not apply chemical pesticides or herbicides. We perform routine checks, tasting and ripening controls to decide the optimum harvest time to handpick.

Using gravity and at low pressures we extract the must to ensure an excellent raw material. Defrosted statically at low temperatures, the fermentation takes place in stainless steel tanks at a controlled temperature of 16°C and is inoculated with selected local yeasts.

Agusti Torello Mata, CAVA



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. We only produce Brut cavas (slight dosage) and Brut Nature cavas (no dosage) to better appreciate the taste, flavours and aromas of our 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. Kripta comes from the best old vineyards of Penedès, an exceptional coupage of the best plots of Macabeo, Xarel·lo and Parellada.

A long ageing process, using cork caps that lasts a minimum of 5 years, gives Kripta 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
CAV0003	Agustí Torello Mata Brut Reserva, 11.5% abv, Cava	75cl	6
CAV0004	Agustí Torello Mata Rose Reserva, 11.5% abv, Cava	75cl	6
CAV0005	Agustí Torello Mata Gran Reserva Barrica, 12% abv, Cava	75cl	6
CAV0006	Agusti Torello Mata Kripta, 12% abv, Cava	75cl	6
CAV0009	Agusti Torello Mata Rose Reserva, 11.5% abv, Cava	37.5cl	12





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 is written record 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 our cavas.

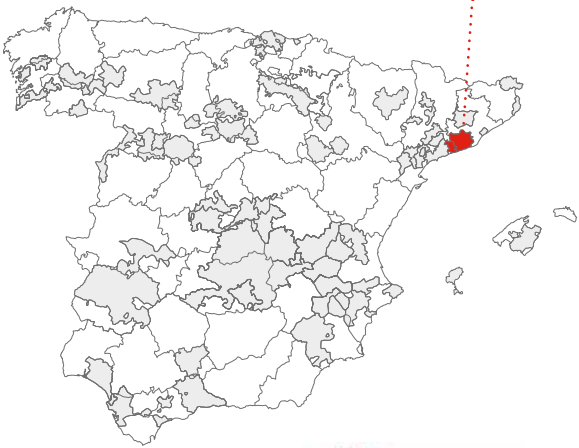
When the time arrives to harvest, a first selection of the best grapes is made. All the harvest at Emendis is done by hand. The advantages of harvesting on our own property is that there is no delay in arriving to the cellar, avoiding any damage to the grape due to transport and high temperatures. Once 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 our impressive underground structure, our 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



Emendis, CAVA



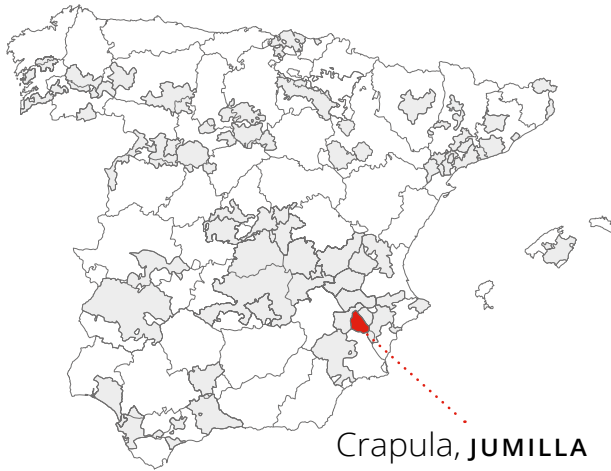
Crapula wines was born in 2008, when Gabriel Martínez Valero, and two winemaker friends, wanted to produce and sell excellent Jumilla wines, certain of their quality and commercial potential.

Their preference, before purchasing substantial vineyard holdings, was to buy grapes selected by a team of advisors, which are best suited to their needs. They select grapes from old Monastrell vines, with an average age of 50 years, large-sized, and naturally self-regulating. They also try to minimise intervention in the field and, although they are not organic wines, they can be described as natural wines that enhance the terroir at its best.

Famous for the robust and earthy, black fruit, Monastrell – known as Mourvedre in France – Jumilla is an arid and hot region in south-eastern Spain. Its vine yields tend to be tortuously low but this can create wines of exceptional intensity and flavour. Quality combined with accessible price points give the region great recognition on international markets far and wide. The reds from Jumilla are heady and spicy, packed with fruit and show aromas of dried liquorice and herbs. Gabriel has been producing modern, fruit-driven and elegant wines which showcase the region for the last 14 years.

Wine

REF		Size	Case Size
WHI0001	Barinas Sauvignon Blanc, 12.5% abv, Jumilla	75cl	12
RED0002	Barinas Monastrell, 14% abv, Jumilla	75cl	12



Crapula, JUMILLA





Cuatro Rayas was established as an Agrícola Castellana cooperative in 1935. Nowadays, it is one of the most prestigious wineries for its white wines, and widely respected for its red, rosé, frizzante and fortified wines and vermouth.

The Designation of Origin Rueda is one of the most important white wine producing regions in Spain. The Denomination of Origin Rueda has three main characteristics: Verdejo grape (indigenous), continental climate and gravel soil. The verdejo grape has fruity hints with great acidity producing aromatic wines with a long aftertaste.

The D.O. Rueda is 700-800 meters above sea level, with long and cold winters, short springs with late frosts and dry and hot summers. Due to this special climate, the vines develop deep roots, looking for water. Differences in temperatures between day and night are the secret to the balance between the sugar the grape has got from the sun and the acidity that it keeps during the cool nights.

The latitude gives Mediterranean character, but the altitude determines a continental climate.

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



Wine			
REF		Size	Case Size
WHI0002	LB1 Verdejo, 12.5% abv, Rueda	75cl	12

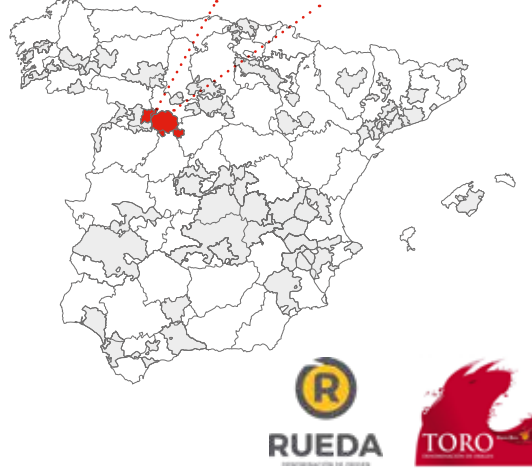


François Lurton and his brother Jacques discovered Rueda through Sauvignon Blanc, in the early 1990s. They soon detected the potential of another grape variety, similarly dry and aromatic: Verdejo. Using their expertise, the brothers who gave their name to this estate, endeavoured to reveal all the variety's 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-phyloxera vineyards (planted before blight in 1892), has 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.

Hermanos Lurton, TORO & RUEDA



Wine			
REF		Size	Case Size
WHI0013	Hermanos Lurton Cuesta de Oro Verdejo, 13% abv, Rueda	75cl	6
ROS002	Hermanos Lurton Valentin Rose, 13% abv, Rueda	75cl	6
RED0012	Hermanos Lurton Tempranillo, 14.5% abv, Toro	75cl	6



Aquitania 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 stabilized and filtered, but no fining agents are used. So, wines are suitable for vegans and vegetarians.



Aquitania, **RIAS BAIXAS**



WHI0005



Wine				
REF		Size	Case Size	
WHI0005	Aquitania Albariño Bernon, 12% abv, Rias Baixas	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, Torrontes Loureira Souson, Brancellao, Caiño and Mencia are our 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 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. We are convinced these native varieties are our main treasure and all the work in the winery tries to show all their potential. Elegant, fine and soft wines with minerality and fruit as main characters.



O'Ventosela, **RIBEIRO**



WHI0004



Wine				
REF		Size	Case Size	
WHI0004	O'Ventosela Ribeiro, 11% abv, Ribeiro	75cl	6	



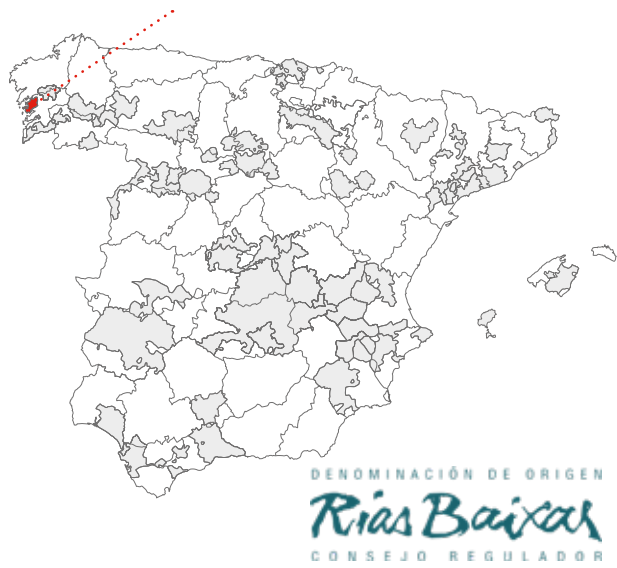
Bodegas Terras Gauda was founded in the O Rosal Valley in 1990 and in that same vintage 37,000 bottles were made from the grapes of the wine-growing partners in the area, while their own plantations were launched; Today, it markets more than 1.5 million bottles, the most important figure in the entire 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 they 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 have been the emblem of the winery and, therefore, of the O Rosal subzone, and this has been the case until our days.

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, curious fact 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.



Terras Gauda, **RIAS BAIXAS**



Wine			
REF		Size	Case Size
WHI0012	Terras Gauda O Rosal, 12.5% abv, Rías Baixas	75cl	6



The story of our 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. The desire to make great white wines is the mission of the new winery, founded by his daughter Victoria Pariente in 1998.

Today, twenty years later, Bodegas José Pariente maintains a clear roadmap: innovation and technology, respect for the vineyard and commitment to sustainability and engagement in various research and development projects.

In the winery, as well as in the vineyard, Victoria Pariente maintains the commitment of her father, José Pariente; the search for excellence in her work. The five white wines of the winery are a tribute to José Pariente, renewed each year, in each vintage.

The winery has three Verdejo varietal wines (José Pariente Verdejo, José Pariente Barrel Fermented and José Pariente Cuvée Especial) and two Sauvignon Blanc wines (José Pariente Sauvignon Blanc and Apasionado de José Pariente, the latter being a sweet wine).

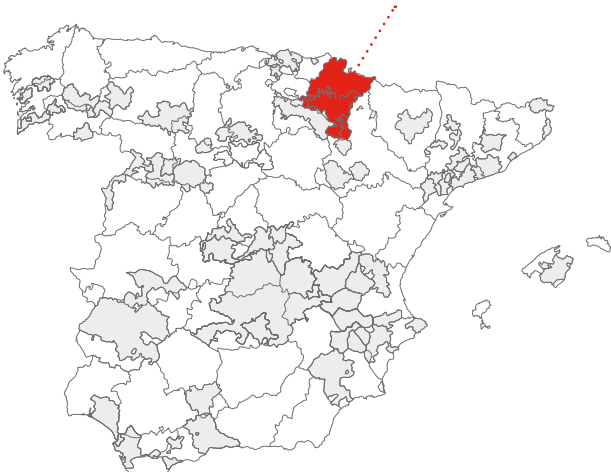
The Denomination of Origin Rueda, where José Pariente is made, is in the Region of Castilla y León and consists of 74 towns and villages, 53 of which are located South of the province of Valladolid, 17 to the West of Segovia and 4 North of Ávila.

Wine

REF		Size	Case Size
WHI0011	Le Naturel White Grenache, 12% abv, Navarra	75cl	6
RED0013	Le Naturel Garnacha, 14% abv, Navarra	75cl	6



Aroa Bodegas, **NAVARRA**





The story of our winery goes back to the 1960's 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. We have a strong commitment to R&D, being in permanent search for quality and excellence in our 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.

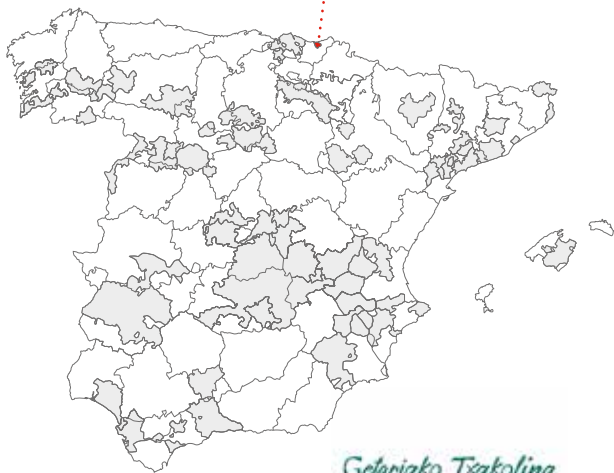
Wine

REF		Size	Case Size
WHI0008	José Pariente Verdejo, 13% abv, Rueda	75cl	6
WHI0009	José Pariente Sauvignon Blanc, 13% abv, Rueda	75cl	6
WHI0014	Jose Pariente Verdejo Barrica, 13% abv, Rueda	75cl	6
WHI0017	Jose Pariente Finca Las Comas, 13% abv, Rueda	75cl	6
SHE0010	Jose Pariente Apasionado, 11% abv, Rueda	75cl	6





Zudugarai, **GETARIAKO TXAKOLINA**



Wine

REF		Size	Case Size
WHI0007	Txakoli Zudugarai, 11.5% abv, Getariako Txakolina	75cl	6
ROS004	Txakoli Zudugarai Rosado, 11.5% abv, Getariako Txakolina	75cl	6



ENATE



Enate, **SOMONTANO**



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. For us concentration is a synonym of quality. These are wines with a good alcoholic level and a point of acidity that gives them spark and makes them lively wines with character.



Wine

REF		Size	Case Size
WHI0006	Enate Chardonnay 234, 14% abv, Somontano	75cl	6
WHI0015	Enate Chardonnay Barrel Aged, 14.5% abv, Somontano	75cl	6
RED0007	Enate Cabernet Sauvignon/Merlot, 14.5% abv, Somontano	75cl	6

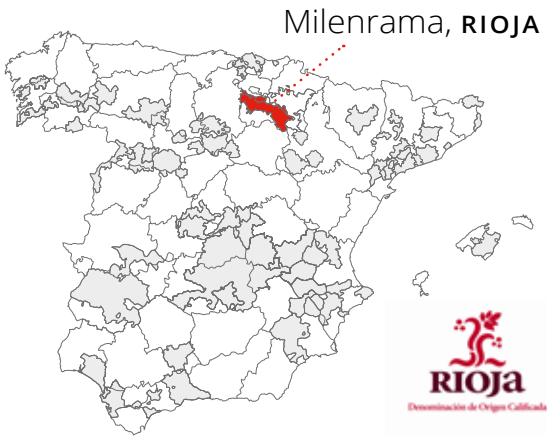


Milenrama is the project of the De Andres sisters. Our work is to discover wines that break the mould and introduce something radical and extraordinary to the world of wine; Milenrama is such a wine.

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 60s, has evolved and modernised in different stages to include modern technology. This allows us to improve the quality of our wines but mostly to help us 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, it is easy to control the extraction of the juices 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		Size	Case Size
REF			
WHI0003	Milenrama Blanco, 12% abv, Rioja	75cl	12
ROS001	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 and established the foundations, 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.

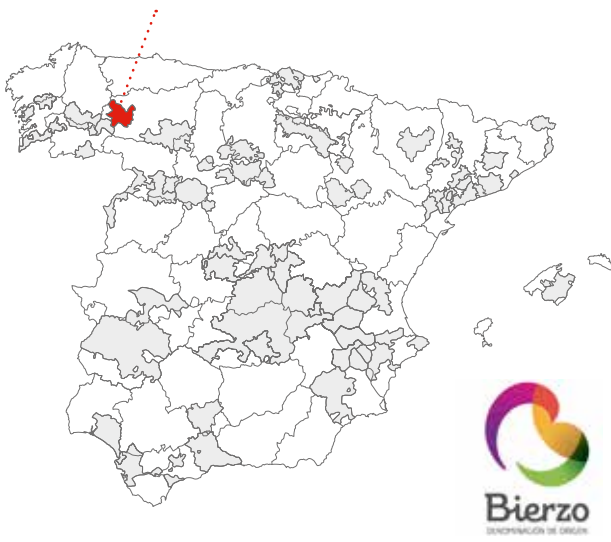
Bierzo is a natural region located in the northwest of the Spanish province of León, in Castilla y León. Geographically, it borders the provinces of Orense, Lugo and Asturias.

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. Our 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 our production is devoted to export.

Wine		Size	Case Size
REF			
WHI0010	Luna Beberide Godello, 13% abv, Bierzo	75cl	6
RED0005	Luna Beberide Mencia, 13% abv, Bierzo	75cl	12

Luna Beberide, BIERZO





Altolandon is located in Landete, somewhere between three provinces: Valencia, Cuenca and Teruel with an altitude of 1100 meters at the highest point. In Altolandon, we are respectful to the environment, therefore all our 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. We take care of every single thing that has to do with the vineyard from the time of planting, choosing varieties, the altitude and the most suitable grape clones for our climate and each type of soil.

Altitude give us the perfect conditions to produce high quality wines a unique and special feature. 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.



Altolandon, **MANCHUELA**



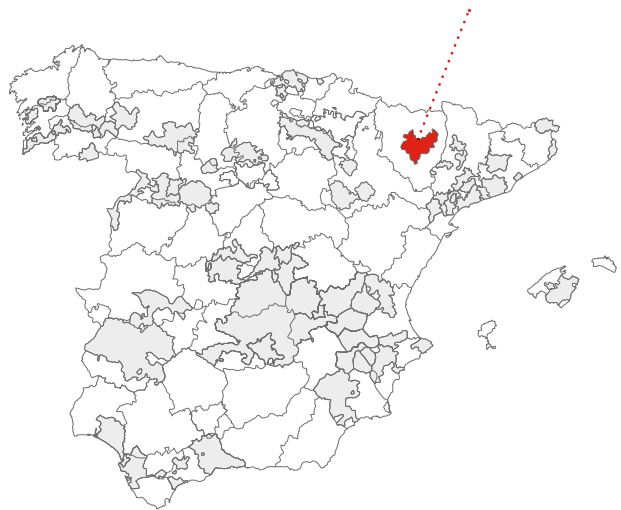
Wine		Size	Case Size
REF			
RED0009	Irrepetible Malbec/Syrah, 14% abv, Manchuela	75cl	12



Proyecto Garnachas



Proyecto Garnachas, **MONCAYO**



Proyecto Garnachas de España is a journey through Garnacha history from the perspective of Raul 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, Raul 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 Raul'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		Size	Case Size
REF			
RED0024	La Garnacha Salvaje de Moncayo, 13.5% abv, Aragón	75cl	6



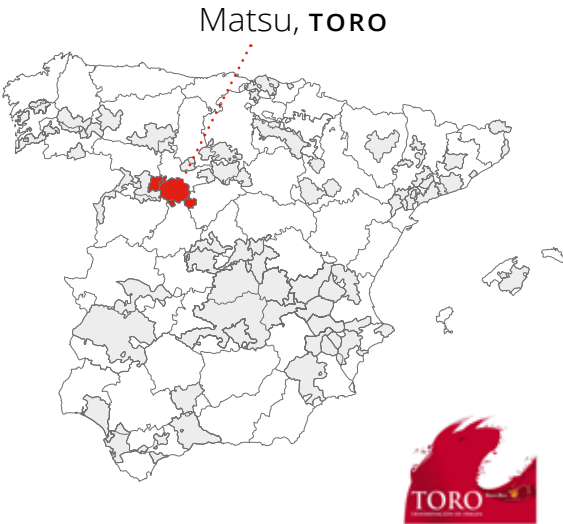
MATSU



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), has 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
RED0022	Matsu El Picaro, 14.5% abv, Toro	75cl	6
RED0023	Matsu El Recio, 15% abv, Toro	75cl	6
RED0025	Matsu El Viejo, 15% abv, Toro	75cl	6
WHI0019	Matsu La Jefa, 13% 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% abv, Rioja	75cl	6
RED0011	Murillo Viteri Reserva, 13% 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. Inside the castle you can visit 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.



Marques de Murrieta, RIOJA



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 glorius 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.

Wine

REF		Size	Case Size
WHI0016	Marques de Murrieta Capellania, 13.5% abv, Rioja	75cl	6
RED0015	Marques de Murrieta Reserva, 14% abv, Rioja	75cl	6
RED0027	Marques de Murrieta Dalmau, 14.50% abv, Rioja	75cl	6
RED0016	Marques de Murrieta Castillo Ygay, 15% abv, Rioja	75cl	3





HERACLIO
ALFARO

The Heraclio 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 Heraclio Alfaro winery and the average age is 40 years. The vineyards were 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.

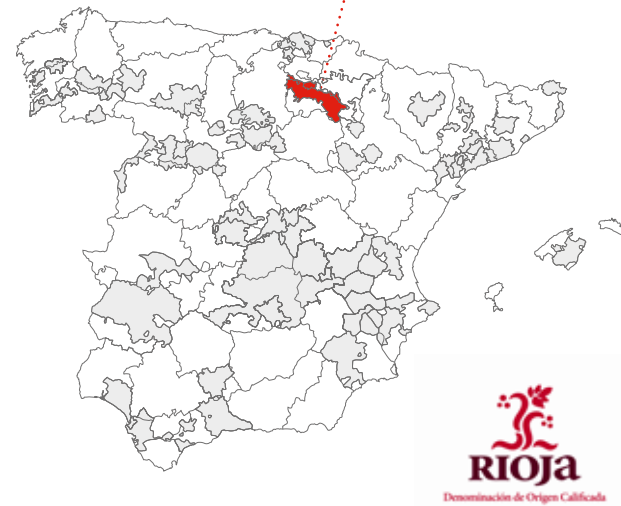
Rioja is the leading Spanish winemaking region, famous for its classically styled wines, with their unique suitability for ageing, admired by wine lovers around the world, and for the new generation wines with their outstandingly innovative style.

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 dominate grape here.

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, Carpress 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.



Heraclio Alfaro, **RIOJA**



Wine			
REF		Size	Case Size
RED0010	Carpess Crianza, 14.5% abv, Rioja	75cl	6



Coca i Fitó
— CELLER —

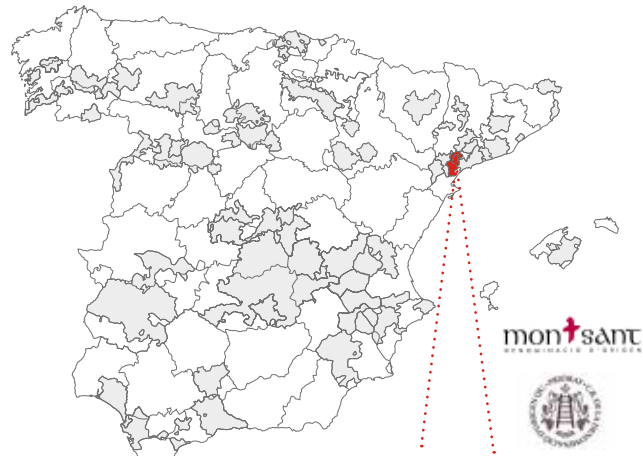
Coca i Fitó is an innovative and dynamic cellar of singular wines led by Toni and Miquel Coca i Fitó.

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 2 wine regions the brothers make the Coca i Fitó Jaspi 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.

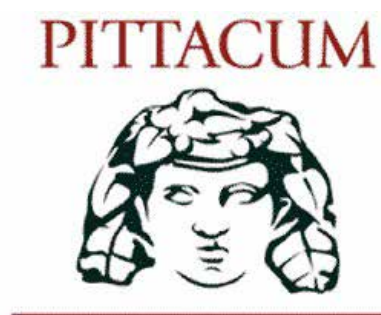
For the wines to be truly unique in these various winemaking regions, a number of factors are involved. The most important is the quality of the grapes, and we depend on organic, low-yielding old vines for the majority of our production. Native grapes as well as well-adapted international varietals. The climate affecting in each vineyard. Soil type and mineral



Coca i Fito, **MONSTANT & PRIORAT**



Wine			
REF		Size	Case Size
RED0029	Jaspi Negre, 14.5% abv, Monsant	75cl	6
RED0030	Samsara, 14.5% abv, Priorat	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 who were 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”. 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
RED0026	Pittacum Barrica, 14.5% abv, Bierzo	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	Vallegarcia Syrah, 15% abv, Tierra de Castilla	75cl	6
RED0018	Vallegarcia Hipperia, 15% abv, Tierra de Castilla	75cl	6





Valduero
BODEGAS Y VIÑEDOS



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 flourished and so has the Bodega. Today, Gregory's daughter Yolanda, one of Spain's top oenologist, runs the 150-hectare estate helped with 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.



Valduero,
RIBERA DEL DUERO



Wine

REF		Size	Case Size
RED0028	Valduero Una Cepa, 14% abv, Ribera del Duero	75cl	6
RED0031	Valduero Reserva Premium 6 Años, 13% abv, Ribera del Duero	75cl	6



CAMPO ELISEO
TORO RUEDA



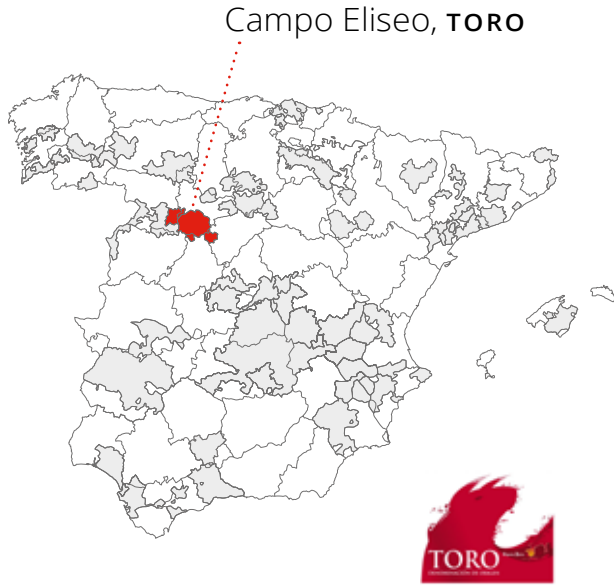
A love for the land and a winemaker's curiosity led François Lurton and Dany and Michel Rolland to discover unique native varieties and terroirs. Their adventurous spirit brought them to Toro and Rueda over 30 years ago and, since then, the combination of French and Castilian winemaking traditions has led them to become one of the leading names in great Spanish wines.

The D.O. Toro appellation is located to the northwest of Madrid, in the centre of Castile and León. Situated on a plateau, our vineyard is planted at a height of 600 to 750 metres above sea level. This is crucial to the quality of grape production. It means there is considerable variation between daytime and night-time temperatures, which gives the grapes a perfect balance between sweetness and acidity: sweetness from long hours of sunshine, acidity from cool nights. Temperatures commonly reach as high as 36°C during the day and fall to 15°C at night. The proximity of the River Duero also plays an important role in the quality of grape production. It brings favourable humidity, reflects the sun's rays and creates a microclimate. In climatic conditions such as these, the grapes grow very slowly and ripen very late. Tinta de Toro grapes are usually not harvested until mid-October.

The Campo Eliseo vines are goblet-trained and grown according to organic or sustainable methods. Their density varies according to the parcels between 900 and 1100 vines per hectare. The vines are not irrigated. Their average age is 40 years.

Wine

REF		Size	Case Size
RED0021	Campo Eliseo, 15.5% abv, Toro	75cl	12



Campo Eliseo, **TORO**





MATARROMERA



As heir to a privileged vineyard in one of the most exclusive areas of Ribera del Duero, 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.

All Matarromera's vineyards have been divided in smaller plots in order to carefully adapt the winegrowing techniques to their particular conditions. All these vineyards are located between Olivares de Duero and Peñafiel, on the right bank of the river with south orientation, on medium slopes and on widely heterogeneous soils that provide minerality and complexity. In addition, all grapes are hand-harvested. Once at the winery, the grapes are cold extracted to obtain the most fresh and authentic aromas from the grapes.



RI
BE
RA
DUERO



Matarromera wines are developed using a range of French and American oak barrels, from the best forests and from selected barrel makers with measured toast levels. Also, some of our most exclusive wines make the malolactic fermentation in oak barrels instead of using stainless steel tanks. That brings more complexity and a longer ageing potential for these distinctive wines. The highest expression of quality and exclusivity is achieved with Matarromera's selected vintages and single vineyard wines.

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





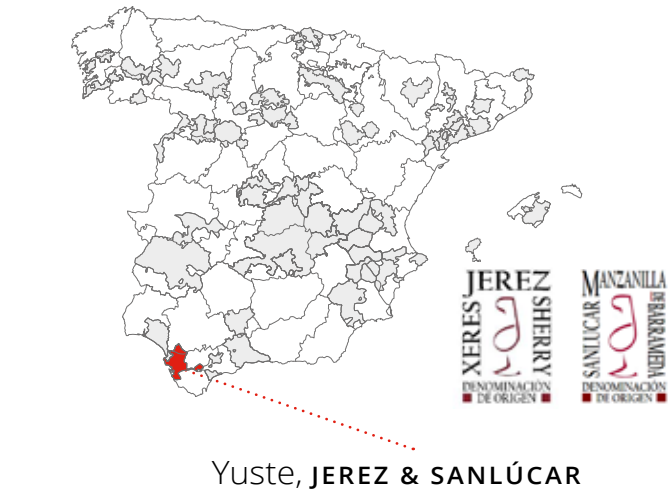
The name Aurora has a long history in Sanlúcar de Barrameda, dating back to the introduction of this wine in 1907. It refers to Aurora Ambrosse Lacave, the wife of Pedro Romero and the owner of the bodega after the death of her husband in 1911. She was a pioneering female executive in the sherry trade. 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



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.

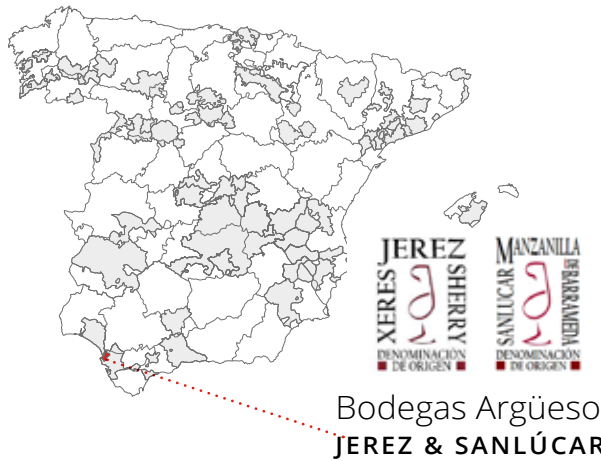
León was never married and after his death he left his business to his nephew Juan and niece Francisca. Hence the full name of the company: Los 2 herederos de Don León de Argüeso or Two heirs of Argüeso. The business was gradually expanded, adding wineries around the original core of the Bodega San Jose 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 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	75cl	12
SHE0005	Argueso 1822 Palo Cortado NV, ,19% abv, Jerez	75cl	12





Founded in 1729, with almost three centuries of history, Alvear is the second oldest winery in Spain, and the oldest in Andalucia. 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 the wine has been 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.



Alvear, MONTILLA MORILES



PALACIO QUEMADO

Palacio Quemado was founded in 1999 by the Alvear family, which is steeped in tradition, experience, know-how and passion. Since 2010, the Envinata group, a winemaking company that focuses on exploring distinctive parcels mainly in the Atlantic-influenced regions of Ribeira Sacra, Extremadura and the Canary Islands, is in charge of Palacio Quemado's winemaking. Their collective aim is to make pure and authentic wines that express the terroir of each parcel in a clear and concise manner. The winery has 230 acres of 16-year-old vines, 50% are Tempranillo and the rest are other varieties such as: Garnacha, Syrah, Petit Verdot and local grapes. The climate of this region is softened by its proximity to the Atlantic Ocean. In January 2015, Palacio Quemado became part of Grandes Pagos de España, an association of Spanish wine producers dedicated to upholding and promoting very high-quality single estate wine and all that is entailed in its production.



Wine

REF		Size	Case Size
WHI0020	Alvear 3 Miradas Vino de Pueblo, 13% abv, Montilla Moriles	75cl	6
RED0003	Palacio Quemado Tempranillo, 14% abv, Vinos de Extremadura	75cl	6

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, 16% abv, Montilla Moriles	75cl	6

WHI0020



RED0003



SHE0008



SHE0004



SHE0006



SHE0007



SHE0012





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

You can place an order in any of the following ways:

By Phone: 01937 845 767

By Email: wholesale@bascofinefoods.com

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

In Person: Unit 427C, 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. Subject to location, minimum orders may apply. Orders below the minimum order, may incur an administration charge.

2.2 Delivery shall be made to the address agreed between ourselves and you the buyer. In the event that we are asked to leave any goods without a signature, the risk of damage or loss passes to the purchaser.

2.3 Any times or dates quoted for delivery of the goods are approximate only. We will make every effort to meet the customer's requirements.

2.4 Please ensure you check your delivery upon receipt. In the event of any inaccuracy in the delivery in either content or if anything is broken, Basco must be notified within 24 hours from delivery.

2.5 For wine and spirits, we cater for orders by the case for both private and trade customers, however for wines above £15 per bottle, we cater for single bottles or mixed case bottles.

COURIER DELIVERIES

3.1 We use a third-party courier for this service and dispatch goods from Monday to Thursday for an untimed next day delivery.

3.2 Orders over £250 (net value) are sent free of carriage charge.

3.3 For orders below £250 a carriage charge will apply which can be quoted on application. These terms only apply to Mainland UK.

3.4 For timed deliveries, please consult the Basco sales team.

RECEIPT OF DELIVERIES

4.1 We have to know within 24 hours of delivery if there are any shortages, mistakes or damage to your order.

4.2 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.

4.3 Basco cannot be held responsible for damaged goods received but not signed as such.

4.4 Please also make sure that the number of boxes delivered agrees with the volume figures on the invoice.

4.5 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

5.1 The title to our goods passes to our customers only upon receipt of payment in full.

5.2 Payment can be made by major credit or debit card, cash, cheque or by direct electronic transfer (bank details available on request).

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

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

5.5 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.

5.6 New accounts start as payment on order, while we take up your references.

5.7 Credit accounts may be reviewed at any time at Basco's discretion without any prior notice.

5.8 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.

5.9 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.

5.10 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.

5.11 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

6.1 Claims for breakages and faulty goods can only be accepted if the customer notifies Basco within 24 hours of delivery.

6.2 Basco will not accept responsibility for any faulty goods that are not notified within 24 hours of delivery.

6.3 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.

6.4 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.

6.5 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.

6.6 Basco will not take any responsibility for any goods returned that break during a collection process.

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

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

SUBSTITUTIONS

7.1 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

8.1 These products are not held in stock at our warehouse.

8.2 As a guide, please allow 2 to 3 weeks from your order, although order times are subject to availability.

8.3 A minimum order of at least one case is usually required.

8.4 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

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

BASCO

GOURMET SPAIN TO YOUR DOOR

Unit 427C, Birch Park
Thorp Arch Estate
Wetherby, West Yorkshire
LS23 7FG

01937 845 767

wholesale@bascofinefoods.com
www.bascofinefoods.com

