

DON GASTRONOM

A selection of our best quality fine foods.



An amazing tour of Spanish gastronomy.

COLLECTION
GOURMET



Our chosen family

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

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

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

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

What we do

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

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

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

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

OLIVE OIL & VINEGAR



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

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

Worldwide top-rated Sherry Vinegar DOP, crafted through the traditional solera system.

Andalucía

Orange 1

Garlic & Chili 3

Lemon 4

Black Garlic 6

Porcini 2

Basil 5

Bay Leaves & Black Pepper 7

Organic Infused EVOO

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

Shelf life: 2 years

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

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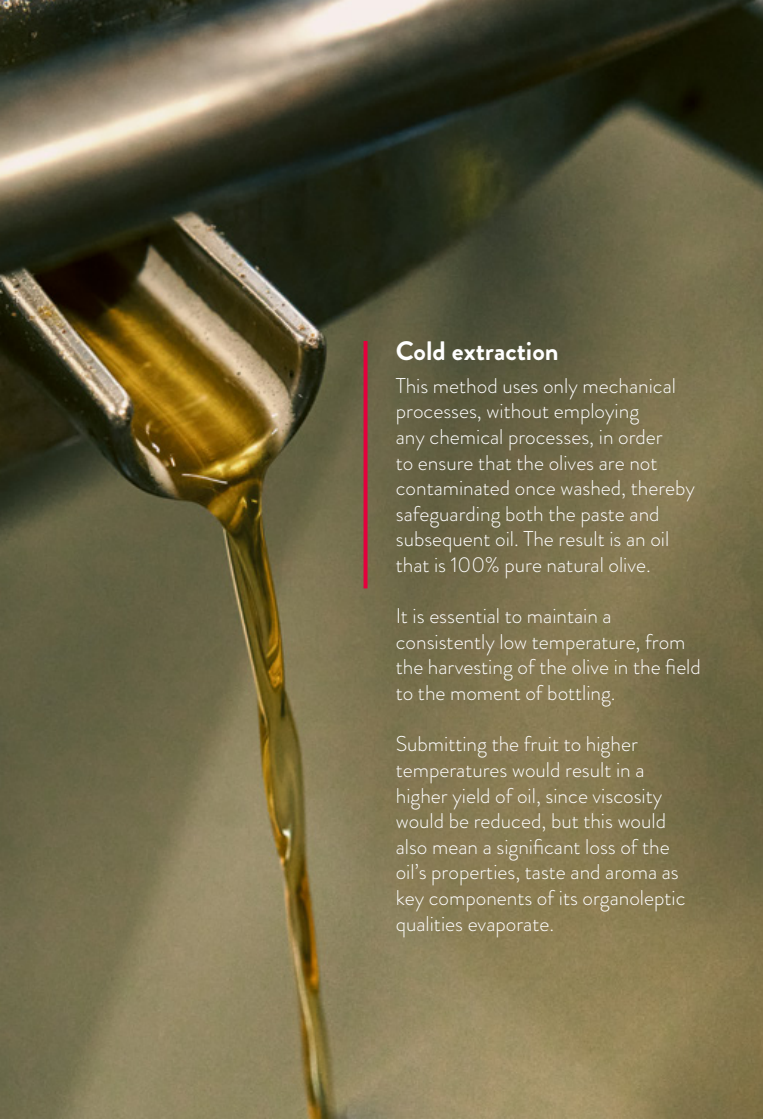
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Cold extraction

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

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

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

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

Señorío de Bernal

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

Shelf life: 12 months

		
Unfiltered Organic		
	500 ml Units per box: 6	40017

Organic EVOO

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

Shelf life: 12 months



Reserve DOP

 250 ml
Units per box: 12

4305

Sherry Vinegar

Born from Sherry wines and aged for a minimum of two years in 500-litre oak barrels, following the traditional Criaderas and Solera system. A unique dynamic method whose continuous movement ensures a harmonious and consistent ageing process, and is key to achieving the complexity, balance and depth that define Sherry Vinegar.

Shelf life: 3 years



Criaderas and Solera

A unique ageing system in which different generations of vinegar coexist and are gradually blended over time.

The oldest Sherry Vinegar is found in the bottom row of barrels, known as the **Solera**. From here, a portion is periodically drawn off for bottling.

Above it sits the **First Criadera**, which contains slightly younger vinegar. Small quantities are transferred from this tier to replenish the Solera. In turn, the First Criadera is refilled from the row above, the **Second Criadera**, and so on, up to the top level of barrels, where the youngest vinegar in the system rests.

PICKLES & OLIVES



Family producer since 1896.

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

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

The dressing: the best kept secret of the family.

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

Sevilla

1



Manzanilla de Arahall

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

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Triana Olivas

We work with the world's finest olive varieties, Manzanilla de Arahall & Gordal de Sevilla, from groves carefully selected since 1896. Discover them across our unique collections: different ways to taste Spain, always authentic, always exceptional.

Shelf life: 3 years
Shelf life (3534): 12 months



4,25 kg

Units per box: 3 / 2

- | | | |
|---|----------------------------------|--------------|
| 1 | Olives in Spanish Sauce | 20028 |
| 2 | Anchovy Stuffed Manzanilla | 20003 |
| 3 | Pitted Gordal | 20005 |
| 4 | Bell Pepper Spicy Stuffed Gordal | 4563 |
| 5 | Pitted Marinated Black Olives | 4364 |
| 6 | Pitted Marinated Gordal | 20068 |



3,6 kg

Units per box: 6

7

Kalamata (Jumbo size)

3534

Pitted Manzanilla ❶



Manzanilla with Rosemary & Garlic ❷



Whole Gordal ❸



Whole Manzanilla ❹



The Olive Elite Collection

Our emblematic olives, enjoyed in their purest form. Firm texture, clean brine, and a long almond-like finish—this is the benchmark for Spanish table olives.

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

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Olive Cocktail
Four Queens 1

Olive Pickle Cocktail 2

Spicy Peppers 3

Spicy Cocktail Sticks 4

Traditional Recipes Collection

Timeless classics. The flavour of the aperitivo hour. Bright acidity, a crunchy bite, and balanced spice, prepared just as they've always been. Ideal for tapas, charcuterie boards, and casual snacking.

Cornichons					
 370 cc Units per box: 12	5384	20048	20050	20044	4770

1

2

3

4

① Jalapeño stuffed Gordal

② Almond Stuffed Manzanilla

③ Gherkin stuffed Manzanilla

④ Garlic Stuffed Gordal

⑤ Orange stuffed Gordal

Hand-Stuffed & Artisan Creations Collection

Two emblematic lines. Here you will find the world's finest olives, hand-stuffed one by one with premium ingredients and artisan technique—our true hallmark of craftsmanship.

 280 cc Units per box: 12	4517	4083	3685	4514	4515
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Alongside them, unexpected pairings take shape, naturally crafted with real, honest ingredients. Bold combinations, no shortcuts. Available in two premium formats: 580cc amphoras and 280cc glass jars.

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

1 2 3 4 5 6

Our Hallmark

Each olive is patiently filled by hand with whole almonds, garlic cloves, real orange pieces or jalapeño. A slow, meticulous craft that demands time, care and skilled hands—traditionally women's work, proudly carried on today.



Almond Stuffed
Manzanilla



Mediterranean Finest Collection

Brings together iconic varieties shaped by sun-drenched Mediterranean landscapes and centuries of tradition. Arbequina from Catalonia, prized for its delicate fruitiness; Kalamata from Greece, deep and expressive; and carefully selected capers, bursting with character.

Shelf life (4769, 3686): 3 years

Shelf life (5385): 2 years

Shelf life (5386): 14 months



1 Arbequina
370 cc



2 Whole Marinated Kalamata
250 g

3 Pitted Kalamata
300 cc



4 Capers
280 cc



 370 cc Units per box: 12	4769	 250 g Units per box: 24	5386	 300 cc Units per box: 6	5385	 280 cc Units per box: 12	3686
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PANTRY ESSENTIALS



Homemade products that any larder must have.

Very traditional recipes, from all over Spain.

Naturally produced with no additives respecting traditional recipes.

Products with Designation of Origin.

La Rioja / Aragón / Valencia

Traditional Sauces

A collection of Spain's most traditional sauces. Iconic, time-honored recipes such as Canary Islands mojo, Catalan romesco, and Madrid's salsa brava. All handmade using the finest ingredients and prepared following classic recipes passed down through generations.

Shelf life: 3 years

 **130 g**
Units per box: 12

The Mystery of Las Bravas

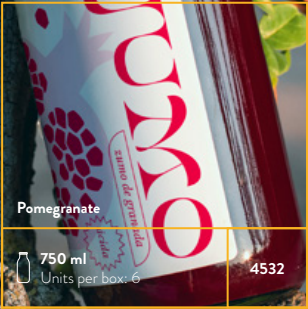
There has been a lot of speculation about this famous dish popular throughout Spain. Various bars in Madrid claim to be the originators. But the truth is that no one knows for sure. The only thing that is clear is that bravas have made their way around the world. Oh, and that they're delicious!



Jumo

Made from a single pomegranate variety, known for its refreshing tart flavor. A juice that fights against food waste. 100% pure squished, made from cold pressed delicious pomegranates that didn't meet the standards of beauty of the food chain, not from concentrate and with no added sugar.

Shelf life: 12 months



Garden Delights

We've curated a gourmet collection that is a must-have in any pantry inspired by Spanish cuisine, making life easier and more delicious.

You'll find a tempting range of tomato sauces, prepared vegetables to elevate any meal, flavorful spreads, and marinated garlic perfect for snacking.



**Homemade
Fried Tomato**
330 g

Artichoke Spread
212 ml

**Caramelized
Onion**
210 g

**Dried Tomato
in Oil**
212 ml

**Sweet Piparra
with EVOO**
130 g



Different weights
Units per box: 12

3639

80066

30077

80038

4365

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Among the highlights is the typical chili pepper of the Basque Country, the Piparra, renowned for its delicate flavor and tenderness.

And the jewel in the crown: our red pepper strips, the only ones still roasted in a wood-fired oven, just as our grandmothers used to do.

We also bring you beloved Spanish recipes like Gazpacho, the refreshing tomato and cucumber soup that's perfect for summer.



Piquillo Pepper Spread
212 ml

80065



Green Sliced Jalapeños
360 g

5437



Garlic in Oil with Chilli
244 ml

30019



Wood Roasted Red Pepper with Tomato
330 g

3922



Spanish Gazpacho
490 ml

80039



Garlic in Oil with Herbs
244 ml

30018



Red Pepper Strips Roasted in Wood Oven
330 g

30073



Sweet Piquant Cherry Pepper with Cheese Cream
320 ml

5056



Dried Tomato in Oil
880 g

5011



Sweet Spiced Garlic
4,25 kg
Units per box: 2

30002

 340 g Units per box: 12	5326	5328
 2,4 kg Units per box: 6	5325	5327

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① Quartered
Roman-style
Artichoke

② Quartered
Roasted Artichoke



And to complete this feast, our artichoke hearts: from the traditional Blanca de Tudela variety, famous for their tenderness and fiber-free hearts. Grown in Spain and hand-harvested with care, they are peeled, blanched, and prepared in two traditional styles.

Shelf life: 3 years

El Panadero

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

Picos trace their origins to Jerez de la Frontera, where bakers began shaping leftover dough into crisp breadsticks. Regañás also come from Andalusia and became popular among sailors as a long-lasting alternative to fresh bread. Today, both are cherished for their crunch and easy digestibility—far beyond the seas where their story began.

Shelf life: 1 year

 **100-130 g**
Units per box: 12



Picos Gourmet
130 g

4702



Regañás
125 g

4703



Mini Toast with Raisins
100 g

4704

Catedral

Our rice, recognized by its Denomination of Origin, and our premium legumes deliver a unique culinary experience.

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

Shelf life: 1 year

Grown in historic regions by generations of farmers, these legumes stand out for their superior quality. Pardinas lentils offer a delicate skin and creamy texture, while Pedrosillo chickpeas remain intact after cooking, ensuring a perfect bite every time.

Shelf life: 2 years

 **500 g**
Units per box: 10



4810

Pedrosillo Chickpeas



4811

Pardina Lentils

Bomba

 **500 g**
Units per box: 20

140002

Redondo

 **500 g**
Units per box: 20

140001

Spanish Paella Kit

There are no more excuses for not inviting your friends or family over for dinner. Prepare a delicious black rice paella with squid in just five steps. Enjoy this traditional dish and impress everyone like a true chef.

Shelf life: 3 years



Hispaniola

Inspired by the ancient sea trade routes, Hispaniola is the brand where we've gathered the finest saffron, paprikas, and traditional Spanish seasonings, all of unbeatable quality.

Among the jewels of our selection is Spanish saffron, the world's most precious spice. Hand-harvested by a family whose tradition dates back to 1874, it is carefully extracted from each flower and gently toasted to preserve its vibrant red color—unlike industrially processed saffron, which often appears darker and duller.

Shelf life: 3 years



Paella seasoning

 15 g Units per box: 24	4592
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No Spanish pantry would be complete without a special seasoning for Valencian paella. Prepared since 1918 without gimmicks and 100% natural, it naturally includes saffron—the star ingredient of this iconic dish.

Shelf life: 2 years



Saffron

 1 g Units per box: 12	13021
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Saffron

 20 g Units per box: 1	4709
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1 Smoked Sweet Paprika – Pimentón de la Vera P.D.O.

2 Smoked Spicy Paprika – Pimentón de la Vera P.D.O.

In the heart of La Vera, we craft the world's most renowned paprika. Slowly smoked over oak and holm oak wood, it preserves its deep color and unmistakable smoky aroma. Sweet or hot, our Pimentón de La Vera is the essential spice that gives soul to Spanish cuisine.

Shelf life: 1 year

 45-55 g Units per box: 12	3858	3859
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Tapenades

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

Shelf life: 3 years

 **110-115 g**
Units per box: 12



Green Olive

90318



Black Olive with Capers

90338

Alioli

This traditional blend of oil and garlic, is naturally produced and follows the original eggless recipe. It's addictive as a spread itself and pairs perfectly with literally anything.

Shelf life: 2 years

 **140 g**
Units per box: 6



Traditional

4553



Lemon & Basil

4552



Black Garlic

4550



Orange & Saffron

4551



Spicy

4664



Artisan Pates

Our range of pates consists of 10 typical Spanish flavors, with a very soft, creamy texture and following natural, healthy recipes.

Shelf life: 2 years

 110 g Units per box: 12	4113	4118	4112	4111	4121	4116	4120	4119	4115	4114
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FISH & SEAFOOD



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

Artisanal anchovy processing, one by one.

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

Products from sustainable fishing.

Rías Gallegas & Mar Cantábrico



Marinated Sardine

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

90314



Boquerones

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

90315

Marinero de Santoña ❄️

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

Shelf life: 3 months

Shelf life (90313): 6 months

Shelf life (90315): 4 months



Cantabrian Sea Anchovies

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

90313



Premium Cantabrian Sea Anchovies
Hand Washed

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

90316

La Narval

Exceptional tinned seafood, responsibly crafted and beautifully presented. A brand for conscious consumers. We take care of sustainability, origin, fishing methods, and species - so making ethical choices feels effortless.

We are masters of the sea, so you don't need to be.

Shelf life: 3 years

Premium Collection

A collection that delivers what today's consumers truly seek: transparency, ethics, and authenticity. Each can puts the truth front and center. Because not all mussels, tuna, or octopus are the same. These are simply the very best species, cuts, and sizes.



Rock Octopus with
Olive Oil, Garlic & Chili

5380



Galician Mussels
in Escabeche with Olive Oil

5372



Galician Razor Clams
in Olive Oil

5388



Galician Xouba
(Small Sardines) in Olive Oil

5379



Galician Scallops
in Brine

5376



Galician Razor Clams
with Olive Oil, Garlic & Chili

5387



Galician Cockles
from Noia in Brine

5423



Bonito del Norte
Belly Fillets in Olive Oil

5378



Galician Mussels in Brine

5374

Bonito del Norte
Belly Fillets
in Galician Butter



Galician Scallops with
Olive oil, Garlic & Chili



Rock Octopus in
Marinera Sauce
with Olive Oil



Galician Mussels in Spicy
Escabeche with Olive Oil



Galician Clams
in Brine



 120-125 ml Units per box: 6	5377	5375	5381	5373	5422
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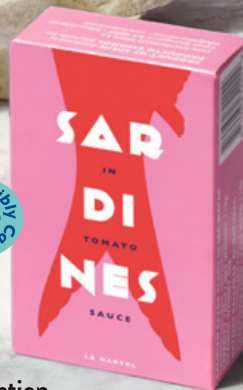
① Cockles in Brine
55/65



② Octopus
with Garlic



③ Fillets of Mackerel
in Tomato Sauce
4/6



④ Sardines in
Tomato Sauce
3/5



⑤ Mussels in
Spanish Sauce
12/16



⑥ Razor Clams
in Brine

Gourmet Collection

Built on the same clear principles: local sourcing, the finest origins, traditional fishing, and our hallmark - full transparency. Every can tells its story, so you always know exactly what's inside.

Octopus
Pieces in
American
Sauce

Octopus
Pieces in Ink
Sauce

 120-125 ml Units per box: 12	80184	80128	80155	5236	80166	80132	3618	5364	5363
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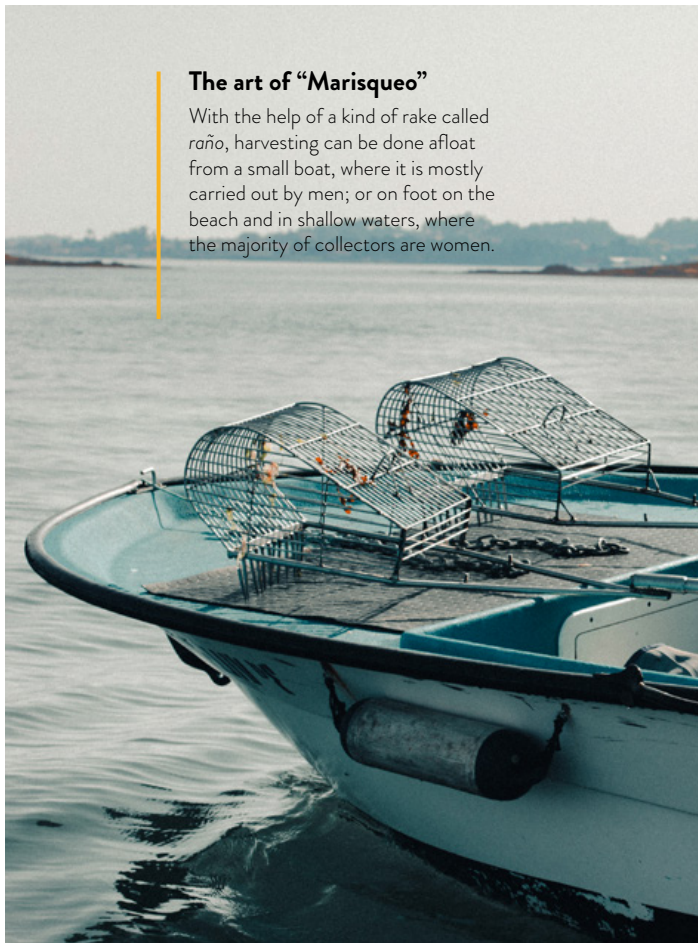
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The art of “Marisqueo”

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



8 Bonito del Norte
in Olive Oil



9 Scallops
in Vieira Sauce



10 Small Sardines
in Olive Oil
10/12



11 Fillets of Mackerel
in Olive Oil
4/6



12 Sardines in
Olive Oil
3/5



13 Octopus with
Marinera Sauce



Sardines in
Olive Oil
with Lemon
3/5

 120-125 ml Units per box: 12	80030	80027	80162	80051	5233	80126	5234	4387	5235
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Mussel farming

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



Maruxaina

Born in Galicia and inspired by the legend of a sea guardian that symbolizes the power of the sea and how deeply we depend on it. With that spirit, our brand combines tradition, authenticity, and a strong commitment to the sea. That's why each of our tins includes a poem in Galician, reminding us of the value of the sea and the threats that endanger its resources.

Premium Collection

This collection offers a refined selection within our range, focusing on seafood of exceptional quality and carefully prepared recipes. What sets it apart is the extra attention to detail in every stage, from the choice of raw materials to the presentation, making this line the ideal choice for those looking for a more distinctive conserve experience.

Shelf life: 3 years

1 Small Sardines
in Olive Oil
16/20



2 Razor Clams
in Olive Oil
6/8



Razor Clams
in Olive Oil with
Garlic and Chili

 120-125 ml Units per box: 6	5339	5338	4387
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Classic Collection

These are the flavors of tradition, the ones you recognize from the very first bite. We work with simple recipes and honest ingredients, honoring Galician tradition and the craftsmanship that defines us.

Shelf life: 3 years

 **120-125 ml**
Units per box: 12



**Hake Meatballs
in Green Sauce**

5448



Salmon in Spanish Olive Oil

5443



**Stuffed Baby Squid
in Ink Sauce**

5336



**Yellowfin Tuna Belly
Fillets in Olive Oil**

5334



**Stuffed Baby Squid
in Olive Oil**

5335



**White Clams
(Chirlas) in Brine**

5333



**Salmon & Hake Meatballs
in Tomato Sauce**

5447

Tuna

We work with the two finest tuna species, prized worldwide for their flavor. At the top is Albacore—known in Spain as Bonito del Norte—caught in the Cantabrian Sea and certified by MSC for sustainable fishing.

Shelf life: 3 years

 **212 ml**
Units per box: 12



Yellowfin Tuna
in Olive Oil

80079



Albacore Tuna MSC
in Organic Olive Oil

80058

Gift Boxes

Special formats designed to elevate our fish and seafood range. From handcrafted ceramic pieces to eye-catching tasting selections, our gift boxes combine craftsmanship, storytelling and strong shelf appeal. Custom projects welcome—let's chat and make something unique together.



Ceramic Can

Handcrafted in a small studio in Granada, designed to perfectly fit our tins. A subtle detail with a big impact — ideal for restaurants, wine bars, premium shelves, or curated hampers. Dishwasher and oven safe. Available in sand and white.

 **12,5x8x4 cm**
Units per box: 12

4743

The Sardine Net

A three-tin tasting selection designed to stop shoppers in their tracks. Wrapped in an illustrated fishing-net sleeve with a carry-handle detail, this pack transforms classic sardines into an eye-catching, gift-ready format.

Created for discovery and sharing, the trio delivers multiple flavour profiles in a compact, highly merchandisable box with instant shelf appeal.

Shelf life: 4 years



360 g

Units per box: 6

5340

SPANISH CHEESES



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

Made from sheep, goat, cow or mixed milk.

Traditional production techniques to achieve excellent quality.

PDO spanish cheeses. ●

Several regions of Spain

Cheese 🌟

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

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

Shelf life: 1 year
Shelf life (200 g): 6 months

It's all about the milk

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

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

 3 - 3.5 kg Units per box: 1 / 2 / 4-9		
4	Goat matured Gran Reserva	70043
	Ibérico 6M	70034
	Manchego 3M	3567 🌟
2	Manchego 6M	70033 🌟
	Manchego 12M	70039 🌟
3	Sheep with Rosemary 6/8M	70040
	Sheep in Iberian Lard 6/8M	70041
	Goat semicured	70042
	Sheep cured Raw Milk	70044
	Sheep Pedro Ximenez	70083
	Sheep Mediterráneo	70085
	Sheep Truffle	70086
	Idiazabal Sheep	70087 🌟
	Smoked Idiazabal	70088 🌟
5	Cabrales (2,5 Kg)	70068 🌟
6	Tetilla (1 kg)	70062 🌟
	San Simón (1 kg)	70069 🌟
1	Torta del Casar (400 g)	70013 🌟
 200 g Units per box: 15 / 8		
	Ibérico 6M	70037
	Manchego 6M	70038 🌟
	Manchego 12M	70036 🌟
	Sheep with Rosemary 6/8M	70050
	Cabrales (300 g)	70064 🌟





1

Torta del Casar

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

4

Goat Gran Reserva

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

2

Manchego

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

2015 2013 2009 2008

5

Cabrales

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

2021 2016

3

Sheep with Rosemary

Made with pasteurized sheep's milk. Its main characteristic is that it has been cured in lard mixed with rosemary leaves, giving it a creamy and herbal character throughout its 6-8 months of maturation. It is a cheese with a lot of personality, aromatic, and with an intense flavor.

2013

6

Tetilla

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

2014 2013 2012 2010 2009

SPANISH

CHARCUTERIE



Finest selection of the best Spanish charcuterie.

Choicest portions of pork: shoulder, loin and ham.

Hand-sliced packs by professional cutters.

Iberian products. 🌿



Bellota

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

Cebo de Campo

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

Ham ❁

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

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

Shelf life: 1 year

Shelf life (100 g): 6 months

* 60198 includes wooden holder and knife.



7 - 10 Kg
Units per box: 1 / 2

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



5 Kg
Units per box: 2

Serrano Reserva	60105
Duroc Gran Reserva	60146



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

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



100 g
Units per box: 15 / 10

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



Chorizo ☼

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

Shelf life: 8 months
Shelf life (60179): 12 months

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

Conveniently pre-sliced packs, ready to serve or quick consumption without preparation.

Shelf life: 6 months

 100 g Units per box: 15 / 10	
Traditional	60119
Ibérico	60169 ☼

Mini chorizos in a convenient 10g format, made with the traditional recipe. Ideal for selling by weight and perfect as a snack.

Shelf life: 4 months

 10 g Units per box: 3 bags of 1 kg	
Traditional	60056

Additionally, we offer fresh cooking chorizos in various flavors, perfect for barbecues and stews.

Shelf life: 6 months

4	 150 g Units per box: 12	
	Traditional	5266
	Spicy	5267
	Inferno	5268
	Mediterráneo	5270

Salchichón ☼

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

Shelf life (60132): 8 months
Shelf life (60180): 1 year
Shelf life (60215): 4 months
Shelf life (60170): 6 months

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

Loin ☼

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

Shelf life: 1 year
Shelf life (60075)(60218): 4 months
Shelf life (100 g): 6 months

7	 0.9 - 1.6 Kg Units per box: 2 / 4 / 9 / 10	
	Ibérico Bellota	60160 ☼
	Ibérico Cebo de Campo	60161 ☼
	Duroc (1,7 kg)	60134
	Baiona	60075
	Pork Tenderloin (500g)	60218
	 100 g Units per box: 15 / 10	
	Duroc (80 g)	60103
	Ibérico Bellota	60167 ☼
	Ibérico Cebo de Campo	60168 ☼

Morcón ☼

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

Shelf life: 12 months

8	 0,9 - 1,6 kg Units per box: 4	
	Ibérico Bellota	60163 ☼





Cecina ✨

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

Shelf life: 8 months
Shelf life (60028): 6 months

 2 kg Units per box: 6	
1 Beef	60027
 100 g Units per box: 14	
Beef	60028

Fuet ✨

Crafted since 1984 in a region with deep-rooted ties to this exquisite charcuterie: *Cataluña*. This traditional Catalan *embutido* is made with lean pork, bacon and salt. Various spices and ingredients are then added, resulting in a wide array of flavors. Its skin is usually white due to the presence of fungi that help

it to mature. Available in the classic fuet bars, as well as in a convenient 10g snack size.

Shelf life: 3 months

 100 g & 150 g Units per box: 30	
Traditional Extra	60049
Extra with Garlic	60100
Extra with Black Truffle	60050
Extra with Blue Cheese	60052
Extra with Figs	60053
Extra with Basil	60054
Extra with Goat Cheese	60055
Extra with Onion	60128
Extra with Wild Boar	60086
Extra with Porcini	60087
Extra with Duck	60124
Extra with Spicy	60141
Extra with Black Pepper	60143
Extra with Walnuts	60074
Extra with Hazelnuts	60051
 10 g Units per box: 3 bags of 1 kg	
Traditional	60057
Duck	60144



SNACKS & SWEETS



Jams from Murcia, known as “The orchard of Spain”, made with fruits and vegetables from our own orchard and fields of fruit trees.

The best Spanish almond varieties: Valencia and Marcona.

Traditional Mediterranean snacks & natural treats, handcrafted following ancestral methods.

Murcia / Pyrenees / Comunidad Valenciana

Kiss the cheese

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

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

Shelf life: 3 years



 Flavors: 6 Units per box: 30	4174
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 40 g Units per box: 30	4176	4177	4175	4178	4180	4179
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Jams

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

Shelf life: 3 years

140 g Units per box: 12	90066	90078	90069	90074	90079	90073	90068	90076	90067	90072	3619	90080	90146
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1 2 3 4 5 6 7 8 9 10

Almonds

The most iconic almonds from Spain: Valencia—crunchy, aromatic and full of flavour—and Marcona, round and plump, delicately sweet with barely a hint of bitterness.

Shelf life: 12 months

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

		
Valencia skin-on, fried and salted		
 125 g	Units per box: 12	4534

		
Valencia blanched and fried with Fine Herbs		
 125 g	Units per box: 12	4535
 5 Kg	Units per box: 1	90335

		
Valencia blanched and fried with Truffle		
 125 g	Units per box: 12	5433

Honey

Almond honey is the first one to be harvested. The result is a very clear honey with a subtly bitter tinge that makes it very special. Lemon honey is harvested from lemon trees. It's got a sweet taste with acidic nuances, ideal for infusions. Pyrenees Mountain honey is harvested from a great variety of wild flowers which grow at more than 1000m of altitude. A dark colored honey, very rich in healthy enzymes. And the rosemary honey is one of the most classic honeys in Spain. It has a mixture of floral flavors, sweet taste and acid nuances.

Shelf life: 3 years

 250 g
Units per box: 6

		
Miel de almendra		
250g.		
Almond Blossom		3899

		
Miel limonero		
250g.		
Lemon Blossom		3900

		
Miel de romero		
250g.		
Rosemary Blossom		3902

		
Miel del Pirineo		
250g.		
Pyrenees Mountain		3901

Healthy Bites

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

Shelf life: 18 months
Pasteurized product



3 Orange & Almond

1 Fig & Almond

2 Date & Walnut

4 Red Berries & Almond

 100 g Units per box: 10	4797	4798	3828	4800
 5 kg Units per box: 1	90007	90008		

Choc Choc ❄️

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

Shelf life: 9 months

📦 **120 g**
Units per box: 16



Chocolate Covered
Orange sticks

90214



Chocolate Covered Figs

90196



Chocolate Covered Apricots

90212

Fruit paste

A Mediterranean classic. Made with top-quality fruit, more fruit than sugar, and no preservatives or colourants, this quince paste is rich in fibre and full of flavour.

Shelf life: 3 years



Natural Quince Paste

📦 **160 g**
Units per box: 12

4929

Turrón

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

Shelf life: 1 year

📦 **100 g**
Units per box: 30

- | | | |
|---|---------------------|--------------|
| 1 | Soft Jijona | 90167 |
| 2 | Hard Alicante | 90168 |
| 3 | Imperial Dry Fruits | 3571 |

📦 **200 g**
Units per box: 28 / 14

- | | | |
|---|-------------------------|--------------|
| | Pistachio Marzipan | 90220 |
| 4 | Orange Marzipan | 90221 |
| | Catalana Cream Marzipan | 90222 |
| 5 | Chocolate & Whisky | 90085 |
| | Chocolate Crunchy | 90215 |
| | Chocolate Truffled | 90216 |



SPANISH D.O.

CAVA & WINE



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

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

Vineyards in geographically privileged locations.

Traditional methods combined with modern technology.

Ribera del Duero / Rioja / Cava / Jumilla

Gondomar del Reino

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

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

1 Vendimia
Seleccionada
8 months

2 Crianza
14 months

3 Reserva
18 months

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

Ribera Del Duero

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

[godomardelreino.com](http://gondomardelreino.com)



Blanco



Crianza
12 + 6 months



Brut Rosado



Brut Selección

Pinos Claros

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

 **75 cl**
Units per box: 6

Rioja

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

Turdión

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

 **75 cl**
Units per box: 6

Cava

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

1 Monastrell Ecológico

2 Barrica
3 months

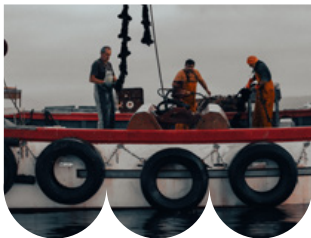
Jumilla

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

Alto de Bayna

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

 75 cl Units per box: 6	4302	4303
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