

# Tasting Spanish Flavours 2022 Lithuania. Spanish wines and gourmet food tasting.

**Location:** Grand Hotel Kempinski Vilnius  
Universiteto g. 14, Vilnius  
**Date:** October 18th, 2022.



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**Jūratė Sprindžiūnaitė** is a gastronomic journalist and a professional sommelier, founder of the company "Vynas ir draugai" that organizes professional wine tastings. She is a graduate of the Institute of Journalism of Vilnius University, the Sommelier School (Vilnius) and the FWS Champagne Master-Level program. She has collaborated as a wine journalist with "Lietuvos rytas", "Žmonės", "Verslo žinios", "Geras skonis", etc. She is also a member of board of Lithuanian Sommelier Association.



**Balys Andrejevas** is a graduate of Le Cordon Blue school, and he has spent more than 14 years perfecting culinary arts at different hotels and restaurants in Spain, France, Luxembourg or Mexico. He has spent more than 20 years living in Spain, so he knows very well the tastes and culinary traditions of Spain. He actually works as a chef at the Embassy of Spain.



# FOOD PRODUCTS





## DUROC SERRANO HAM



### COMPANY: CARNAVI S.L

Serrano ham, from a selection of high quality Duroc pigs from Castille-and-Leon. Serrano, unlike Iberian ham, is much more affordable, less fatty and is richer in meat. This gives it an exquisite flavour and a great juiciness for a daily consumption. Cured for at least 18 months in Guijuelo (Spain), our Serrano hams are labelled under Carnavi cured line name: Pinante

**Ingredients:** white pig (Duroc) ham, salt, glucose, preservatives E-250, E-252, antioxidant E-301.

### **Available in formats of:**

- Whole piece of about 7-8 kg weight, V-cut and hoof.
- Boneless piece of about 5.5 kg weight
- Mini-ham, piece of 1 kg with a special knife and holder
- Sliced ham in vacuum sealed plastic packets of 100 g

### **Contact person:**

Borja Hernández

[borjahernandez@carnavi.es](mailto:borjahernandez@carnavi.es)

### **Details of the company:**

Address: Av Juan Carlos I, s/n, 05004 Ávila

[www.carnavi.es](http://www.carnavi.es)

+34 920220662

Carnavi SL started as a family business dedicated to the production of white pork products, and has been in operation for 40 years in Ávila, near Madrid, in the centre of Spain. We obtain our porks from local farms and cut them ourselves, taking special care during all the manufacturing process in order to obtain maximum quality elaborated products. Throughout this time, we have tried to innovate and adapt to the demands of our customers, combining tradition and innovation to continue growing and consolidating our position in the market. We have also a branch for cured products, called Pinante, located in Guijuelo, Spain.



## CANNED CHORIZO



### COMPANY: CARNAVI S.L

Chorizo canned in sunflower oil. A typical canned product from Spain that keeps the traditional taste. We make and cure our chorizo with the best lean parts from Duroc pigs. Then it is oven-cooked, so it keeps all its flavour with no fat addition, and preserved in sunflower oil.

Ready to heat and serve as a whole piece quick meal or sliced for snacking. Notice that, since the pieces are cooked in oven and the oil is only used for preservation purposes, you can use it in other dishes as seasoned cooking oil

**Ingredients:** chorizo sausage (pork meat and pork fat, salt, paprika, sugars, condiments, antioxidant E316, preservatives E252, E202, natural flavouring, natural casing), sunflower oil.

#### Available in formats of:

- Glass jar of 500 g
- Plastic jar of 2 kg.

#### Contact person:

Borja Hernández

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Carnavi SL started as a family business dedicated to the production of white pork products, and has been in operation for 40 years in Avila, near Madrid, in the centre of Spain. We obtain our porks from local farms and cut them ourselves, taking special care during all the manufacturing process in order to obtain maximum quality elaborated products. Throughout this time, we have tried to innovate and adapt to the demands of our customers, combining tradition and innovation to continue growing and consolidating our position in the market. We have also a branch for cured products, called Pinante, located in Guijuelo, Spain.



## SHIKRAN SALMON IN SPHERES



### COMPANY: EUROCAVIAR S.A

Salmon Shikrán® in spheres is made from smoked Norwegian salmon. It is a classic product with a natural flavour, presented in an original way and excellent for use in the kitchen. You can cook it, eat it hot or cold, use it as an ingredient (it can be baked, roasted, fried, ...). Product is low in calories (less than 20% of calories of smoked salmon).

**Ingredients:** water, smoked salmon, salt, thickener E-401, natural flavouring, acidulant E-330, colourants E-120 and E-160c.

#### Available in formats of:

- Glass jar of net weight 50 g (gross weight 142 g)
- Glass jar of net weight 100 g (gross weight 249 g)
- Glass jar of net weight 340 g (gross weight 625 g)

#### Contact person:

José Bonilla

[jbbonilla@eurocaviar.es](mailto:jbbonilla@eurocaviar.es)

#### Details of the company:

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Eurocaviar is a Spanish company specialized in the manufacture of high-quality food spherifications and caviar substitutes. We are currently the leading company in Spain and with a high position globally, exporting to more than 30 countries. We have accumulated close to 40 years of experience based on innovation, quality and a sense of gastronomic excellence in each touch of flavour.

Eurocaviar's products are different from everything else in a number of ways: from the formulation and combination of ingredients in each of its spheres, to the moment they are packaged in their glass jars and the factory, each link in the process chain is indispensable. Among our products we must highlight the Shikrán family. This includes its star products, the Black Shikrán Mujjol, with smoked herring and mullet roes in spheres; the Shikran Salmon, with smoked Norwegian salmon; and the Shikrán Anchovy, whose special flavour is due to the Cantabrian anchovy it contains.

Since then, the family has done nothing but grow and expand its variety, creating such innovative products as "Los Ojos de Neptuno", its most recent member, made from Codium seaweed, and adding up to more than a dozen different products.





## ACORN FED IBERICO HAM

### COMPANY: MARCIAL CASTRO SLU

Traditional production and curing in the cold, dry air of Guijuelo. Aroma, unctuousness, an incomparable flavour... it is ham, an icon of Spanish cuisine, highly-prized the world over. Obtained from the back legs of the Iberico pig, Marcial acorn-fed ham is cured for anything between 24 and 48 months.

The production method is completely traditional and the ham is cured in our natural drying rooms in Guijuelo. An unhurried, manual process, in the cold, dry mountain air.

When cut, its colour varies between intense and dark red, with a particular feature being the extensive fat marbling which gives Marcial Castro ham its characteristic flavour and unctuousness.

#### **Available in formats of:**

Whole piece (unpacked and vacuum packed), boneless piece, hand sliced or machine sliced into 40 g or 80 g packets.

#### **Contact person:**

Ruth Salinas

[export@marcialguijuelo.es](mailto:export@marcialguijuelo.es)

#### **Details of the company:**

Address: Poligono Industrial 1-2 (Calle 1)

37770, Guijuelo, Salamanca

[www.marcialguijuelo.es](http://www.marcialguijuelo.es)

+34 923581023



Marcial Castro is a Spanish company based in Guijuelo that is a producer of high quality Iberico pork products. It was 125 years ago when Marcial Castro settled down its business and from then to now we have never lost the traditional methods used by our forefathers.

Currently the company is being run by the fifth generation, combining the tradition with the continuous facilities improvement and the implementation of modern quality systems in order to achieve the highest quality of production and the recognition of the local and international markets.



## MIX OF IBERIAN MEATS



### COMPANY: MARCIAL CASTRO SLU

#### **Iberian Pork Loin**

According to many experts, in the hierarchy of Iberian cold meats it is on a par with acorn-fed ham. This product, made with the muscle which runs along the spine of the Iberian pig, is practically free of external fat. Delicate seasoning and natural curing for a minimum of 3 months give the meat its special, characteristic aroma, maintaining all its original properties to satisfy the most demanding palates.

#### **Iberian Chorizo**

Marcial Iberian chorizo is made with minced chunks of lean pork with natural raw materials: salt, paprika, oregano and garlic, which are then stuffed into natural casings. After a curing period of no less than 3 months, it is perfect for tasting, either on a plate or in a sandwich.

#### **Iberian Salchichón Sausage**

Marcial salchichón is a traditional sausage made with a carefully selected combination of lean Iberian pork and natural spices, and cured in the cold, dry air of Guijuelo. Its characteristic flavour, together with the fine and subtle aroma of the spices used in its preparation, distinguish it clearly from other cold meats.

#### **Available in formats of:**

Whole pieces, half pieces or packets of 40 or 80 g of each product

#### **Contact person:**

Ruth Salinas

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#### **Details of the company:**

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+34 923581023

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## WHITE ANCHOVIES IN OLIVE OIL

### COMPANY: PUJADO SOLANO SA

#### **Boquerones (white anchovies) from the Cantabrian Sea**

Our anchovies, as it is the same fish for *boquerones* and anchovies, are caught in the Cantabrian Sea (FAO 27 VIII-c) during the spring season with traditional fishing methods certified by the MSC. All our products are elaborated in fresh following the artisanal methods: a process of cleaning, marinating in wine vinegar, and finally covering with olive or sunflower oil. This method of elaboration gives a more fresh taste that brings some Mediterranean savour to your palate. Try to eat one anchovy together with a *boqueron* and let yourself travel with a "tapa" called "matrimonio" (marriage).

**Available in different formats:** tins, jars and sealed plastic trays from 50 g to 700 g (retail, wholesale and HoReCa formats)

#### **Representative in Lithuania:**

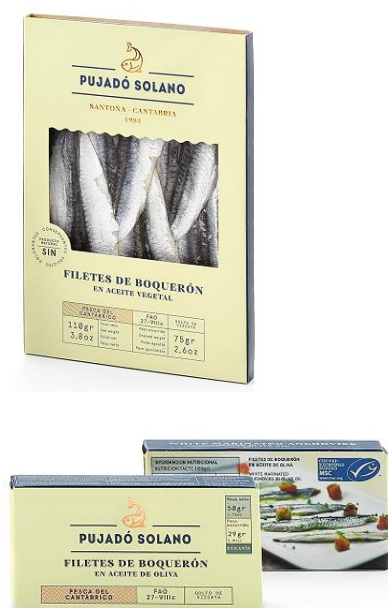
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#### **Contact person:**

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#### **Details of the company:**

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+34 607294011



PUJADÓ SOLANO is a family business, founded in 1984 with a long tradition elaborating high quality sea products from the Cantabrian Sea: anchovies, white anchovies (*boquerones*) and white tuna.

The secret of our success is based on our firm commitment to quality, to the finest ingredients and the experience of craftsmanship. As a result, we obtain a unique flavour and texture that set us apart and bring us closer to the most demanding palates.

We are located in Santoña, a town with tradition of making high-quality anchovy fillets that has resulted in being called the "Cradle of the Anchovy".



## WHITE TUNA IN OLIVE OIL



### COMPANY: PUJADO SOLANO SA

#### **White tuna from the Cantabrian Sea (*Bonito del Norte*)**

Our white tuna is caught in the Cantabrian Sea (FAO 27 VIII-c) during the summer season with traditional fishing methods certified by the MSC. All our products are elaborated in fresh following the artisanal methods: a process of cleaning, cooking, washing and packaging, and finally covering it with olive oil or marinade (escabeche). Trust us, no other preserved tuna in the world compares in quality to the white tuna from the Cantabrian Sea tuna, elaborated in fresh.

**Available in different formats:** tins and jars from 210 g to 1000 g (retail, wholesale and HoReCa formats)

#### **Representative in Lithuania:**

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#### **Contact person:**

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## SUBLIME EARLY HARVEST BLEND OLIVE OIL

### COMPANY: PALACIO MARQUES DE VIANA

#### **Sublime Early Harvest Blend olive oil**

Our Arbequina, Picual & Royal olives are collected in two very special moments of the harvest: at the very beginning when tasting notes are fresh and powerful and at the last days of the early harvest when olives start expressing their delicacy and sweetness. Our Sublime Early Harvest Blend is for gourmets who are looking for elegant and delicate flavours, as well as for chefs who want a versatile EVOO for their dishes. Thanks to its delicacy, it's highly recommended for those who want to initiate their palate in the world of extra virgin olive oils.

#### **Tasting notes**

Complex and elegant tasting notes with a smooth yet bold entry & fruity aroma. Almond, artichoke and aromatic herbs such as rosemary are the first notes, then comes the apple, quince and banana ones.

#### **Presentation:**

Glass bottles of 250 ml or 500 ml.

#### **Contact person:**

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+34 628215431



We are a family business that for generations, since 1780, has been involved in the production of highest quality Extra Virgin Olive Oil. We are fully devoted to the quest for excellence in the process of making extra virgin olive oils, from the cultivation and care of the olive trees to the milling of the olives and the conservation and marketing of our premium extra virgin olive oils. As farmers, we preserve the precious tradition of sustainability in our fields, we are a 100% sustainable company. The secret of our success is based on our firm commitment to quality, to the finest ingredients and the experience of craftsmanship. As a result, we obtain a unique flavour and texture that set us apart and bring us closer to the most demanding palates.





# WINES

LOS CORRALES DE MONCALVILLO  
MATURANA TINTA 2018



COMPANY: BODEGAS CORRAL, SOCIEDAD ANONIMA

**Designation of origin:** Rioja

**Grapes variety:** 100% Maturana Tinta

**Alcohol content:** 15 % vol

Elaborated from the recovery of the original Maturana Tinta variety from Navarrete's town. Vineyards are located in Rioja Alta. The wine stands out for its aromas of red fruits, chocolate and black pepper. Aged for twelve months in French oak barrels.

**Awards:**

Guía Sevi – 96 points

ADN Verema guide 2021 – 92 points

Best of Spain Top 100 – Prowein 2022

Guía ABC 2022 – 92 points

Peñin guide 2021 – 90 points

Global Organic Masters 2021 – The Drinks Business Magazine – Silver  
Winestate Magazine (Australia & New Zealand) – 91 points

Sakura Awards 2021 – Gold Medal

Challenge Millésime BIO 2021 – Gold medal

Ecovinos 2021 – Gold Medal

IWSC 2021 – 93 points – Silver medal

IWC 2021 – Bronze medal

Tim Atkin Report 2021 – 89 points"

**Contact person:**

Brian Meacher

[brian@bodegascorral.com](mailto:brian@bodegascorral.com)

**Details of the company:**

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26370 Navarrete, La Rioja

[www.bodegascorral.com](http://www.bodegascorral.com)

+34 941440193

Bodegas Corral is a centenary winery in Rioja located in the heart of the *Camino de Santiago*, the pilgrims route known as St. James Way. All these years of experience have led to the point where quality is at the heart of everything we do. We are making progress to become 100% organic and are certified with Wineries For Climate Protection.

ARS COLLECTA BLANC DE BLANCS  
 2019

**COMPANY: CODORNIU, SA**

**Designation of origin:** Cava

**Grapes variety:** 85% Chardonnay, 15% Xarel·lo and Parellada

**Alcohol content:** 11.5 % vol

Ars Collecta Blanc de Blancs combines elegance and terroir. The experience and exhaustive knowledge of our vineyards have allowed us to create this blend of three varieties from two climate zones and three vineyards, where the grapes show their best expression. Eighteen months' aging at the constant temperature maintained by the thick walls of our cellars assure this Blanc de Blancs Reserva a long life. The whole process followed in making this cava aims to show respect for what the land gives us and to achieve a fresh wine with very good aging potential

**Awards:**

The Drinks Business Spring 2022 – Silver medal

**Representative in Lithuania:**

UAB „Mineraliniai vandenys“

[info@mvgroup.eu](mailto:info@mvgroup.eu)

+370 5 2786069

**Details of the company:**

Address: Avda. Jaume de Codorniu s/n

08770 Sant Sadurní d'Anoia, Barcelona

[www.codorniu.com](http://www.codorniu.com)

The history of Codorníu is the story of 18 generations of a vine growing family. In 1872, Josep Raventós made the first bottle of cava, applying the traditional method to a blend of the grape varieties of Penedès: Macabeo, Xarel·lo and Parellada. Codorníu reflects the history, tradition, passion and expertise of a family winery with more than 450 years of history, which today continues to maintain its leading position in the production of quality wines and cavas. Its cellars in Sant Sadurní d'Anoia were declared a National Historic Artistic Monument in 1976, as one of the key works of Catalan modernism, created by Puig i Cadafalch.

# GRANDES VINOS

*The legacy of Cariñena*

## CDA GARNACHA VIÑAS VIEJAS 2020



### COMPANY: GRANDES VINOS Y VIÑEDOS, SA

**Designation of origin:** Cariñena

**Grapes variety:** 100% Garnacha

**Alcohol content:** 14 % vol

This wine comes from selected vineyards of at least 40 years old, in zones of over 500 meters of altitude, with light, airy soil. The grapes are handpicked, independently processed and turned into wine and are produced using the most modern techniques to best express all the potency of this wine-producing zone, creating unique wines with great character. Malolactic fermentation in barrel, 4 months in French and American OAK. Abundant colour and fruit, with body and balance. Personality, purity, harmony and elegance. A different wine which aims to surprise.

#### **Awards:**

James Suckling – 91 points

Grenaches du Monde – Silver medal

Mundus Vini – Silver medal

#### **Contact person:**

Antonio Calejero

[acalejero@grandesvinos.com](mailto:acalejero@grandesvinos.com)

#### **Details of the company:**

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50400 Cariñena, Zaragoza

[www.grandesvinos.com](http://www.grandesvinos.com)

+34 629688714

Grandes Vinos is the leading Winery of DOP Cariñena, it outstands for the great variety and diversity of landscapes that make up our vineyard. It practices a sustainable viticulture through the most modern technology in the production and with an innovative and creative vision on the markets through different brands for different segments of consumers.



## RIOJA 2 CEPAS BLANCO MADURADO 2019



### COMPANY: HACIENDA Y VIÑEDOS MARQUES DEL ATRIO, SL

**Designation of origin:** Rioja

**Grapes variety:** Viura & Tempranillo Blanco

**Alcohol content:** 13 % vol

On arrival at the winery, the bunches are destemmed and gently pressed. Each variety is then fermented separately in stainless steel tanks at a controlled temperature. Subsequently, 5.000 litres are selected and aged for 10 months in new 225 and 500 litre French oak barrels. We periodically carry out battonage, to put the lees in suspension and thus provide roundness on the palate. Once the ageing is finished, the blending of both varieties takes place, seeking an optimal expression of the exceptional characteristics of each one of them. The result is a unique and extraordinary wine, complex and elegant, with a lot of show.

### **Contact person:**

Nieves Beamonte

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### **Details of the company:**

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31587 Mendavia, Navarra

[www.marquesdelatrio.com](http://www.marquesdelatrio.com)

+34 611417624

One of Rioja's main producers, Marques del Atrio started their winemaking adventure in the town of Arnedo all the way back in 1899. But they are not stuck in the past. The Rivero family blends local tradition with constant experimentation to ensure they are always producing the very best wines possible.

We have been very recently certified with the certification of Wineries from Climate Protection that guarantees that we are following and implementing measures to avoid waste and become more efficient in terms of water management and use of renewable energies in our facilities, as well as reducing greenhouse gas (GHG) emissions.



## NELEMAN SIGNATURE VERDIL & CHARDONNAY ORGANIC 2021



### COMPANY: NELEMAN WINES, SL

**Designation of origin:** Valencia

**Grapes variety:** 60% Chardonnay, 40% Verdil

**Alcohol content:** 12.5 % vol

Delicious combination of full Chardonnay with fresh Verdil. This is a very local and unique grape from our region, in the mountains of Valencia, really close to the Mediterranean Sea. This grape enhances the citrus and mineral aromas of this elegant wine.

In the winery, we practice sustainable agriculture and viticulture, intervening as little as possible in the whole process, from the vineyard to the bottle, resulting in wines that reflect the authenticity and typical expressions of each variety, as well as the unique terroir where they grow.

Sustainability is in our genes, so like all our wines, it is certified as Organic & Vegan & Carbon Transparent (we show our carbon footprint in every single bottle).

### **Awards:**

James Suckling (2022) – 90 points

Winestate Australia (2022) – 91 points

Women's Wine & Spirits Awards (2021) – Gold Medal

### **Contact person:**

Mari Cruz Violero Fernández

[mari@neleman.es](mailto:mari@neleman.es)

### **Details of the company:**

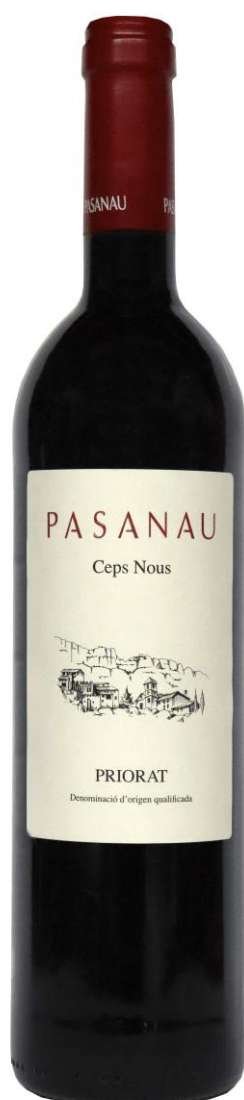
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46310 Casas del Rey, Valencia

[www.neleman.wine](http://www.neleman.wine)

+34 634794 165

In Bodegas Neleman we elaborate sustainable wines (organic-vegan-carboncloud), focus on local grapes (Verdil, Bobal, Macabeo, Monastrell, Tempranillo, Garnacha...) from the mountains of the Natural Park Hoces del Cabriel (UNESCO Biosphere Reserve). Modern packaging designed by international artists.



## PASANAU CEPS NOUS 2019

### COMPANY: PASANAU GERMANS SOCIEDAD LIMITADA

**Designation of origin:** Priorat

**Grapes variety:** 54% Grenache noir, 41% Merlot, 5% others

**Alcohol content:** 16.5 % vol

Good fruit concentration backed up by a post-fermentation ageing in barrel, combined with the Priorat's typical minerality and climatology, give Ceps Nous its tension and strength. 6 months maturation in French oak barrels. Certified organic wine.

### **Contact person:**

Jordi Pasanau

[jpasanau@cellerpasanau.com](mailto:jpasanau@cellerpasanau.com)

### **Details of the company:**

Address: Calle La Bassa s/n

43361 La Morera de Montsant, Tarragona

[www.cellerpasanau.com](http://www.cellerpasanau.com)

+34 977827202

Celler Pasanau is a small family winery dedicated to the elaboration of wines with personality that show the character of the vineyards from which they come. Soils of Llicorella and sandstone soils coming from the erosion of the conglomerate mother rocks of the Sierra de Montsant. We seek that each of our wines expresses the terroir from which it comes.

## ADARO 2019



### COMPANY: REAL SITIO DE VENTOSILLA, SA

**Designation of origin:** Ribera del Duero

**Grapes variety:** 100% Tempranillo

**Alcohol content:** 15 % vol

Organic single vineyard wine from our plot in Salgüero (805 - 825 m altitude). Yield: 4.000 kg per Ha. Hand harvested, limited production: 27.648 bottles

14 months in French and Slovenian oak barrels and 3 months in Nevers oak vats.

Dark cherry red wine with intense bluish nuances, deep and bright.

#### **Awards:**

James Suckling (2022) – 93 points

Mundus Vini (2022) – Gold medal

Decanter (2022) – Silver medal, 90 points

Peñín Guide (2023) – 93 points

#### **Contact person:**

Silvia Pascual

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#### **Details of the company:**

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09443 Gumiel de Mercado, Burgos

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+34 629073844

We are a family - owned company which pampers all details in our wine production. The winery and the vineyards are located in the highest quality area of Ribera del Duero appellation within a historic area. We search the excellence of our wines so that's why innovation, sustainability and the environmental commitment play a key role.



## BARDOS RESERVA 2018

### COMPANY: VINTAE REVOLUTIONARY WINERIES

**Designation of origin:** Ribera del Duero

**Grapes variety:** 90% Tinta del País, 10% Cabernet Sauvignon

**Alcohol content:** 14.5 % vol

Bardos Reserva was born in the toughest and coldest area of Ribera del Duero, at more than 940 meters above sea level, where the cold shrinks the bones, the wind cuts the flesh and the sun burns the skin. This wine is a very fresh Reserva and reflects the essence of a landscape where only the best vines survive to provide an exceptional grape, full of finesse and subtlety.

#### **Awards:**

Wine Enthusiast Magazine (2012) – 90 points

Tempranillos al Mundo Awards 2015 (2010) – Silver medal

Tim Atkin MW (2016) – 95 points

Mundus Vini 2019 (2013) – Gold medal

Peñín Guide 2021 (2016) – 92 points

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During its two decades of existence, the Vintae Wine Company has explored wine-making in Spain always respecting the tradition of each destination to create wines that reflect its landscape and history. Vintae has settled in 14 areas with projects such as Matsu in Toro, Bardos in Ribera del Duero, Le Naturel in Navarra, and López de Haro at home in Rioja.

## SPONSOR

**VCH**  
BARCELONA



**Vichy Catalan** is a leading brand in the European mineral water market. Since 1881, when Dr. Modest Furest i Roca discovered the health properties of the waters flowing from the Vichy Catalan spring in Caldes de Malavella (Girona) — at 60°C and with its own gas—, Vichy Catalan has positioned itself year after year as one of the best sparkling mineral waters in the world.



**Font d'Or** natural mineral water is a premium product of exceptional quality. Its guarantee can be found at its source. Font d'Or emerges in the heart of the granite Guillerries massif at an altitude of 1,000 meters. This guarantees an unchanging mineral composition, as all production comes from a single spring. **Font d'Or** natural mineral water is the only water in Spain to simultaneously hold the gold medals for quality from all these professional associations and entities.

Premium Mix Group packages and markets natural mineral water, fruit juice and other healthy drinks. It consists of a score of brands across Spain with a growing international reach and a footprint on the five continents.

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LEYENDAS	
D.O.	Denominação de origem
V.V.	Vinho de pago
D.O.C.G.	Denominação de origem
V.E.	Vinho de qualidade
	Cave 85, 86, 87, 88, 89
	D.O. das Encostas (F1, F2)
	D.O. Colares (B1, B2)
	D.O. Vinhos 370

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