



# 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 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 |
|---------|---|-----------------|
| JAM0001 | Maldonado Ibérico Bellota Ham 100% Pure Breed | 7-8Kg           |
| JAM0002 | Montanegra Ibérico Bellota Shoulder           | 5-6.5Kg         |
| JAM0003 | Montanegra Ibérico Bellota Ham                | 7-9Kg           |

| Ref     | Other Whole Hams                       | Weight per Unit |
|---------|--|-----------------|
| JAM0004 | Montanegra Ibérico Cebo Ham            | 7-9Kg           |
| JAM0005 | Somalo Serrano Gran Reserva Ham E.T.G. | 7-8Kg           |





## Spanish Hams Cont.



| Ref     | Boneless Hams                                | Weight per Unit |
|---------|--|-----------------|
| JAM0006 | Montanegra Boneless Ibérico Cebo Ham         | 5-6.5Kg         |
| JAM0007 | Montanegra Boneless Ibérico Bellota Shoulder | 2-2.5Kg         |
| JAM0008 | Montanegra Boneless Ibérico Bellota Ham      | 5-6.5Kg         |
| JAM0009 | Somalo Mini Serrano Ham Kit                  | 1Kg             |
| JAM0010 | Somalo Boneless Serrano Reserva Ham E.T.G    | 5-5.5Kg         |
| JAM0011 | Maison Mayte Boneless Bayonne Ham            | 5-5.5Kg         |



## Iberico Charcutería



| Ref     | Iberico Charcuteria                 | Weight per Unit |
|---------|-------------------------------------|-----------------|
| CHA0001 | Montanegra Ibérico Bellota Lomo     | 0.8-1.2Kg       |
| CHA0002 | Montanegra Ibérico Chorizo Cular    | 0.8-1.2Kg       |
| CHA0003 | Montanegra Ibérico Salchichon Cular | 0.8-1.2Kg       |
| CHA0004 | Montanegra Ibérico Morcon           | 0.8-1.2Kg       |
| CHA0005 | Montanegra Ibérico Lardo            | 0.8-1.2Kg       |



## Chorizo Sausage

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**MARTÍNEZ  
SOMALO**

| Ref     | Chorizo Sausage                    | Weight per Unit |
|---------|------------------------------------|-----------------|
| CHA0006 | Basco Cooking Chorizo Picante      | 325-375g        |
| CHA0007 | Basco Cooking Chorizo Picante      | 1Kg             |
| CHA0008 | Basco Mini Cooking Chorizo Picante | 1Kg             |
| CHA0009 | Basco Chorizo Vela Extra Picante   | 1.5-1.8Kg       |
| CHA0010 | Basco Chorizo Vela Extra Dulce     | 1.5-1.8Kg       |
| CHA0011 | Basco 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 |
|---------|-------------------------|-----------------|
| CHA0032 | Rios Morcilla de Burgos | 300-350g        |

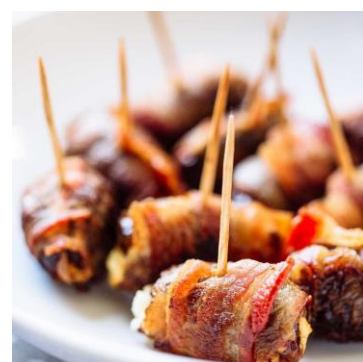




# Charcutería



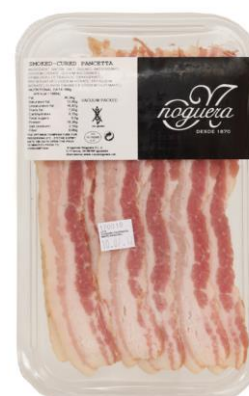
| Ref     | Other Charcuteria                      | Weight per Unit |
|---------|--|-----------------|
| CHA0012 | Somalo Lomo Extra                      | 0.8-1.2Kg       |
| CHA0013 | Cecina Nieto I.G.P                     | 3-3.5Kg         |
| CHA0014 | Chistorra Arbizu                       | 220g            |
| CHA0015 | Sobrasada Munar Picante                | 350-375g        |
| CHA0016 | Salgot Fuet Sausage                    | 180g            |
| CHA0017 | Salgot Mini Cocktail Fuet              | 1.5Kg           |
| CHA0018 | Salgot Mini Cocktail Chorizo           | 1.5Kg           |
| CHA0019 | Casa Noguera Smoked Pancetta           | 1-1.3Kg         |
| CHA0020 | Casa Noguera Botifarra Sausage         | 300-350g        |
| CHA0021 | Casa Noguera Dates Wrapped in Pancetta | 150g            |



# Sliced Charcutería



| Ref     | Sliced Charcuteria                         | Weight per Unit |
|---------|--|-----------------|
| CHA0022 | Montanegra Sliced Ibérico Ham              | 100g            |
| CHA0023 | Montanegra Sliced Ibérico Bellota Ham      | 100g            |
| CHA0024 | Montanegra Sliced Ibérico Bellota Lomo     | 100g            |
| CHA0025 | Montanegra Sliced Ibérico Chorizo Cular    | 100g            |
| CHA0026 | Montanegra Sliced Ibérico Salchichon Cular | 100g            |
| CHA0027 | Somalo Sliced Serrano Ham Reserva E.T.G    | 100g            |
| CHA0028 | Somalo Sliced Serrano Ham Reserva E.T.G    | 500g            |
| CHA0029 | Somalo Sliced Chorizo Vela                 | 100g            |
| CHA0030 | Somalo Sliced Chorizo Vela                 | 500g            |
| CHA0031 | 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 |
|--------|--------------------------------|-----------------|
| RM0001 | Milk-fed Lamb I.G.P.*          | 1-1.5Kg         |
| RM0002 | Leg of Milk-fed Lamb I.G.P.*   | 0.7-1Kg         |
| RM0003 | Whole Suckling Pig             | 5-6Kg           |
| RM0004 | Boneless Suckling Pig          | 2.3-3Kg         |

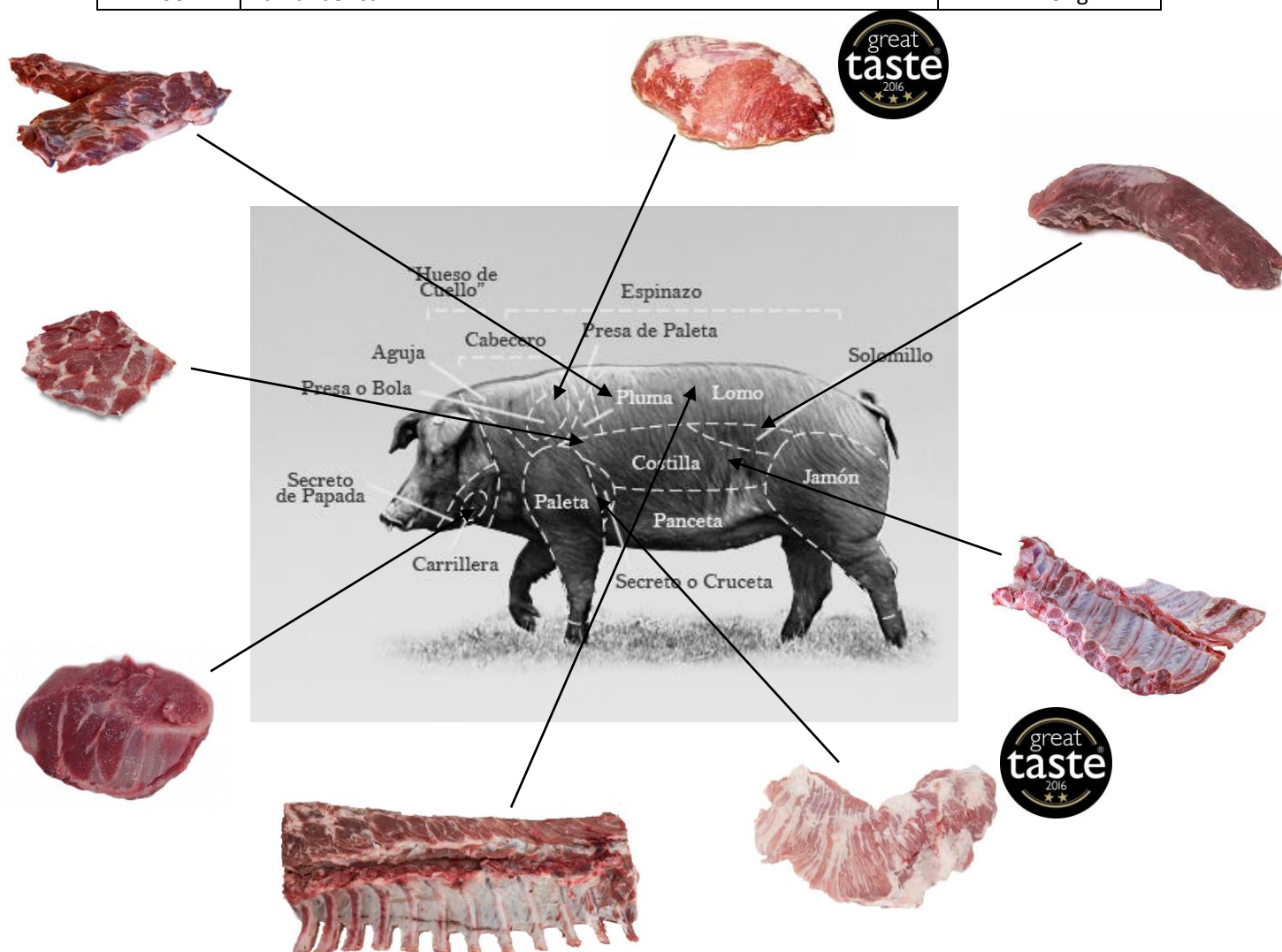
**\*Product on Demand**



## 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 |
|--------|---------------------|-----------------|
| RM0005 | Ibérico Pork Ribs   | 1-1.5Kg         |
| RM0006 | Ibérico Pork Rack   | 3-5Kg           |
| RM0007 | Abanico Ibérico     | 0.8-1Kg         |
| RM0008 | Ibérico Pork Cheek  | 1-1.5Kg         |
| RM0009 | Ibérico Pork Fillet | 0.8-1Kg         |
| RM0010 | Secreto Ibérico     | 1-1.5Kg         |
| RM0011 | Presa Ibérica       | 1-1.5Kg         |
| RM0012 | Pluma Ibérica       | 1-1.5Kg         |





## 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. 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 |
|--------|---------------------------------------|-----------------|
| RM0013 | Galician Rib Steak Pre-Cut (1Kg)      | Per Kg          |
| RM0014 | Galician Rib 5 Bone                   | Per Kg          |
| RM0015 | Galician Rib 9 Bone                   | Per Kg          |
| RM0016 | Galician Sirloin Off The Bone (5-6Kg) | Per Kg          |
| RM0017 | Galicina Sirloin On The Bone          | Per Kg          |
| RM0018 | Galician Fillet (+2.5Kg)              | Per Kg          |
| RM0019 | Galician Rump (5-6Kg)                 | Per Kg          |
| RM0020 | Galician Bavette (3Kg)                | Per Kg          |
| RM0021 | Galician Picanha (1-2Kg)              | Per Kg          |
| RM0022 | Galician Mini Burgers 35g             | Per Kg          |



## 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 |
|---------|---|-----------------|
| RM0023  | Whole Duck Foie-Gras Extra                      | 500-550g        |
| CHA0033 | La Chinata Secreto Iberico Paté                 | 120g            |
| CHA0034 | La Chinata Venison Paté with Pedro Ximenez      | 120g            |
| CHA0035 | La Chinata Black Pudding Paté with Pine Kernels | 120g            |



## Canned Seafood



| Ref    | Spanish Tuna                               | Weight per Unit |
|--------|--|-----------------|
| FP0001 | Arroyabe Bonito Tuna in Olive Oil          | 112g            |
| FP0002 | Salanort Bonito Tuna in Sunflower Oil      | 1800g           |
| FP0003 | Arroyabe Atun Claro in Olive Oil           | 1000g           |
| FF0014 | Herpac Mojama de Atun Extra                | 250g            |
| FP0004 | Comedum Ventresca de Atun in Sunflower Oil | 600g            |



| Ref    | Cantábrico Anchovies & Boquerones       | Weight per Unit |
|--------|---|-----------------|
| FF0001 | Lolin Cantábrico Anchovies in Olive Oil | 50g             |
| FF0002 | Salanort Boquerones in Vinegar Small    | 125g            |
| FF0003 | Salanort Boquerones in Vinegar Large    | 700g            |
| FF0004 | Salanort Cantabrico Anchovies in Oil    | 500g            |



| Ref    | Canned Seafood                   | Weight per Unit |
|--------|----------------------------------|-----------------|
| FP0005 | Arroyabe Sardines in Olive Oil   | 118g            |
| FP0006 | Arroyabe Mejillones en Escabeche | 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 |
|--------|--------------------------------|-----------------|
| FF0005 | Udana Salt Cod Loin Small      | 500g            |
| FF0006 | Udana Salt Cod Loin Large      | Per Kg          |
| FF0007 | Udana Salt Cod Trimmings Small | 500g            |
| FF0008 | Udana Salt Cod Trimmings Large | 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 |
|--------|---------------------|-----------------|
| FP0007 | 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, our Salanort octopus is 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 |
|--------|-------------------------------|-----------------|
| FF0009 | Salanort Whole Cooked Octopus | 800-1000g       |



## Andalucían Prawns & Seafood



We specialise in Andalucían prawns caught within the gulf of Cadiz and sold in the fish market of Sanlúcar de Barrameda.

| Ref    | Andalucían Prawns & Seafood | Weight per Unit |
|--------|-----------------------------|-----------------|
| FF0010 | Puntillitas (Baby Squid)    | Per Kg          |
| FF0011 | Sanlucar Prawns 55/60       | Per Kg          |
| FF0012 | Carabinero Prawns 8/12      | Per Kg          |
| FF0013 | Carabinero Prawns 18/25     | Per Kg          |





# Spanish Oils & Vinegars

| Ref    | Extra Virgin Olive Oil                                     | Bottle Size |
|--------|--|-------------|
| EV0001 | Señorio de la Mesa (Picual & Picudo)                       | 5Ltr        |
| EV0002 | Señorio de Vizcántar (Picual, Picudo & Hojiblanca)         | 500ml       |
| EV0003 | Hacienda Ípora Selección Familiar (Arbequina & Hojiblanca) | 500ml       |
| EV0004 | Fuenroble (Picual)   | 500ml       |
| EV0005 | Heroína (Hojiblanca)                                       | 500ml       |

| Ref    | Pomace Oil             | Bottle Size |
|--------|------------------------|-------------|
| EV0006 | Muñoz Pomace Blend Oil | 5Ltr        |

| Ref    | Gourmet Vinegars                          | Bottle Size |
|--------|---|-------------|
| EV0007 | Alvear Pedro Ximenez Vinegar 10 Year Old  | 375ml       |
| EV0008 | Agustí Torello Mata Balsamic Cava Vinegar | 375ml       |
| EV0009 | Navarro Pedro Ximenez Vinegar 15 Year Old | 375ml       |



# Flavoured Oils

| Ref    | Flavoured Oils                         | Bottle Size |
|--------|--|-------------|
| EV0010 | Finca La Barca (Smoked Arbequina)      | 250ml       |
| EV0011 | Black Truffle infused Olive Oil Bottle | 100ml       |
| EV0012 | White Truffle infused Olive Oil Bottle | 100ml       |
| EV0013 | La Chinata Garlic Infused Olive Oil    | 250ml       |
| EV0014 | La Chinata Lemon Infused Olive Oil     | 250ml       |
| EV0015 | La Chinata Chilli Infused Olive Oil    | 250ml       |
| EV0016 | La Chinata Cep Infused Olive Oil       | 250ml       |
| EV0017 | La Chinata Basil Infused Olive Oil     | 250ml       |





## Truffle Products

| Ref     | Truffle Products                          | Weight per Unit |
|---------|---|-----------------|
| TRU0001 | Fresh Whole Black Truffle*                | Per Kg          |
| TRU0002 | Queen of Truffles Whole Black Truffle Jar | 12.5g           |
| TRU0003 | Queen of Truffles Truffle Sauce           | 200g            |
| TRU0004 | Queen of Truffles Truffle Slices in EVOO  | 100g            |

\*Seasonal Product

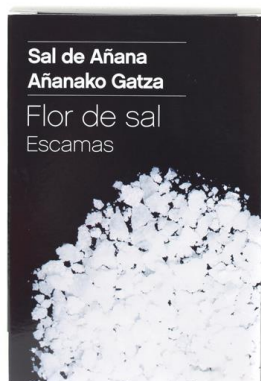


## Sea Salt

### 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 |
|---------|---------------------------|-----------------|
| SAL0001 | Basque Añana Salt Flakes  | 125g            |
| SAL0002 | 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 |
|---------|--------------------------------------|-----------------|
| SPI0001 | Saffron La Mancha D.O. Plastic Box   | 0.5g            |
| SPI0002 | Saffron La Mancha D.O. Plastic Box   | 2g              |
| SPI0003 | El Angel Smoked Paprika Dulce Can    | 100g            |
| SPI0004 | El Angel Smoked Paprika Picante Can  | 100g            |
| SPI0005 | El Angel Smoked Paprika Dulce Bag    | 500g            |
| SPI0006 | El Angel Smoked Paprika Picante Bag  | 500g            |
| SPI0007 | Las Panaeras Sevillanas Frying Flour | 1Kg             |
| SPI0008 | Las Panaeras Sevillanas Frying Flour | 25Kg            |
| SPI0009 | AccoCeberry Piment d'Espelette AOP   | 40g             |





# Vegetables & Others



| Ref    | Vegetables & Others                        | Weight per Unit |
|--------|--|-----------------|
| VP0001 | Celorrio Piquillo Pepper Can 18-20         | 390g            |
| VP0002 | Celorrio Piquillo Pepper Can 80-100        | 3Kg             |
| VP0003 | Celorrio Chopped Tomatoes Can              | 3Kg             |
| VP0004 | Celorrio Chorricero Pepper Puree           | 150g            |
| VP0005 | Anko Gazpacho, Glass Bottle                | 500ml           |
| VP0006 | Padron Style Peppers                       | 200g            |
| VP0007 | Basque Gernika Green Peppers*              | 250g            |
| VP0008 | Basque Guindilla Peppers*                  | 200g            |
| VP0009 | Basque Beef Tomatoes*                      | Per Kg          |
| VP0010 | Calçots de Valls IGP*                      | Per Unit        |
| VP0011 | Celorrio White Asparagus Can               | 660g            |
| VP0012 | La Chinata Black Olive Tapenade, Glass Jar | 180g            |
| VP0013 | La Chinata Green Olive Tapenade, Glass Jar | 180g            |

## \*Seasonal Products



## Rice and Pulses



| Ref    | Rice & Pulses                                  | Weight per Unit |
|--------|--|-----------------|
| VP0014 | Bomba Rice 'Extra' Catalá, Cloth Sack          | 1Kg             |
| VP0015 | Paella Rice 'Extra' Catalá, Cloth Sack         | 1Kg             |
| VP0016 | Paella Rice 'Extra' Catalá, Cloth Sack         | 5Kg             |
| VP0017 | Montes Dried Pardina Lentils, Cloth Sack       | 1Kg             |
| VP0018 | Montes Dried Fuentesauco Chickpeas, Cloth Sack | 1Kg             |
| VP0019 | Montes Dried White Kidney Beans, Cloth Sack    | 1Kg             |





## Sweet Treats

| Ref    | Sweet Treats                                       | Weight per Unit |
|--------|--|-----------------|
| SW0001 | 1880 Turrón de Jijona                              | 150g            |
| SW0002 | 1880 Turrón de Alicante                            | 150g            |
| SW0003 | 1880 Polvorones de Almendra                        | 300g            |
| SW0004 | La Chinata Rabitos Royale                          | 125g            |
| SW0005 | Pedro Mayo Hot Chocolate Tablet                    | 200g            |
| SW0006 | Pedro Mayo Hot Chocolate Powder                    | 800g            |
| SW0007 | La Chinata Spanish Orange Blossom Honey, Glass Jar | 250g            |



## 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 |
|---------|--|-----------------|
| OLI0001 | Pitted Manzanilla Olives Can                                   | Drained 4Kg     |
| OLI0002 | Pitted Gordal Olives Can                                       | Drained 2Kg     |
| OLI0003 | Pitted Black Olives Can  | Drained 2Kg     |
| OLI0004 | Celorrío Gherkins, Glass Jar                                   | Drained 1000g   |
| OLI0005 | La Chinata Manzanilla Olives with Rosemary & Garlic, Glass Jar | 350g            |
| OLI0006 | Agiña Guindillas de Ibarra, Glass Jar                          | Drained 725g    |





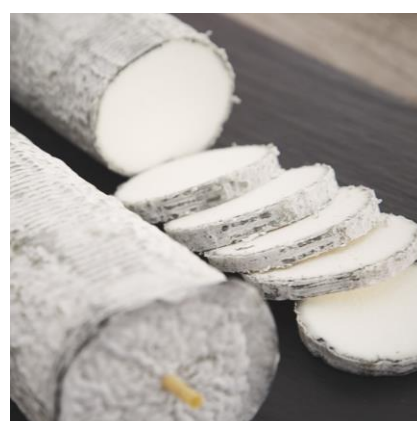
# Cheeses

| 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             |
| CH0004 | J. Aranburu Smoked Idiazabal                 | 1Kg             |
| CH0005 | Rebollin Afuega 'l Pitu Red                  | 350g            |
| CH0006 | Picos Blue' Vega de Llos Valdeon I.G.P       | 2Kg             |
| CH0007 | Mahon Son Mercer de Baix                     | 2Kg             |
| CH0008 | Montbru Garrotxa                             | 1.5Kg           |
| CH0009 | Montbru Sarro de Bufalo                      | 1.5Kg           |



## Cheeses Cont.

| Ref    | Cheeses                                    | Weight per Unit |
|--------|--|-----------------|
| CH0010 | Serramunt Blanc D'Oli (Brie Style Cheese)  | 400g            |
| CH0011 | Serramunt Blau de Capri (Blue Goat Cheese) | 2Kg             |
| CH0012 | Moluengo Goats Cheese Log                  | 300g            |
| CH0013 | HM Rosemary Sheep's Milk Cheese            | 3Kg             |
| CH0014 | Pago Los Viales Zamorano Gran Reserva      | 3Kg             |
| CH0015 | 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 |
|---------|-----------------------------------|-----------------|
| CHA0001 | Dejuan Artisan Quince Paste Small | 200g            |
| CHA0002 | Dejuan Artisan Quince Paste Large | 4Kg             |
| CHA0003 | Dejuan Fig Cake with Almonds      | 400g            |
| CHA0004 | Las Panaeras Picos de Pan         | 800g            |
| CHA0005 | Rosemary Cheese Biscuits          | 240g            |
| CHA0006 | Toasted Valencia Almonds          | 1Kg             |
| CHA0007 | Toasted Gigant Corn - Kikones     | 1Kg             |
| CHA0008 | Fried Broad Beans - Habas Fritas  | 1Kg             |
| CHA0009 | Pork Scratchings                  | 1Kg             |



## 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             |



## Basque Cider



An incomparable beverage with strong fresh apples aromas, Kupela cider range pays tribute to the history and gastronomy of the Basque Country. Sagardoa literally means apple wine in Basque. Developed here for generations, this Apple Wine, different from the Norman cider, is the essential beverage of tapas and pintxo evenings. It also has its place on the best tables in the Basque Country.

| Ref    | Basque Cider  | Bottle Size |
|--------|---|-------------|
| CI0001 | Kupela Basque Cider, 6% abv, Basque Country           | 75cl        |
| CI0002 | Kupela Sparkling Basque Cider, 4% abv, Basque Country | 33cl        |





## 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    | Craft Beer                           | Bottle Size |
|--------|--------------------------------------|-------------|
| BE0001 | Er Boqueron, 4.8% abv, Valencia      | 33cl        |
| BE0002 | Desiderata, 5% abv, Sevilla          | 33cl        |
| BE0003 | La Socarrada, 6% abv, Valencia       | 33cl        |
| BE0004 | La Virgen Jamonera, 5.5% abv, Madrid | 33cl        |

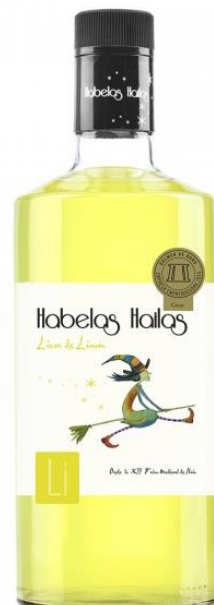
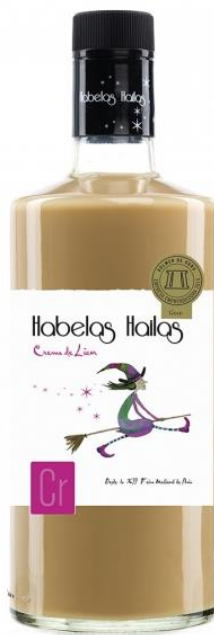




## Orujo Creams & Liqueurs

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 Liqueurs  | Bottle Size |
|--------|---|-------------|
| SP0001 | Habelas Hailas Crema de Orujo, 15% abv, Galicia       | 70cl        |
| SP0002 | Habelas Hailas Orujo Blanco, 40% abv, Galicia         | 70cl        |
| SP0003 | Habelas Hailas Orujo Hierbas, 25% abv, Galicia        | 70cl        |
| SP0004 | Habelas Hailas Orujo Coffee Liqueur, 25% abv, Galicia | 70cl        |
| SP0005 | 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 |
|--------|---|-------------|
| SP0006 | Patxaran Olañeta, 25% abv, Basque Country | 70cl        |



MASCARÓ

## Orange Liqueur

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 |
|--------|---|-------------|
| SP0007 | Mascaro Gran Licor de Naranja, 40% abv, Catalunya | 70cl        |





MASCARÓ

*Martínez Lacuesta*

## Vermouth

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 |
|--------|--|-------------|
| VE0001 | Mascaró Vermut Siset, 15% abv, Penedes       | 75cl        |
| VE0002 | Vermouth Lacuesta Rojo, 15% abv, La Rioja    | 1500cl      |
| VE0003 | Vermouth Lacuesta Reserva, 15% abv, La Rioja | 75cl        |



## Vodka



Destilería

SIDERIT

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 |
|--------|--|-------------|
| SP0008 | Siderit Vodka Lactee, 40% abv, Cantabria | 70cl        |





# Gin

**-GIN-**  
**XORIGUER**



Destileria  
**SIDERIT**



**IRADIER Y BULFY**



| Ref    | Gin   | Bottle Size |
|--------|---|-------------|
| SP0009 | Gin Xoriguer, 38% abv, Menorca              | 70cl        |
| SP0010 | Gin 9, 40% abv, Catalunya                   | 70cl        |
| SP0011 | Vones Gin, 40% abv, Galicia                 | 70cl        |
| SP0012 | Siderit Dry Gin, 43% abv, Cantabria         | 70cl        |
| SP0013 | Siderit Hibiscus Gin, 43% abv, Cantabria    | 70cl        |
| SP0014 | Siderit Gingerlime Gin, 43% abv, Cantabria  | 70cl        |
| SP0015 | Sikkim Privee 40% abv, Basque Country       | 70cl        |
| SP0016 | Sikkim Fraise 40% abv, Basque Country       | 70cl        |
| SP0017 | Sikkim Bilberry 40% abv, Basque Country     | 70cl        |
| SP0018 | Sikkim Greenery 40% abv, Basque Country     | 70cl        |
| SP0019 | Iradier y Bulfy Gin 40% abv, Basque Country | 50cl        |
| SP0020 | Gin 987 40% abv, Leon                       | 70cl        |
| SP0021 | Gin 987 Lollipop 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 |
|--------|--|-------------|
| SP0022 | Brandy Mascaro VO, 40% abv, Catalunya                  | 70cl        |
| SP0023 | Brandy Peinado Gran Reserva 20Yrs, 38% abv, La Mancha  | 70cl        |
| SP0024 | Brandy Peinado Gran Reserva 100Yrs, 40% abv, La Mancha | 70cl        |
| SP0025 | 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 Trepát



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*<sup>®</sup>



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



  
vine<sup>sens</sup>



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 Reinosa 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. Cràpula 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



Owned by the Beltrán Family, Finca Egomei is a lovely estate of 30 hectares of Tempranillo and Graciano vineyards located in Southeastern Rioja. The treatment and care of the vineyards is made with the objective of getting grapes of high quality with the average yield per hectare being just 4,000kg.

VI0067 Carpress 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



## **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



VI0128 Jose Pariente Verdejo



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



VI0140 Lurton Tempranillo





DONIENE GORRONDONA  
TXAKOLINA



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 Doniene Txakoli



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







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 8:00am to 4:30pm. 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 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 and are effective from 1st April 2019.
- 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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