



BASCO  
GOURMET SPAIN TO YOUR DOOR

## Welcome

Basco is a leading Spanish food wholesaler supplying tapas bars, delicatessens, restaurants, hotels and other cateries 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 have hospitality and wine merchant backgrounds, 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 six 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](mailto: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!

## BASCO



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# Spanish Hams

MALDONADO



MARTÍNEZ SOMALO

We only source hams of Iberian breed from artisan producers located in Extremadura in the Southwest of Spain. The geographical location is one of the best areas of oak trees in the country, making the maximum use of the pasture for the breeding of black Iberian pigs. Our Serrano hams have E.T.G. accreditation and are carefully selected by Martinez Somalo, a family business dating back to 1900 from pigs raised in Sierra de la Demanda in Burgos.

Ref	Whole Bellota Hams	Weight per Unit
IB0051	Maldonado Ibérico Bellota Ham 100% Pure Breed	7-8Kg
IB0079	Montanegra Ibérico Bellota Shoulder	5-6.5Kg
IB0078	Montanegra Ibérico Bellota Ham	7-9Kg

Ref	Other Whole Hams	Weight per Unit
IB0022	Montanegra Ibérico Cebo Ham	7-9Kg
IB0026	Somalo Serrano Gran Reserva Ham E.T.G.	7-8Kg



# Spanish Hams Cont.



Ref	Boneless Cured Hams	Weight per Unit
IB0003	Montanegra Ibérico Cebo Ham	5-6.5Kg
IB0075	Montanegra Ibérico Bellota Shoulder	2-2.5Kg
IB0004	Montanegra Ibérico Bellota Ham	5-6.5Kg
IB0049	Somalo Serrano Reserva Ham E.T.G	5-5.5Kg
IB0063	Maison Mayte Boneless Bayonne Ham	5-5.5Kg



# Iberico Charcutería



Ref	Iberico Charcuteria	Weight per Unit
IB0012	Montanegra Ibérico Bellota Lomo	0.8-1.2Kg
IB0013	Montanegra Ibérico Chorizo Cular	0.8-1.2Kg
IB0014	Montanegra Ibérico Salchichon Cular	0.8-1.2Kg
IB0055	Montanegra Ibérico Morcon	0.8-1.2Kg
IB0058	Montanegra Ibérico Lardo	0.8-1.2Kg



# Chorizo Sausage

Ref	Chorizo Sausage	Weight per Unit
IB0017	Basco Cooking Chorizo Picante	325-375g
IB0040	Somalo Cooking Chorizo Picante	1Kg
IB0059	Somalo Mini Cooking Chorizo Picante	1Kg
IB0048	Somalo Chorizo Vela Extra Picante	1.5-1.8Kg
IB0052	Somalo Chorizo Vela Extra Dulce	1.5-1.8Kg
IB0050	Somalo Chorizo Hoop Picante	200g



# Morcilla de Burgos



Burgos Black Pudding is a typical rice pudding from Burgos cuisine. It is basically made with sautéed onions, blood, butter, and rice and seasoned with salt, pepper, paprika and oregano. The star of the show is without doubt the rice, an ingredient unusual in the making of English black pudding.

Ref	Morcilla de Burgos	Weight per Unit
RM0018	Classic Morcilla de Burgos	300-350g



# Charcutería



Ref	Other Charcuteria	Weight per Unit
IB0027	Somalo Lomo Extra	0.8-1.2Kg
IB0035	Cecina Nieto I.G.P	3-3.5Kg
IB0023	Chistorra Arbizu	220g
IB0041	Sobrasada Munar Picante	350-375g
IB0047	Salgot Fuet Sausage	180g
IB0067	Salgot Mini Cocktail Fuet	1.5Kg
IB0068	Salgot Mini Cocktail Chorizo	1.5Kg
IB0060	Casa Noguera Smoked Pancetta	1-1.3Kg
IB0069	Casa Noguera Botifarra Sausage	300-350g
IB0077	Casa Noguera Dates Wrapped in Pancetta	150g



# Sliced Charcutería



Ref	Sliced Charcuteria	Weight per Unit
IB0005	Montanegra Sliced Ibérico Ham	100g
IB0083	Maldonado Sliced Ibérico Bellota Ham 100% Pure Breed	50g
IB0009	Montanegra Sliced Ibérico Bellota Lomo	100g
IB0010	Montanegra Sliced Ibérico Chorizo Cular	100g
IB0011	Montanegra Sliced Ibérico Salchichon Cular	100g
IB0043	Somalo Sliced Serrano Ham Reserva E.T.G	100g
IB0045	Somalo Sliced Serrano Ham Reserva E.T.G	500g
IB0044	Somalo Sliced Chorizo Vela	100g
IB0046	Somalo Sliced Chorizo Vela	500g
IB0061	Casa Noguera Smoked Pancetta 200g	200g





## Milk-fed Lamb & Suckling Pig

Milk-fed lamb, called in Spain 'Lechazo' or 'Cordero Lechal' is a young lamb still at their milk feeding stage usually with 35 days of age before sacrifice and 9 to 12 kg in real weight. All our milk-fed lamb has I.G.P. status. Our Suckling pigs, also known in Spain as 'Cochinillo' are part of the D.O. Cochinillo de Segovia and have only gone through breast-feeding for 21 days as a maximum which provides the meat with great flavour and a delightful taste.

Ref	Milk-fed Lamb and Suckling Pig	Weight per Unit
RM0005	Milk-fed Lamb I.G.P*	1-1.5Kg
RM0026	Leg of Milk-fed Lamb I.G.P*	0.7-1Kg
RM0028	Whole Suckling Pig	5-6Kg
RM0036	Boneless Suckling Pig	2.3-3Kg

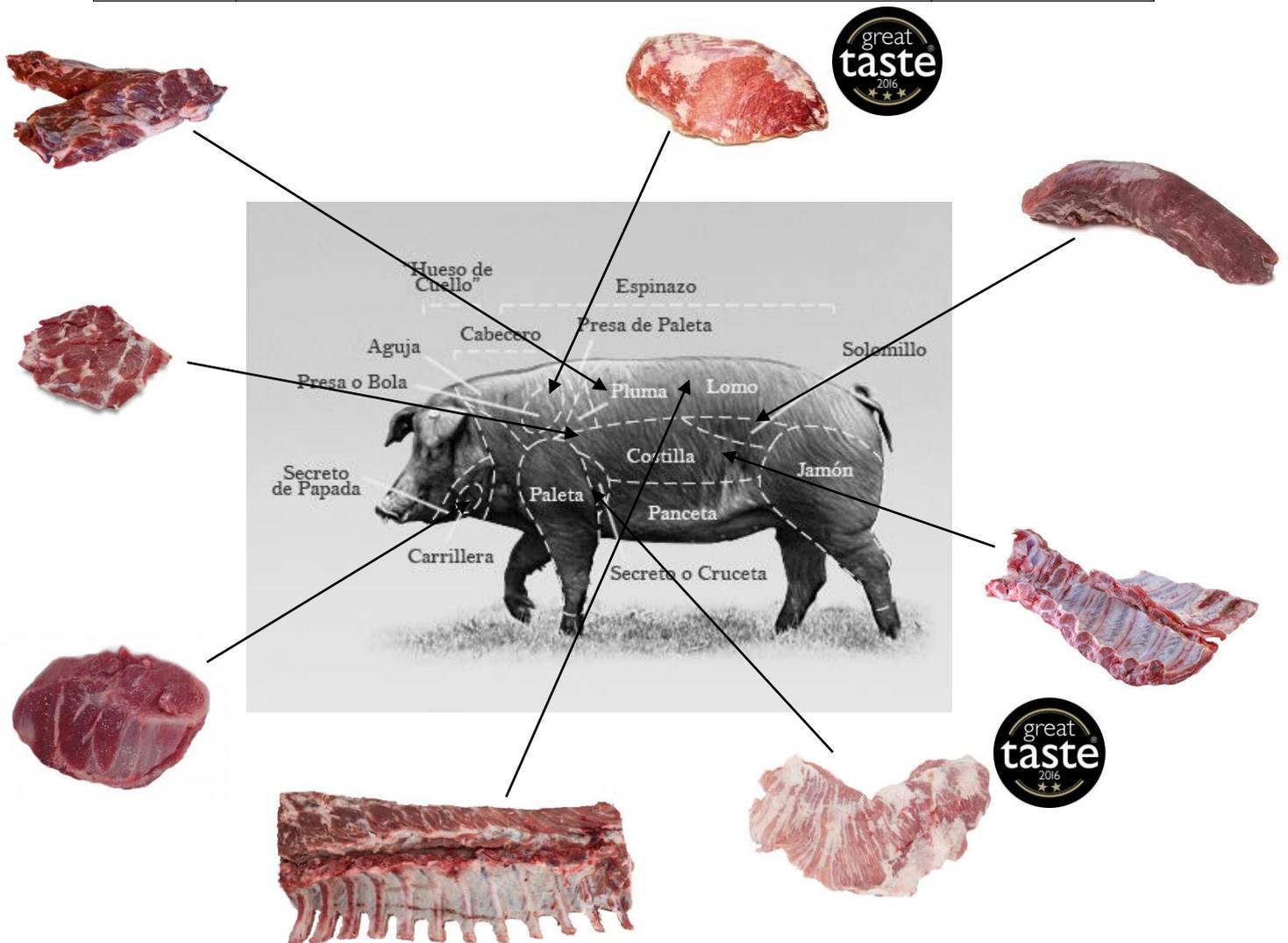
\*Product on Demand



# Fresh Ibérico Pork

Ibérico Pork Cheeks are the perfect ingredient for slow cooking with more flavour density than standard pork cheeks. Secreto Ibérico is a special cut from the area around the front leg. It is lean meat lightly marbled with fat to produce a rich flavour. Normally seared on a hot pan and served pink, it is often accentuated with garlic or spiced sauces. Presa Ibérica is a cut attached to the shoulder and located near the head of the loin. Very tender and well marbled, presa can be prepared quickly over a hot pan. Due to its location, it possesses qualities of both the shoulder and loin.

Ref	Fresh Ibérico Pork	Weight per Unit
RM0042	Ibérico Pork Ribs	1-1.5Kg
RM0046	Ibérico Pork Rack	3-5Kg
RM0054	Abanico Ibérico	0.8-1Kg
RM0019	Ibérico Pork Cheek	1-1.5Kg
RM0045	Ibérico Pork Fillet	0.8-1Kg
RM0020	Secreto Ibérico	1-1.5Kg
RM0021	Presa Ibérica	1-1.5Kg
RM0037	Pluma Ibérica	1-1.5Kg





**GUTREI**  
*Galicia*

## Galician Premium Beef

At Basco we only source the highest quality beef from Galicia in the Northwest of Spain. Our beef range comes from retired dairy cows between 8 and 10 years old. This type of ageing allows more natural grass-fed marbling of the meat so that's it's comparable to the marbling of genetically optimised grain-fed US, Japanese and generic Wagyu beef. These older cows are chubbier animals, have a higher fat content and as such more marbling, giving these steaks a distinct and unique flavour.

Ref	Premium Galician Beef	Weight per Unit
RM0024	Galician Rib Steak Pre-Cut (1-1.4Kg)*	Per Kg
RM0022	Galician Sirloin Off The Bone (5-6Kg)*	Per Kg
RM0030	Galician Fillet (2.5-3Kg)*	Per Kg
RM0025	Galician Rump (5-6Kg)*	Per Kg
RM0051	Galician Mini Burgers 35g	Per Kg

**\*Other cuts available**



## Foie Gras & Paté

We have a new selection of gourmet pates perfect for retail sales. La Chinata pates come in a well presented 120g glass jar, they are ambient and have over 12 months shelf life. The selection includes Iberico Pork with Cherries, Venison with Pedro Ximenez and Black Pudding with Pine Kernels.

Ref	Foie Gras & Paté	Weight per Unit
RM0007	Whole Duck Foie-Gras Extra	500-550g
RM0047	La Chinata Secreto Iberico Paté	120g
RM0048	La Chinata Venison Paté with Pedro Ximenez	120g
RM0049	La Chinata Black Pudding Paté with Pine Kernels	120g



# Canned Seafood



Ref	Spanish Tuna	Weight per Unit
FP0038	Arroyabe Bonito Tuna in Olive Oil	120g
FP0040	Arroyabe Atun Claro in Olive Oil	1000g



Ref	Cantábrico Anchovies & Boquerones	Weight per Unit
FP0004	Lolin Cantábrico Anchovies in Olive Oil	50g
FP0013	Salanort Boquerones in Vinegar	700g
FP0023	Cantabrico Anchovies in Oil	680g



Ref	Canned Seafood	Weight per Unit
FP0031	Lolin Sardines in Olive Oil	120g
FP0032	Lolin Mejillones en Escabeche	118g
FP0034	Lolin Razor Clams in Brine	115g
FP0035	Lolin Cockles in Brine	115g



# Salt Cod



Our cod is of Icelandic origin but salted and carefully prepared by Salazones Udana in Navarra. A well known salt cod specialist with more than 26 years of experience. They are one of the most prestigious companies in this sector and supply some of the best restaurants in Spain.

Ref	Salt Cod	Weight per Unit
FP0014	Udana Salt Cod Loin Extra	Per Kg
FP0015	Udana Salt Cod Trimmings	Per Kg
FP0037	Udana Salt Cod Kokotxas	Per Kg



# Squid Ink



Nortindal are a Basque company dedicated for over half a century to the production of cuttlefish ink. A typical ingredient in Mediterranean cooking, squid ink is used in a variety of paella, risotto and pasta dishes, sauces and dressings.

Ref	Squid Ink	Weight per Unit
FP0020	Nortindal Squid Ink	90g





## Octopus

Salanort are a family business located in the fishing village of Getaria, 30 minutes from San Sebastian in the Basque Country. Specialising for over two decades in the artisan production of fish preserved products combined with modern technology and strict controls of quality.

Easy to use, Salanort octopus legs are ideal for cooking on the BBQ, pan fried, steamed or poached, as a salad ingredient, in a slow cooked risotto or as part of a dish garnish.

Ref	Octopus	Weight per Unit
FP0041	Salanort Whole Cooked Octopus	400-800g



## Andalucían Prawns & Seafood



We specialise in the import of Andalucían prawns caught within the gulf of Cadiz and sold in the fish market of Sanlúcar de Barrameda. One of the most sought after prawns in professional kitchens worldwide, beautiful Carabineros are a large deep-sea prawn species with a striking bright red colour. Sanlúcar prawns are a National treasure, valued all over Spain for their taste and quality, the only prawn with a designation of origin.

Ref	Andalucían Prawns & Seafood	Weight per Unit
FP0029	Baby Squid 'Puntillitas'	Per Kg
FP0028	Sanlucar Prawns 55/60	Per Kg
FP0027	Carabinero Prawns 22/25	Per Kg



# Spanish Oils & Vinegars

Ref	Extra Virgin Olive Oil	Bottle Size
EV0002	Señorio de la Mesa (Picual & Picudo)	5Ltr
EV0005	Señorio de Vizcántar (Picual, Picudo & Hojiblanca)	500ml
EV0004	Hacienda Ípora Selección Familiar (Arbequina & Hojiblanca)	500ml
EV0003	Fuenroble (Picual)	500ml
EV0033	Heroína (Hojiblanca)	500ml
EV0034	Finca La Barca (Smoked Arbequina)	250ml

Ref	Pomace Oil	Bottle Size
EV0032	Aceites Muñoz Pomace Olive Oil	5Ltr

Ref	Gourmet Vinegars	Bottle Size
EV0015	Alvear Pedro Ximenez Vinegar 10 Year Old	375ml
EV0016	Agustí Torello Mata Balsamic Cava Vinegar	375ml
EV0031	Navarro Pedro Ximenez Vinegar 15 Year Old	375ml



# Flavoured Oils

Ref	Flavoured Oils	Bottle Size
EV0034	Finca La Barca (Smoked Arbequina)	250ml
EV0027	Black Truffle infused Olive Oil Bottle	100ml
EV0028	White Truffle infused Olive Oil Bottle	100ml
EV0022	La Chinata Garlic Infused Olive Oil	250ml
EV0023	La Chinata Lemon Infused Olive Oil	250ml
EV0024	La Chinata Chilli Infused Olive Oil	250ml
EV0025	La Chinata Cep Infused Olive Oil	250ml
EV0026	La Chinata Basil Infused Olive Oil	250ml



## Truffle Products

Ref	Truffle Products	Weight per Unit
FT0001	Fresh Whole Black Truffle*	Per Kg
FT0002	Queen of Truffles Whole Black Truffle Jar	12.5g
FT0025	Queen of Truffles Truffle Sauce	200g
FT0027	Queen of Truffles Truffle Slices in EVOO	100g

\*Seasonal Product

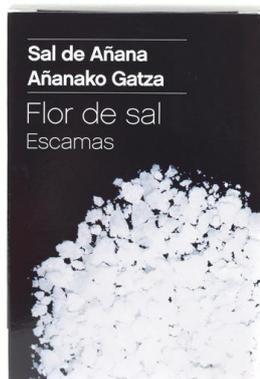


## Sea Salt

## Sal de Añana Añanako Gatza

In the oldest town in Alava, and in what were waters of a vast sea 200 million years ago, stands the Salt Valley of Salinas de Añana. A magnificent outdoor cultural landscape formed over more than 5,000 platforms on which the brine, saltwater, is poured to obtain salt through solar evaporation. Its quality is guaranteed by both its completely traditional, organic production, and by the acclaim and acknowledgment of some of the world's top chefs of international renown such, who between them have a total of 22 Michelin Stars, all attest to the quality of Añana Salt and use it in their restaurants.

Ref	Sea Salt	Weight per Unit
FT0030	Basque Añana Salt Flakes	125g
FT0033	Basque Añana Mineral Salt	4kg



# Spices



From the very heart of La Mancha, Molineta de Minaya presents genuine saffron, full of culinary and medicinal properties for all food lovers. Pimentón El Ángel was founded in 1880, a company that specializes in the production of smoked Spanish paprika, also known as Pimentón de la Vera. At Basco we offer two variations, sweet or spicy.

Ref	Spices	Weight per Unit
FT0026	Saffron La Mancha D.O. Plastic Box	0.5g
FT0017	Saffron La Mancha D.O. Plastic Box	2g
FT0019	El Angel Smoked Paprika Dulce Can	100g
FT0020	El Angel Smoked Paprika Picante Can	100g
FT0023	El Angel Smoked Paprika Dulce Bag	500g
FT0024	El Angel Smoked Paprika Picante Bag	500g
FT0028	Las Panaeras Sevillanas Frying Flour	1Kg
FT0029	Las Panaeras Sevillanas Frying Flour	25Kg
FT0003	Las Panaeras Sevillanas Chickpea Flour	1Kg
FT0032	AccoCeberry Piment d'Espelette AOP	40g



# Vegetables & Others



Ref	Vegetables & Others	Weight per Unit
VP0002	Beraza Piquillo Pepper Can 18-20	500g
VP0051	Beraza Piquillo Pepper Can 80-100	2.5Kg
VP0057	Beraza Whole Plum Tomato Can	3Kg
VP0052	Beraza Choricero Pepper Puree	140g
VP0005	Anko Gazpacho, Glass Bottle	500ml
VP0054	Basque Gernika Green Peppers*	250g
VP0064	Basque Guindilla Peppers*	200g
VP0057	Basque Beef Tomatoes*	Per Kg
VP0039	Calçots de Valls IGP*	Per Unit
VP0023	La Chinata Black Olive Tapenade, Glass Jar	180g
VP0024	La Chinata Green Olive Tapenade, Glass Jar	180g

## \*Seasonal Products

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# Rice and Pulses



Ref	Rice & Pulses	Weight per Unit
VP0015	Bomba Rice 'Extra' Catalá, Cloth Sack	1Kg
VP0047	Paella Rice 'Extra' Catalá, Cloth Sack	1Kg
VP0048	Paella Rice 'Extra' Catalá, Cloth Sack	5Kg
VP0067	Montes Dried Pardina Lentils, Cloth Sack	1Kg
VP0068	Montes Dried Fuentesauco Chickpeas, Cloth Sack	1Kg
VP0069	Montes Dried White Kidney Beans, Cloth Sack	1Kg

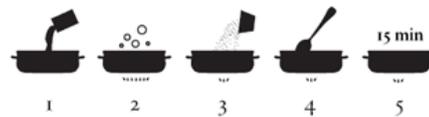




## Paella Kit

Querida Carmen's readymade paella dishes come in big tins and have all you need for a gourmet paella that has nothing to envy any good restaurant. You will find a can with an amazingly natural and tasty stock, a bag of pasta or rice and...that's it! Follow the so simple instructions heating the stock and adding the rice or pasta to get your guests amazed.

Ref	Paella Kit	Weight per Unit
VP0046	Querida Carmen Mixed Paella Kit	1Kg



## Sweet Treats

Ref	Sweet Treats	Weight per Unit
SW0021	La Chinata Spanish Orange Blossom Honey, Glass Jar	250g
SW0022	Dignitat i Feina Turrón	150g
SW0024	La Chinata Rabitos Royale	125g
SW0025	Pedro Mayo Hot Chocolate Tablet	200g
SW0026	Pedro Mayo Hot Chocolate Powder	800g



# Olives & Pickles



We have a selection of olives and pickles for both catering and retail use. Our supplier of olives for catering, Aceitunas Karina is a business dating back to 1975, specialising on the growth and dressing of table olives and pickles, especially Manzanilla and Gordal olives.

Ref	Olives & Pickles	Weight per Unit
VP0044	Pitted Manzanilla Olives Can	Drained 4Kg
VP0049	Pitted Gordal Olives Can	Drained 2Kg
VP0045	Pitted Black Olives Can	Drained 2Kg
VP0055	La Chinata Manzanilla Olives with Rosemary & Garlic, Glass Jar	350g
VP0050	Agiña Guindillas de Ibarra 2.5Kg Can	Drained 725g



# Cheeses

Ref	Cheeses	Weight per Unit
CH0001	El Pastor Roncalés, Cured Roncal Cheese D.O.	3Kg
CH0002	La Tradicion Semi-Cured Manchego Cheese D.O.	3Kg
CH0003	La Tradicion Cured Manchego Cheese D.O.	3Kg
CH0008	J. Aranburu Smoked Idiazabal	1Kg
CH0009	Rebollin Afuega 'l Pitu Red	350g
CH0010	Rebollin Afuega 'l Pitu Cider Fusion	500g
CH0018	Picos Blue' Vega de Llos Valdeon I.G.P	2Kg
CH0019	Mahon Son Mercer de Baix	2Kg



# Cheeses Cont.

Ref	Cheeses	Weight per Unit
CH0022	Montbru Garrotxa	1.5Kg
CH0023	Montbru Sarro de Bufalo	1.5Kg
CH0035	Serramunt Blanc D'Oli (Brie Style Cheese)	400g
CH0034	Serramunt Blau de Capri (Blue Goat Cheese)	2Kg
CH0037	Moluengo Goats Cheese Log	300g
CH0038	HM Rosemary Sheep's Milk Cheese	3Kg
CH0039	Pago Los Viales Zamorano Gran Reserva	3Kg
CH0041	Finca Pascualete Retorta	140g



## Cheese Condiments & Snacks

Quince paste, also known as dulce de membrillo, is a sweet, thick, jelly made of the pulp of the quince fruit. It is traditionally served in Spain with cheese but it is also a great ingredient used in cooking or baking. At Basco we also supply a selection of bar snacks such as fried almonds, giant fried corn, broad beans and 'pork scratchings.

Ref	Cheese Accompaniments & Snacks	Weight per Unit
CH0015	Dejuan Artisan Quince Paste Small	200g
CH0016	Dejuan Artisan Quince Paste Large	4Kg
CH0040	Dejuan Fig Cake with Almonds	400g
CH0027	Rosemary Cheese Biscuits	240g
CH0020	Toasted Valencia Almonds	1Kg
CH0021	Toasted Gigant Corn - Kikones	1Kg
CH0025	Fried Broad Beans - Habas Fritas	1Kg
CH0036	Pork Scratchings	1Kg





## Coffee

The Baqué family's relationship with the world of coffee dates back to the beginning of the last century. After three generations, Cafes Baqué is a leader in the hotel and catering sector in the Basque Country and is ranked among the top coffee roasters in Spain, competing with large multinationals and other regional companies.

Ref	Coffee	Weight per Unit
CO0001	Cafe Baque Coupage Seis Origenes	2Kg
CO0002	Cafe Baque Bahia Decaffeinated Capsules	50 Units

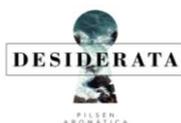


## Ham Stands & Knives

Ref	Ham Stands & Knives	Weight per Unit
OT0001	Gondola Ham Stand	n/a
OT0002	Professional Ham Stand	n/a
OT0003	Professional Ham Knife	n/a



## Beer



We have a selection of real craft Spanish beers like Er Boquerón, a Spanish artisan beer made from Mediterranean Sea water from an area near Valencia known for its level of purity. Desiderata is a pilsner style beer born in Sevilla, it is really fruity with floral aromas and good body. Finally, La Socarrada is a honey ale

Ref	Beer	Bottle Size
BE0001	Er Boqueron, 4.8% abv, Valencia	33cl
BE0003	Desiderata, 5% abv, Sevilla	33cl
BE0005	La Socarrada, 6% abv, Valencia	33cl
BE0007	La Virgen Jamonera, 5.5% abv, Madrid	33cl



## Cider



Sidras Bereziartua are a family-run firm located outside San Sebastian, producing Basque cider since 1870. Sidra Bere Aran is a natural cider made from the blend of selected wild apples. The cider is produced using advanced methods whilst maintaining the tradition.

Ref	Cider	Bottle Size
CI0001	Cider Bere Aran, 6% abv, Basque Country	75cl

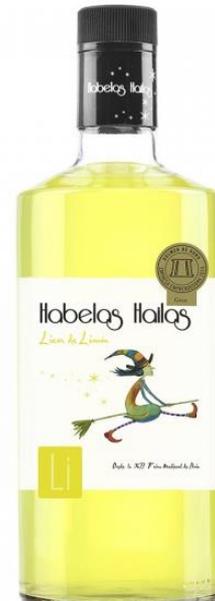
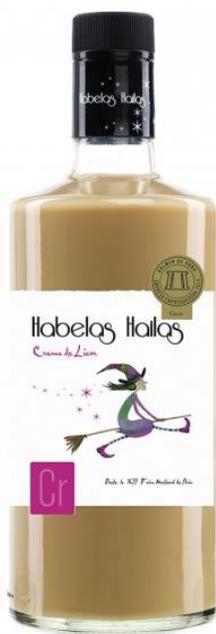




## Orujo Creams & Liqueurs

Habelas Hailas liqueurs come from Galicia, motherland of the Orujo distilled spirit. The process of making their liquors perfectly combines modernity and tradition. First, they obtain the eau-de-vie, which is the base of their liqueurs from a careful distillation process. Secondly – and according to the kind of spirits to be obtained – they add top quality products (herbs, seeds, coffee, chocolate, lemon, etc.) which personalise each liqueur.

Ref	Orujo Creams & Liqueurs	Bottle Size
LA0001	Habelas Hailas Crema de Orujo, 15% abv, Galicia	70cl
LA0003	Habelas Hailas Chocolate & Cherry Orujo Cream, 15% abv, Galicia	70cl
LA0037	Habelas Hailas Orujo Blanco, 40% abv, Galicia	70cl
LA0004	Habelas Hailas Orujo Hierbas, 25% abv, Galicia	70cl
LA0043	Habelas Hailas Orujo Coffee Liqueur, 25% abv, Galicia	70cl
LA0005	Habelas Hailas Orujo Lemon Liqueur, 25% abv, Galicia	70cl



## Patxaran



Patxaran is a Basque sloe-flavoured liqueur commonly drunk in Navarra and the Basque Country. It is usually served as a digestif either chilled or on ice. The word Patxaran comes from the Basque paitar or pattar which means liqueur and aran which means sloe.

Ref	Patxaran	Bottle Size
LA0017	Patxaran Olañeta, 25% abv, Basque Country	70cl



## Orange Liqueur

MASCARÓ

Mascaró Gran Licor de Naranja has been made in Vilafranca del Penedes since 1946 using the original recipe created by its founder Narciso Mascaró. Made from a selection of three types of oranges and following a careful double distillation process, this Spanish orange liqueur is the perfect after dinner drink or as an ingredient in cocktails or desserts.

Ref	Orange Liqueur	Bottle Size
LA0032	Mascaró Gran Licor de Naranja, 40% abv, Catalunya	70cl



## Vermouth

*Martínez Lacuesta*

Vermut Lacuesta is a hand-made vermouth produced since 1937 by Bodegas Martínez Lacuesta in Haro, Rioja. It is considered to be one of the finest aperitifs in Spain.

Ref	Vermouth	Bottle Size
LA0027	Vermouth Lacuesta Rojo, 15% abv, La Rioja	75cl
LA0028	Vermouth Lacuesta Reserva, 15% abv, La Rioja	75cl



## Vodka

Siderit Vodka Lactée is an ultra-premium vodka, delicately produced from the alcohol obtained from the fermentation of milk sugars. After several distillations through a fractioning column, a very pure alcohol with different tasting notes is obtained. To close the process, the distillate is diluted with spring water with the lowest mineral content in the Iberian Peninsula.

Ref	Vodka	Bottle Size
LA0015	Siderit Vodka Lactee, 40% abv, Cantabria	70cl



# Gin

**-GIN-  
XORIGUER**



Destileria  
**SIDERIT**



**IRADIER Y BULFY**



Ref	Gin	Bottle Size
LA0034	Gin Xoriguer, 38% abv, Menorca	70cl
LA0013	Gin 9, 40% abv, Catalunya	70cl
LA0014	Vones Gin, 40% abv, Galicia	70cl
LA0016	Siderit Dry Gin, 43% abv, Cantabria	70cl
LA0041	Siderit Hibiscus Gin, 43% abv, Cantabria	70cl
LA0042	Siderit Gingerlime Gin, 43% abv, Cantabria	70cl
LA0029	Sikkim Privee 40% abv, Basque Country	70cl
LA0030	Sikkim Fraise 40% abv, Basque Country	70cl
LA0031	Sikkim Bilberry 40% abv, Basque Country	70cl
LA0038	Sikkim Greenery 40% abv, Basque Country	70cl
LA0036	Iradier y Bulfy Gin 40% abv, Basque Country	50cl
LA0039	Gin 987 40% abv, Leon	70cl

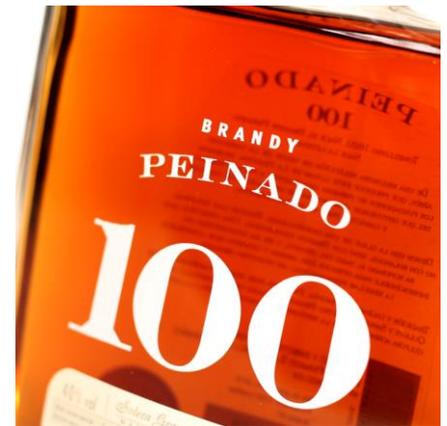


# Brandy



Brandy Peinado is a Spanish brandy which is made in the city of Tomelloso (Ciudad Real) since 1820. The special flavour of Spanish brandy is achieved with the initial production of wine spirits, called 'holandesas' which then mature into oak barrels for long periods of time. Some versions of this brandy are sold with maturities of a century. At Grey's we offer the very sought after 100 year old Brandy Peinado.

Ref	Brandy	Bottle Size
LA00	Brandy Mascaro VO, 40% abv, Catalunya	70cl
LA0011	Brandy Peinado 10Yrs XO, 38% abv, La Mancha	70cl
LA0008	Brandy Peinado Gran Reserva 20Yrs, 38% abv, La Mancha	70cl
LA0009	Brandy Peinado Gran Reserva 100Yrs, 40% abv, La Mancha	70cl
LA0020	Brandy Alvear Gran Reserva 15Yrs, 40% abv, Cordoba	70cl



# CAVA AGUSTÍ TORELLÓ MATA



Born from the best Penedés vines, Agustí Torelló Mata's cavas respect their land, local varieties, soil, climate, process and traditions. These cavas are developed through excellence. They convey their spirit. They are cavas with soul. This unique cava winery has all its wines over 91 Parker points and holds the highest ever score for a cava, Kripta with 94 points.

VI0001 Agustí Torelló Mata Brut Reserva



VI0005 Agustí Torelló Mata Rosat Trepat



VI0003 Agustí Torelló Mata Gran Reserva Barrica



VI0007 Agustí Torelló Mata Kripta



# Can Xa



The Can Xa winery is located in the Castellet and Gornal area of Penedes. The vineyard consists of 48 hectares of clayey soil, low in organic material and chalk but with a high magnesium content which brings the acidity necessary to maintain the fresh taste of their cavas.

VI0089 Can Xa Brut



VI0106 Can Xa Rose Brut



## Cuatro Rayas®



Producing Rueda wines since 1935, Cuatro Rayas are nowadays a reference winery in the production of Spanish white wines. Cuatro Rayas are particularly known for their production of the variety Verdejo, allowing them to promote this native Spanish variety into more than 40 countries internationally.

VI0032 LB1 Verdejo



vinesens



At Bodega Vinessens they are always in search of what they call 'Vinos de Autor' (Author Wines). Wines that reflect their personalities, produced using almost entirely artisan techniques. We are a true reflection of what has become known as a 'Garage winery', a new style of winery with new exciting and cutting edge interpretations of winemaking.

VI0101 Scandalo Monastrell



Milenrama are classic rioja wines, which have not been subject to any fashion but made to enjoy anytime and for any occasion. To achieve this, Bodegas Marques de Reinos have worked with modern techniques that have allowed them to extract all the potential from their grapes, through a careful, slow and very controlled process to reflect the essence of their terroir.

VI0129 Milenrama Blanco Rioja



VI0130 Milenrama Rosado Rioja



VI0131 Milenrama Tinto Rioja



Juan Miguez, the founder, was born in the small village of Ventosela and emigrated to Coruña when he was young. In 1994, after many years of selling wine, he decided to open his own winery. The aim was to elaborate quality wines from Ribeiro, based on native varieties and the huge tradition from the region.

VI0132 O'Ventesela Ribeiro



Barinas is the name of a very small village in the region of Murcia, not far from Jumilla. Crápula Wines is the brain child of Gabriel Martinez Valero, who since 2009 has been working in Jumilla specialising in the production of Monastrell wines but also on other varieties such as Sauvignon Blanc.

VI0100 Barinas Sauvignon Blanc



Bodegas Palacio Quemado is a joint-venture created in 1999 by Bodegas Alvear and the Losada Serra family in Extremadura. The vine plantations boast red clay soils on rolling hills at an average altitude of 520 metres above sea-level, with a marked continental climate influenced by the ocean breeze.

I0054 Palacio Quemado Tempranillo



Envite Crianza is made by Bodegas San Prudencio from vineyards near Moreda in the Rioja Alavesa. Founded in 2005, Bodegas San Prudencio is the brain child of brothers Marcos and Ruben, who started the winery with the aim of producing Rioja wines of modern cut with a strong sense of terroir.

VI0133 Envite Crianza



The Lopez Cristobal winery is located at the heart of Ribera Del Duero. Founded in 1994 by Santiago Lopez, the family started producing wine after selling grapes for a number of years to wineries in the area. Santiago’s focus was to create a unique terroir able to produce wines that are special and different.

VI0061 López Cristóbal Roble



VI0108 López Cristóbal Crianza



VI0118 López Cristóbal Bagus



**LAS MORADAS**  
DE SAN MARTÍN

Las Moradas de San Martin winery and its vineyards are located 870 metres above sea level on the periphery of the Gredos mountain range. In this spectacular location, the Garnacha reaches full varietal expression. The combination of old vines, sandy soil of granite origin and respectful viticulture limits yield which results in powerful and age worthy-wines.

VI0088 Senda Garnacha



A family winery located in Cenicero and dedicated to the production of Rioja wines exclusively from their own vineyards.

VI0111| Murillo Viteri Crianza



VI0082 Murillo Viteri Reserva



Pazo Barrantes is undoubtedly one of the flagship wines of the Rías Baixas D.O. Its Albariño grape grows in the Pazo de Barrantes' vineyards, a bucolic twelve hectares single vineyard that warrants plenty of aromatic complexity to the wine, thanks to the wide range of natural essences that pervade the landscape influencing the grape's aromatic development.

VI0076 Pazo De Barrantes Albariño



The Queen of Spanish vineyards. Albariño white wines have an extraordinary crop load, after a proper upbringing, wines evolve markedly complex, bombastic and minerals that keep a vibrant acidity for years in bottle.

VI0070 Aquitania Bernon Albariño





In the early 1980's, wineries in Rueda began to grow Sauvignon Blanc as an experimental alternative to their traditional local grape, Verdejo. This wine comes from some of the earliest plantings, now firmly established as the region's chosen international variety.

VI0076 Jose Pariente Sauvignon Blanc



On either side of the Duero river near the town of Toro, the vineyards of El Albar wines are located on a wide plateau, above the river, made of a deeply gravelly, sandy soil with big rusty rocks, a very warm and draining land which leads the grapes to optimal maturity and concentration.

VI0017 Cuesta de Oro Verdejo



VI0056 Salamandra Rosado



VI0019 Campo Eliseo



DONIENE GORRONDONA  
TXAKOLINA



■ Regulador ■  
Consejo **Bizkaiko Txakolina.** Denominación  
■ de Origen ■

Txakoli Gorrondona tinto is a rarity, a red txakoli produced exclusively with a local red grape called Hondarribi Beltza. The grapes come from the oldest vineyards in Bakio, a small coastal village outside Bilbao. Some of these plots are over 100 years old.

VI0134 Gorrondona Txakoli Barrel Aged



VI0107 Gorrondona Txakoli Tinto



Bodegas Zudugarai is a family runned business, where the effort and dedication of three generations linked to txakoli converge. Zudugarai directly controls every process of elaboration, not only in it's cellars, but also harvesting the grapes in their own vineyards.

VI0071 Txakoli Zudugarai



VI0135 Txakoli Zudugarai Rosado





Located in Landete, in the province of Cuenca, the Altolandon winery is situated at 1100 meters of altitude and has 120 hectares of land. The name of this wine translates to 'no other like it' as it takes on two of the wineries' best-selling grapes to produce this unique blend that's 50% Malbec and 50% Syrah.

VI0092 Irrepetible Malbec/Syrah



**EMeNDIS**  
vins i caves de finca



Finca Emendis has 48 hectares of vineyards in clay soils, poor in organic matter, limestones and high magnesium component that gives their wines the acidity necessary to enjoy the freshness in white and sparkling wines and to provide good structure raising red wines.

VI0105 Emendis Duet Varietal Syrah/Merlot



Situated in Ibiza, Ibizkus Wines produces premium rosé, red and white wines from locally grown grapes including varieties such as Monastrell, Syrah, Tempranillo, Macabeo, Malvasia Grec, Parellada and Chardonnay.

VI0075 Ibizkus Rosado



# ENATE



Art is universal and so is Enate. The essence of the winery, locked into every drop and printed on every label, is enjoyed on four continents. A bottle of Enate can be opened at any table in any country: its quality and identity are always the same.

VI0064 Enate Chardonnay 234



VI0112 Enate Barrel Aged Chardonnay



VI0113 Enate Rosado



VI0043 Enate Cabernet Sauvignon/Merlot



In the early 90's, a group of Rioja winemakers became interested in Toro, convinced that top class wines could be made from the local Tempranillo clone known as Tinta de Toro. The combination of Rioja know-how, modern technology, strict attention to detail and fine old-vines plantings has led Bodegas Sobreño to almost instant success in Spain and on the international scene. The principal winemaking consultant is Manuel Ruiz Hernández, one of Rioja's most respected enologists.

VI0123 Finca Sobreño Crianza





## VALLEGARCÍA



The wines of Vallegarcía are entirely made with grapes from its own vineyard. The producers opted for the more traditional and recognized high quality French varieties. The owner wanted to give expression to his knowledge of French wineries by giving his wines a personality typical of el Pago territory. Vallegarcía wines are Mediterranean but also Atlantic and their aging improves and expands their complexity.

VI0094 Vallegarcía Miriade Viognier



VI0122 Vallegarcía Hipperia



Alejandro Luna is the owner of this moderately sized estate where 70 hectares of vines are planted between 450 and 900 meters, on south facing slopes in calcerous clay or decomposed slate. Vines range in age from 20 years for foreign grapes to 60 years for Mencía with the yields, at 25 hl/hr, are impressively low.

VI0136 Luna Beberide Godello



VI0036 Luna Beberide Mencía



Established in 1852, Murrieta is one of the oldest and most respected bodegas in Rioja Alta. Their wines are concentrated and long-lived and some, like Castillo Ygay, have become legendary amongst wine-lovers.

VI0091 Marqués de Murrieta Capellanía



VI0090 Marqués de Murrieta Reserva



VI0110 Marqués de Murrieta Primer Rose



VI0104 Marqués de Murrieta Gran Reserva



VI0095 Castillo Ygay



In 2002, six families from the village of Poboleda in the heart of Priorat decided to join their efforts in order to make high quality wines from their own crops. All of them have day jobs outside the winery, but share the work in the vineyards and cellar to make this project a success.

VI0115 Genium Celler Priorat





Tinto de Sanlúcar

# García de la Jara

A family winery located only 100 metres from Playa De La Jara in Sanlúcar de Barrameda. It is the close proximity to the sea, that gives this unusual wine its personality, as well as being the first red wine ever made in Sanlúcar, mainly know for it manzanilla and sherry production.

VI0122 Garcia De La Jara



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.

VI0116 Manzanilla Aurora (50cl)



VI0117 Amontillado Aurora (50cl)



VI0137 Oloroso Aurora (50cl)



The Alvear winery has extensive vineyards in the famous Pagos de la Sierra de Montilla Moriles (Córdoba). Here the grape Pedro Ximenez is the protagonist, a native of the Rhine which becomes the sole basis for its sweet wines, fino, amontillado and oloroso.

VI0045 Alvear Fino



VI0065 Alvear Pale Cream



VI0046 Alvear Medium Dry



VI0048 Alvear Moscatel



VI0049 Alvear Pedro Ximenez 1927



# Trade Terms and Conditions

## HOW TO ORDER

Opening Hours: Monday to Friday from 9:00am to 5:30pm. You can place an order in any of the following ways:

By Phone 01937 845 767

By Email [info@bascofinefoods.com](mailto:info@bascofinefoods.com)

In Person Unit 42-7C, 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 and are effective from 1st April 2017.
- 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 utmost 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 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. 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 to both private and trade customers, however for wines above £15 per bottle we cater on 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 the 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 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 is 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

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