# **EAT & DRINK SPAIN**

# TASTE SPAIN EDINBURGH 2024

12pm-5pm – Monday 20 May The Balmoral Hotel

**#SpainFoodNation** 



#alimentosdespaña

# TASTE SPAIN EDINBURGH 2024

20th May 2024 12pm – 5pm The Balmoral Hotel Edinburgh (Scotland) **United Kingdom** 

#### Economic & Commercial Office Spanish Embassy

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### ICEX ESPAÑA EXPORTACIÓN E INVERSIONES

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# AGROMAR



Armando Barrio +34 654 378 552 comercial@agromar.es

#### www.agromar.es



#### LIST OF PRODUCTS

- Caviar de oricios | Sea urchin roes
- · Bonito del norte | White tuna belly in olive oil
- · Anchoas del Cantábrico | Anchovy fillets in olive oil
- Mejillones escabeche | Pickled mussels
- Huevas de merluza | Hake roe

Established by Armando Barrio Mata in 1968, with roots stretching back to 1926, Agromar is a family-owned business specialising in premium fish preserves sourced from the fresh catches of the Cantabrian Sea. In the 1980s, we introduced canned sea urchin roes to the market—an innovation that distinguished us as the original producers and marked a significant growth phase for our company. Today, we are renowned for our quality, with a presence in the finest delicatessen shops and restaurants.

Our operations are strategically situated at the port of Gijón, a mere 50 meters from the fish market that supplies the majority of our raw materials. This proximity ensures that we deliver only the highest quality products, notably our white tuna and Cantabrian anchovies, among others.



# ARTEQUESO



Santiago Álvarez +34 699 026 599 santiago@artequeso.com

www.artequeso.com



#### LIST OF PRODUCTS

- Artequeso semicurado Manchego
- Artequeso curado Manchego
- Artequeso añejo Manchego
- Buenalba con Romero dentro
- Buenalba con Pimentón
- Buenalba con Vino tinto
- Buenalba con Vino blanco
- Buenalba Romero corteza

Finca La Prudenciana, an emblem of artisanal cheese-making, stands in the heart of La Mancha, Tembleque, a historic village near Toledo. Here, the Valera family has nurtured the land since the 1950s, evolving from traditional crop farming to specializing in premium Manchego cheese. Their commitment to quality is deep-rooted, combining generations of 'know-how' with the purity of raw milk, under the protective umbrella of the Manchego Cheese PDO.

Over the years, the family's dedication has transformed their labour into art, giving rise to Artequeso and the most recent brand, Buenalba. This range encapsulates a blend of tradition with innovative infusions of quintessential Spanish flavors such as paprika, red wine, and rosemary, honoring the heritage of La Mancha while embracing modern palates.

Today, living on the farm, the Valera family and the Artequeso team continue to uphold their ancestral methods, ensuring that each cheese not only tells the story of La Mancha but also carries forward the legacy of quality and craftsmanship into the future.



# **GRUPO EL GAITERO**



Luisa Cardin +34 684 646 444 export@gaitero.com

www.sidraelgaitero.com



#### LIST OF PRODUCTS

- Gaitero Spanish Cider 100% apple
- Gaitero Spanish Cider with red grape juice
- Gaitero Natural Cider, DOP Sidra de Asturias
- Sidra El Gaitero
- Fabada en lata El Gaitero
- Chorizo en manteca en lata El Gaitero
- Chorizo a la sidra en lata El Gaitero

Valle, Ballina y Fernández, S.A. is a family business, now in its fifth generation, operating commercially as Sidra El Gaitero.

Established in 1890, our company has proudly taken our cider and the Asturian name to the global stage. While cider remains our flagship product, a variety of apple-based items have always been included in our extensive selection. Additionally, we have expanded our offerings to include a range of ready-to-eat food products.

Grupo El Gaitero is synonymous with passion and dedication, deeply rooted in a commitment to our regional heritage.



# LMA ASTURIAS CONSULTING SL



Manuela Florez Agrelo +34 657 27 35 70 Ima.asturiasconsulting@gmail.com

www.lma.asturiasconsulting.com



LIST OF PRODUCTS

- Dulce de manzana ADAN
- Dulce de manzana EVA

LMA Asturias Consulting SL is an export company that takes pride in offering artisan products from Asturias, including apple paste, cheeses, and cured meats. Their flagship product, APPLE PASTE MIGUEL SIERRA FROM ASTURIAS DULCE ADAN, is a quintessential representation of Asturian apple craftsmanship. This artisanal apple paste is made from the highest quality ingredients, following a delicate and traditional production process. Each apple is peeled and chopped by hand, then slowly cooked until the mixture takes on a caramelized color, and the apple pieces become glossy and candied. Once the desired texture is achieved, the paste is carefully jarred and sealed for sterilization to preserve its rich organoleptic qualities.

This versatile confection pairs beautifully with cheese, foie gras, nuts, and other delicacies, offering a smooth texture and a rich caramelized apple flavor that is sure to delight the palate.



## MARCIAL



Ruth Salinas +34 689 113 854 export@marcialguijuelo.es

www.marcialguijuelo.es



#### LIST OF PRODUCTS

- Jamón de bellota Ibérico
- Lomo Ibérico
- Chorizo Ibérico
- · Salchichón Ibérico
- Longaniza natural
- Salchichón vela natural

Marcial Castro is a Spanish company that produces high-quality Iberian pork products, established in Guijuelo. It was 125 years ago that Marcial Castro founded the business, and from then until now, we have consistently preserved the traditional methods passed down by our ancestors.

Currently, the company is operated by the fifth generation, who, by blending this tradition with continuous facility improvements and the implementation of modern quality systems, achieves the highest level of the production process.

State-of-the-art technology is evident at Marcial through modern installations and machinery, the necessary resources that make us competitive in the Iberian meat industry and allow us to easily meet current quality controls and certifications.

Today, we're also redefining the way we showcase our products. Our updated sliced product packaging is both chic and user-friendly, while still preserving the authentic essence of the Iberian taste.



# **OLAYA MIEL**



Luisa Fernández Alonso +34 659 636 164 info@mielasturias.com

www.olayamiel.com



#### LIST OF PRODUCTS

- Olaya Heather Honey
- Olaya Eucalyptus Honey
- Olaya Chestnut Honey
- Olaya Forest Honey
- Olaya Cream Heather Honey
- Olaya Cream Eucalyptus Honey
- Olaya Cream Chestnut Honey

Olaya Miel is a fusion of tradition, accumulated knowledge, innovation, and a deep-seated reverence for the natural world. A modest family-run venture, it is recognized as one of the principal honey producers in the verdant region of Asturias, in northern Spain.

Embracing production with an environmental stewardship perspective, we uphold the tenets of sustainability. This entails a dedicated focus on animal welfare, the conservation of natural resources, fostering biodiversity, and understanding our place within the ecosystem.

The selection of honeys at Olaya Miel includes exquisite monofloral varieties such as eucalyptus, chestnut, forest, and heather, as well as chestnut pollen. The distinctive landscape of Asturias and its native forests are the wellspring of our unique honeys, acclaimed both domestically and internationally, earning us the prestigious 'Honey Meister' award in Japan and several 'Great Taste' distinctions.



# SIDRA TRABANCO



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www.sidratrabanco.com



#### LIST OF PRODUCTS

- Sidra Trabanco natural
- Lagar de Camin sin alcohol
- Poma Aurea
- Alicia
- Pecado del paraíso

Trabanco is synonymous with natural cider. We have been crafting cider with the finest selection of apples since 1925, all while adhering to traditional methods.

The Trabanco family has always been deeply rooted in the cider mill way of life. From a very young age, all family members have participated in the full production process—from picking apples to weighing and selecting them, and finally pressing them in the pomace press. Generations have grown up amidst the orchards... such was the Trabanco family's way of life, a way of life that encompassed an entire village and a tradition carried on through the generations. Emilio, the founder, had a profound love for apple orchards.



# SOVENA

# sovena

Carmen Caparrós +34 662 393 642 ccaparros@sovena.es

sovenagroup.com



#### LIST OF PRODUCTS

- Fontoliva Extra Virgin Olive Oil 1L
- Olivari Extra Virgin Olive Oil 500 ml
- Olivari Extra Virgin Olive Oil 250 ml
- Cordoba Extra Virgin Olive Oil 750 ml
- Flor de Olivo Extra Virgin Olive Oil 500ml
- Flor de Olivo Gourmet 500ml
- Flor de Olivo Selección Cooperativa 500ml

Sovena is a family-owned business boasting a broad network of manufacturing facilities and offices across numerous countries. We are a globally recognized and award-winning producer and distributor of olive oil and cooking oils.

Beyond our own labels, we distribute olive oil, cooking oils, and olives to a wide array of clients in the most varied locations worldwide, positioning us as the largest supplier of olive oil for private label brands.





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MINISTERIO DE ECONOMÍA, COMERCIO Y EMPRESA



EUROPEAN UNION



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