



mmmmme GUSTA ESPAÑA

September 23, 2025

Casa España Restaurant, Bucharest

Romania - 100001

SPANISH FOOD & BEVERAGE OPEN DAY 2025

23rd September 2025
12.00 - 17.00
Casa España Restaurant,
Caderea Bastiliei 78, 010616
Bucharest, Romania

EMBASSY OF SPAIN IN BUCHAREST

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ICEX ESPAÑA EXPORTACIÓN E INVERSIONES

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ALIOLI



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La Finca by Alioli Extra Virgin Olive Oil

Bodega Luis del Pino is a small family-owned business founded in 1939, now run by the third generation of olive oil producers, with a fully local production.

La Finca by Alioli Extra Virgin Olive Oil is a high-quality product made from Picual olives. Cold-pressed to preserve the natural aroma of the fruit, it offers an authentic and healthy tasting experience, perfect for all culinary uses.

Originating from the province of Córdoba, this oil is valued for its superior quality and distinctive characteristics, including bold notes of tomato, banana, almond, and grass, which give it a unique and rich flavor.

Jamón Paleta Serrana “La Finca by Alioli” (approx. 4,5 kg)

Made from white pork and naturally cured for a minimum of 9 months, this shoulder brings the authentic taste of Spanish tradition to your plate.

With a tender texture and balanced aromas, it is ideal for tapas platters and appetizers.

It comes from a standard (non-Ibérico) breed and is traditionally matured in clean mountain air, offering a fine texture and delicate, slightly salty flavor.

The package includes a jamón stand and a special slicing knife.



Cortijo de los Infantes – CHUPADEDOS Green Olives (300g gross / 180g drained net weight)

Crisp green olives with pit, selected from high-quality varieties and marinated using a traditional Andalusian recipe. The name “Chupadedos” (finger-licking good) is no coincidence — they’re incredibly tasty and addictive.

These olives come from Cortijo de los Infantes, an artisanal producer from Córdoba, known for their long-standing tradition in table olives and fine pickles.

They offer a firm texture and balanced flavor, gently marinated with aromatic herbs an authentic product from Córdoba, Spain.



ALIOLI



Monte Nevado

Monte Nevado is a Spanish brand with over 120 years of ham-curing tradition. Renowned for its high-quality cured hams, it blends artisanal expertise with strict selection and individualized curing processes. Specializing in Iberian and Mangalica ham, Monte Nevado stands out for its commitment to excellence and respect for natural curing times.



Monte Nevado Mangalica Shoulder Ham approx. 5 kg

A rare and refined jamón made from Mangalica pigs, offering rich, juicy meat and aromatic fat, slowly cured using natural methods — the perfect choice for lovers of artisanal gastronomy.

In 2025, it was awarded the “Alimentos de España” Prize for Best Jamón de Bellota Ibérico (ex aequo), recognizing its excellence among the most exquisite hams in Spain.

Crafted from the noble Mangalica breed, this ham features intensely flavorful meat, naturally matured and air-dried in the mountain climate. It delivers deep acorn notes and a delicate texture, making it a national award-winning artisanal product from Monte Nevado.

Jamón Serrano 24 Monte Nevado (approx. 7–8 kg)

Made from white Celta breed pork and naturally cured for approximately 24 months, this Jamón Serrano delivers an intense aroma, balanced flavor, and melt-in-your-mouth texture — a refined expression of Spanish tradition.

In 2025, Monte Nevado 24-Month Jamón Serrano was awarded the “Alimentos de España” Prize for Best Jamón Serrano by the Spanish Ministry of Agriculture, in the ETG (Traditional Speciality Guaranteed) category — a recognition of its quality and culinary excellence.

The pork comes from Celta breed pigs raised naturally in open spaces. It is cured without additives, using only meat and Mediterranean sea salt, and undergoes an extended 24-month maturation to develop its complex aromas. The result is a delicate texture and a subtle, tender taste.



ALIOLI



Cinco Jotas

Cinco Jotas is produced in Jabugo, the birthplace of the finest ham, thanks to a unique microclimate and terroir ideal for curing. Its century-old natural cellars and the local expertise of master artisans are essential in making Cinco Jotas the pinnacle of exceptional quality and exclusivity.



Cinco Jotas 100% Ibérico Ham 42 Months Curing

Cinco Jotas 100% Ibérico Ham comes from Jabugo, Andalusia, Spain, and is made from 100% Ibérico pigs that are acorn-fed (bellota). This is an iconic product of the Cinco Jotas brand, naturally cured for 42 months in traditional cellars in Jabugo, located in the heart of the Aracena Natural Park, a UNESCO-protected area.

The pigs roam freely through oak forests and cover up to 14 kilometers a day during the Montanera season, feeding on acorns — an essential source for the ham's distinctive flavor and nutritional benefits. Rich in unsaturated fatty acids, this jamón supports cardiovascular health.

Cinco Jotas has preserved an authentic artisanal process for over 140 years. Each ham is a unique piece, a true gastronomic masterpiece.

5J Ibérico Bellota Ham hand sliced, 70 grams.

An authentic delicacy from Jabugo, made from 100% Ibérico acorn-fed pork and naturally cured in the Cinco Jotas cellars. Each slice is hand-cut to preserve the texture, aroma, and unique flavor of the most exclusive ham in the world. It is made from 100% Ibérico pigs, raised on a diet of acorns, hand-sliced with care, and cured for a minimum of 36 to 42 months.



5J Ibérico Bellota Shoulder – Hand Sliced (70 g)

More aromatic and sweeter than jamón, this 100% Ibérico acorn-fed shoulder is the true expression of authentic refinement. Hand-sliced to preserve its pure flavor, the Cinco Jotas Paleta is the queen of appetizers and a key ingredient in any gourmet kitchen.

It is made from 100% Ibérico de Bellota pigs, hand-cut with precision, offering a fine texture and intense taste. With over 100 years of tradition behind it, this delicacy comes straight from Jabugo, Spain.

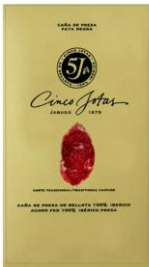
ALIOLI

Lomo de Bellota Ibérico 5J – Hand Sliced (70 g)

With its deep red color, golden marbling, juicy texture, and rich flavor, this 100% Ibérico acorn-fed lomo is a true culinary gem.

Hand sliced to maximize aroma and elegance, it is the highlight of any refined dining experience.

Made from 100% Ibérico de Bellota pork, it offers a delicate taste and fine marbling, backed by over 100 years of tradition from Jabugo, Spain.



Presa de Bellota Ibérico 5J – Hand Sliced (70 g)

A rare delicacy with a juicy texture and intense aromas, Presa de Bellota is a true indulgence for connoisseurs.

Hand sliced for a flawless tasting experience; it is the perfect choice for gourmet platters.

Made from 100% Ibérico de Bellota pork, it offers a rich flavor and noble meat quality, supported by over 100 years of tradition from Jabugo, Spain.

Lomo de Bellota Ibérico 5J – Whole piece (approx. 500 g) With a juicy texture, deep red color, and fine marbling, this 100% Ibérico acorn-fed lomo is a refined invitation to taste and enjoy.

Perfect for hand slicing at home, Cinco Jotas Lomo brings the authenticity of Spanish gastronomy straight to your plate.

Made from 100% Ibérico de Bellota pork, this whole piece (approx. 500 g) offers an elegant, intensely aromatic flavor, shaped by over 100 years of tradition in Jabugo, Spain.



Presa de Bellota Ibérico 5J – Whole piece (approx. 500 g) Noble meat, juicy texture, and intense aromas — Presa de Bellota is the ultimate delicacy for true connoisseurs.

Cinco Jotas presents it as the star piece in any gourmet selection.

Made from 100% Ibérico de Bellota pork, this whole piece (approx. 500 g) delivers a rich and refined flavor, backed by over 100 years of tradition from Jabugo, Spain.

ALIOLI



Nico

Cinco Jotas is produced in Jabugo, the birthplace of the finest ham, thanks to a unique microclimate and terroir ideal for curing. Its century-old natural cellars and the local expertise of master artisans are essential in making Cinco Jotas the pinnacle of exceptional quality and exclusivity.



Jamón de Cebo Ibérico Pata Negra 50% approx. 8 kg

Made from Ibérico pigs raised in semi-freedom and fed with cereals, this jamón stands out through its fine marbling, balanced flavor, and tender texture.

Naturally cured for at least 24 months, it offers a refined experience, perfect for gourmet platters.

It contains 50% Ibérico breed, raised in semi-freedom, with a natural maturation of a minimum of 24 months. The flavor is intense, with subtle notes of nuts and sweetness.

The package includes a jamón stand and a special slicing knife.

Mini Jamón 50% Ibérico Pata Negra

A smaller yet equally refined version of Ibérico ham, made from pigs raised in semi-freedom and fed with cereals.

Slow-cured and traditionally crafted, it is ideal for home use and festive platters.

Made from 50% Ibérico breed, the meat is tender and marbled, offering a compact size that's easy to portion. The flavor is delicate, with subtle notes of nuts and a fine sweetness.

Includes a jamón stand and a special slicing knife.



Mini Jamón Serrano Nico

Made from white pork and naturally cured for a minimum of 12 months, this jamón brings traditional Spanish flavor in a compact format, ideal for home use.

With a firm texture, balanced taste, and authentic aroma, it's perfect for tapas platters or appetizers.

Sourced from a standard breed (white pig) and cereal-fed, it offers a practical size and convenient use at home.

The package includes a jamón stand and a special slicing knife.

BODEGAS MARTÍNEZ LACUESTA



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Bodegas Martínez Lacuesta is a family-run winery. Álvaro Martínez, the 4th generation of the Martínez Lacuesta family, is the current chief winemaker. After producing the first 100 vintages, they inaugurated the new building, meeting the needs of the winemaking process in the 21st century and enabling their future development.

Bodegas Martínez Lacuesta, faithful to tradition, decided to keep using some natural techniques, such as the gravity racking method — their preferred way to treat wines during long ageing inside the casks. Afinadores de vino means that we “tune” the wines patiently, as an investment to achieve the finest results.



LIST OF PRODUCTS

- Campeador Blanco
- Campeador Reserva
- Campeador Garnacha
- Martínez Lacuesta Tempranillo Blanco
- Martínez Lacuesta Viura
- Martínez Lacuesta Cuvée Crianza
- Hinia Reserva

BODEGAS VOLVER



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Bodegas Volver is a family-rooted Spanish winery founded in 2004 by fourth-generation winemaker Rafael Cañizares. They specialize in producing high-quality wines from old vines, located across top regions such as Alicante, La Mancha, Almansa.

Their focus is on indigenous grape varieties—including Monastrell, Tempranillo, Macabeo, and Verdejo—grown in low-yield, sustainably farmed vineyards.

Bodegas Volver harvest by hand, use native yeasts, and age many of their wines in French oak barrels, always aiming for purity of fruit and expression of terroir. Their portfolio includes well-known labels like Volver, Paso a Paso, Tarima Hill, Triga, and Quinta del 67; offering both excellent value and top-tier cuvées. They hold IFS, organic, and vegan certifications, and are fully committed to environmental sustainability and renewable energy.



LIST OF PRODUCTS

- Cava Sofia Cañizares, Rafael Cañizares Sauvignon Blanc
 - Volver Verdejo Sauvignon Blanc, Volver Chardonnay
 - Tarima Hill White, Tarima Rose, Tarima Hill Monastrell, Alicante Bouchet by Tarima
 - Prince Blanc de Noir Monastrell
 - Triga Monastrell Cabernet
-

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CAMPODULCE CURADOS



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Campodulce is a brand of serrano ham. A mild flavor that intensifies depending on the curing of the ham.

Choose the type of curing:

- BODEGA - minimum 9 months
- RESERVA - minimum 12 months
- GRAN RESERVA - minimum 15 months

And format that best suits your needs: With Bone, Boneless or Sliced.

Enjoy the unmistakable flavor of this treasure of Spanish gastronomy whether bone in, boneless, single or double block or sliced.

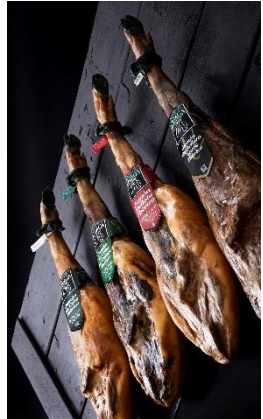


CAMPODULCE CURADOS



Azuaga is Campodulce Curados's brand of Iberic ham.

For this kind of ham, the main differences are to be found in the lifestyle, diet and breed of the animal, which gives each ham its distinctive properties (Cebo ibérico 50% / Ibérico "Cebo de Campo" / Ibérico acorn-fed 50% and 100% Pata Negra "black leg" acorn-fed ibérico). You can even taste ibérico sausages (chorizo and salchichón) and lomo as well. Each piece is a gateway to pleasure.



LIST OF PRODUCTS

- Jamón Serrano
- Jamon Ibérico
- Chorizo Ibérico
- Salchichón Ibérico
- Lomo Ibérico

CASADEMONT



Casademont

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Cataluña, Spain

Casademont is an iconic brand of Catalan charcuterie, internationally recognized for its quality, tradition, and innovation. It is part of Costa Food Group, one of the leading agri-food groups in Europe, fully integrated supply chain from field to table, and the first Spanish pork producer to achieve the Animal Welfare certification for all our farms and the entire value chain. With over 60 years of experience, Casademont offers a wide range of fuet, cured sausages, dry-cured ham, and cooked meats, made from traditional recipes adapted to current tastes and needs.

They are presenting exciting new products such as individual fuet snack packs, designed for practical, on-the-go consumption. It is worth noting that all products are gluten-free, and the brand also offers a dedicated lactose-free line, reaching a wider audience. Casademont combines artisanal craftsmanship with modern technology, ensuring food safety while preserving authentic flavour.



LIST OF PRODUCTS

- Chorizo y otros productos curados
- Jamón Paleta ibérico
- Jamón Paleta Serrano
- Refrigerated and frozen pork meat
- Other prepared and preserved meats

CUVEEO FOOD AND BEVERAGE



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Cuveeo is a family-owned company founded in 2013 in Romania, born from the project “Wine and Olive Oil with a Spanish Accent”, driven by the passion and commitment of partners Eduardo García del Amo and Elena Cosmina Șerbu. Their mission goes beyond simple distribution: they carefully curate special winemaking projects, transforming their portfolio of producers into a true collection of dreams, with a strong emphasis on Spanish tradition.

LIST OF SPANISH BRANDS

Bodegas Baigorri	Bodegas Mano a Mano
Bodegas Bilbainas	Bodegas Viñas del Cénit
Bodegas Borsao	Bodegas Luzón
Bodegas Granbazán	Bodegas Codorníu
Bodegas Habla	Bodegas Bach
Cellers Mas Doix	Bodegas Raimat
Bodegas Pago del Vicario	Bodegas Titiana
Bodegas Grupo Yllera	Bodegas y Viñedos Neo
Cellers Sumarroca	Bodegas Séptima
Bodegas Viña Ijalba	Bodegas Legaris
Bodegas Obalo	Bodegas y Viñedos Sierra Cantabria
Bodegas Tobia	Bodegas Palacios Remondo
Señorío de San Vicente	Bodegas Dominio de Eguren
Bodegas y Viñedos de Párganos	Bodegas del Renacimiento
Bodegas Teso La Monja	Bodegas Descendientes de J. Palacios
Bodegas Familia Conesa	Bodegas Álvaro Palacios
Bodegas Matarromera	Cellers Scala Dei
Bodegas Dominio de Atauta	Bodegas Raventós de Alella

DELICATESSEN



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Delicatessen is a gourmet brand from Romania, specializing in the import of artisanal products from across Spain. They carefully select fine pâtés, premium olive oils, fish preserves, artisanal chocolate, and chocolate-covered figs — authentic products with exceptional taste and refined presentation. Their clients value quality, tradition, and true flavor. In addition, Delicatessen creates personalized corporate gifts for companies that seek to offer more than a gesture — a curated experience crafted with taste and attention to detail.



LIST OF PRODUCTS

- Simon Coll (chocolate)
 - Rabitos Royale (figs in chocolate)
 - La Chinata (olive oil, preserves, sauces and other gourmet products)
 - Don Gastronom (fish preserves, jams, turrón, sauces, honey and truffle chips)
 - Lady Joseph (biscuits and crackers)
 - Can Bech (jams and sauces)
-

FIRENZE



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Gullón



Gullón is one of the leading biscuit manufacturers in Europe, with a tradition of over 130 years and a strong commitment to nutrition, quality, and innovation. Founded in Spain in 1892, the company has become a pioneer in developing healthy biscuits, with no added sugar, gluten-free, high in fiber, or made with organic ingredients.

With ultra-modern production facilities and strict quality control, Gullón offers products that meet the current demands of consumers worldwide. A trusted brand focused on a balanced lifestyle, present in over 120 countries.

LIST OF PRODUCTS

- SUGAR FREE FIBER BISCUIT 170G
 - DIGESTIVE CLASSIC 400G
 - Zero Biscuits Sandwich Chocolate Flavored 250G
 - DIGESTIVE AVENA ORANGE 265G
 - DIGESTIVE CHOCOLATE-OATS 425G
 - DIGESTIVE MUESLI 230G
 - DIGESTIVE 33% REDUCED FAT
 - Zero No Added Sugar Yogurt Sandwich Cookies
 - Zero Sugar Free Digestive Biscuits 400g
-



FIRENZE

Gullón

LIST OF PRODUCTS

- Cookies Sugar Free Chocolate 125g
- Zero Sugar Free Maria Biscuit 200G
- Zero Twins Cocoa Sandwich Biscuits with Cream, no added sugars
- Bio Organic 4 Grains with Spelt Biscuits 170g
- WHOLEGRAIN OATS FRUIT 300GR



De Las Heras

Magdalenas De Las Heras is a Spanish brand with a long-standing tradition in producing packaged muffins and pastries, renowned for its simple recipes, authentic taste, and consistent quality.

With over 50 years of experience, the company produces hundreds of thousands of units daily in a modern facility, adhering to strict food safety standards.

LIST OF PRODUCTS

- 8 Mini Brownies with Choco Chips 250g
- 8 MINI BROWNIES CARROT CAKE 200G
- 8 MINI BROWNIES CAPPUCINO 200G
- Simple Square Magdalenas 175g
- 12 Mini Muffins Fairy Cakes Marble 280G
- Mini Muffins Fairy Cakes Lemon Flavour 180g
- Mini Muffins Carrot Cake 180g



FIRENZE

Delisun



Delisun is the international brand of the Spanish company Delibreads, specialized in the production of wheat and corn flatbreads and tortillas. With an extensive presence in over 50 countries, Delisun offers versatile, safe products tailored to current retail and foodservice demands: classic, whole grain, gluten-free, protein-rich, or seed varieties.

The products are certified to the highest standards of quality and food safety, and the recipes are developed for optimal performance on the shelf and in professional kitchens.

LIST OF PRODUCTS

- High Protein Oat 6 Wraps 360g
 - Corn Tortillas Wraps 208g
 - 6 Plain Flour Wraps - 360g
 - 6 Whole Wheat Wraps 360g
 - Chia and Flax 6 Wraps Tortillas 360g
-



FIRENZE



Jolca

With a legacy of over 60 years, Jolca is a benchmark of quality and tradition in the production of Spanish olives, being the first brand to introduce plastic pouch packaging. Renowned for constant innovation, artisanal expertise, and authentic recipes, the company controls the entire production chain – from olives selection to packaging. With a global presence and respect for its Andalusian origin, Jolca succeeds in delivering the authentic Mediterranean taste through sustainable, vegan, and gluten-free products.

LIST OF PRODUCTS

- Anchovies stuffed Green Olives 1,450 kg/ 4.2 kg
 - Whole green Olives with anchovy flavour 1,450 kg/ 4.2 kg
 - Mix traditional style (Seasoned smashed whole green olives) 1,450 kg/ 4.2 kg
 - Green Olives stuffed with pepper 300G
 - Anchovies stuffed Green Olives 300G
 - Green Olives stuffed with smoked salmon 300G
 - Mix traditional style (Seasoned smashed wholegreen olives) 350G
 - Green Olives stuffed with tuna 300G
 - Green Olives stuffed with almond 300G
-



FIRENZE

Jolca

LIST OF PRODUCTS

- The new Salsaliñadas Jolca
 - Pitted black Manzanilla (Doypack) 75G
 - Pitted green Manzanilla (Doypack) 185G
 - Classic Seasoned Pitted Olives with garlic & peppers 680G
 - Low salt anchovies stuffed Green Olives 3X120G
 - Green Manzanilla stuffed with pepper (Doypack) 190G
 - Pitted Green Olives in Brine, 230G
 - Sherry Vermouth stuffed Green Olives 350G
 - Pitted green Manzanilla 180G
 - Green Olives manzanilla fina stuffed with anchovies 292G
 - Anchovies stuffed Green Olives 3X120G
 - Green olives with pepper, in brine 230G
-



FIRENZE



GALLO

Pastas Gallo is a deeply rooted Spanish brand that has achieved market leadership through a combination of tradition, relentless innovation in product development, strong commitment to quality, and a growing focus on sustainable practices across its entire operation.

Gallo is the leading pasta brand in Spain, with a tradition of over 75 years and international presence in more than 45 countries.

The brand excels in producing durum wheat, gluten-free, organic and whole grain pasta in ultra-modern specialized factories. With full control “from field to fork,” Gallo guarantees consistent quality and food safety at the highest standards. The products are developed for performance in foodservice, modern retail, delivering perfect texture, authentic taste, and reliability in preparation.

LIST OF PRODUCTS

- Gallo Clasica pene 3kg
 - Faisan Spaghete 5kg
 - Fusilli Tricolore 450G
 - Gluten-Free Fideos Pasta
 - Gluten-Free Plumas Pasta
 - Gallo Kids FROZEN/ CARS/ SPIDERMAN/ FINDING NEMO 300G/ 350G
-



FIRENZE

JustLoading



JustLoading is an innovative sports nutrition brand created to deliver uncompromising performance. With a team of health and sports specialists, the brand develops functional products free from palm oil and GMOs, with carefully calibrated nutritional value. The range includes protein bars, flapjacks, isotonic drinks, protein powders, supplements, gels, and spreads, tailored to all needs – from quick energy to muscle recovery.

JustLoading products combine excellent taste with clean, effective formulas, making them the ideal choice for athletes, nutritionists, and B2B clients in specialized retail or fitness sectors.

LIST OF PRODUCTS

- JUST LOADING Cereal and Dark Chocolate Protein Bar 20G
 - JUST LOADING Straciatella Protein Bar 35G
 - JUST LOADING Chocolate Protein Bar 35G
 - JUST LOADING Date-Coconut-Nuts Energy Bar 40G
 - JUST LOADING Chocolate Protein Shake
 - JUST LOADING L-Carnitine capsule 54G
 - JUST LOADING Peanut Butter + Banana + Magnesium + Potassium 190G
 - ALMOND CREAM 200G
-



FIRENZE



Ondoliva

Ondoliva is the olive oil brand of the Urzante group, with over 70 years of production experience, located in the heart of the Navarra region, Spain. Born from Mediterranean tradition and supported by technological innovation, Ondoliva integrates the entire process – from growing olives in its own plantations to modern bottling.

Ondoliva's portfolio reflects respect for nature, refined taste, and commitment to quality, offering certified products, internationally awarded and adapted to the needs of both modern retail and professional channels.

LIST OF PRODUCTS

- EXTRA VIRGIN OLIVE OILS 250ml, 500ml, 700ml, 1L
 - OLIVE POMACE OIL 1L
 - FLAVOURED EXTRA VIRGIN OLIVE OILS (Basil, Garlic, Chili, Lemon, Truffles, Curry) 250ml
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FIRENZE



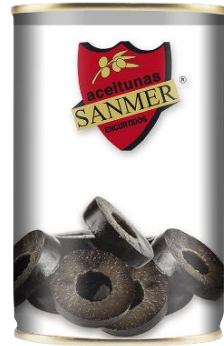
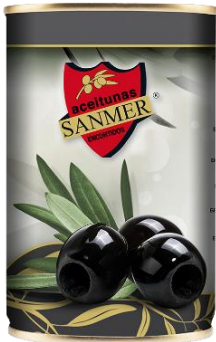
Sanmer

Sanmer is a Spanish brand with over 50 years of experience and three generations dedicated to producing quality table olives.

Sanmer is present in markets worldwide and holds prestigious international certifications (ISO 9001, ISO 14001, FSC 22000, Kosher, and Halal), which confirm its high standards of quality and food safety.

LIST OF PRODUCTS

- Black Olives Pitted
 - Black Olives Whole
 - Black olives Sliced
-



FIRENZE



CalNort

CalNort is a prominent Spanish brand, founded in the 1970s, specializing in high-quality dehydrated food products. A family-owned company with a strong culinary tradition, CalNort combines natural ingredients, carefully selected from local producers, with modern processing technologies to deliver authentic flavors and recipes with high nutritional value.

CalNort products are available in over 70 countries and cater to both the Food Service (HoReCa) sector and household consumption, being appreciated for their diversity, food safety, and high quality standards.

LIST OF PRODUCTS

- BOUILLON IN POWDER beef 1kg
 - BOUILLON IN POWDER chicken 1kg
 - BOUILLON IN POWDER fish 1kg
 - BOUILLON IN POWDER vegetables 1kg
 - DEMI-GLACE SAUCE 925 gr
 - BECHAMEL SAUCE 850 gr
-



IBERIC PREMIUM



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The story and values of Iberic Premium are deeply motivated by passion and a firm commitment to excellence in gastronomy. Iberic Premium is more than a brand – it is a promise of quality and authenticity, bringing carefully selected premium Iberian products to the Romanian market.

Born from a passion for Spanish culinary traditions and the desire to offer consumers an exceptional gastronomic experience, Iberic Premium redefines the standards in the field of fine dining.



Gicarns

Specializing in sous-vide dishes, Gicarns offers slow-cooked meat at controlled temperatures for intense flavor and tender texture, ready to serve in just minutes.



IBERIC PREMIUM



Marcial

A representative of Spanish gastronomic tradition, Marcial highlights authentic Iberian sausages and cold cuts, with deep flavors and guaranteed quality.



Manipulació del Peix Domenech

Domenech

Master Artisan – A master of the maritime craft, Domenech produces high-quality pasteurized octopus, perfect for quick and safe gourmet dishes.



IBERIC PREMIUM



Mera

Premium olives with a balanced flavor and perfect texture, ideal both for refined appetizers and authentic Mediterranean dishes.



Arbeca (DOP Les Garrigues)

Extra virgin olive oil made from carefully selected olives, cold-pressed to preserve their flavor, color, and nutritional benefits.



MARESI FOODBROKER

maresi

BRANDS ARE OUR PASSION

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Arad, Romania

VALOR



Valor is the number 1 chocolate in Spain. The brand has a tradition of over 140 years, being a family business that has reached the fifth generation.

In Spain, Valor is known not only for its chocolate, but also for its famous chocolate and confectionery shops, where people enjoy the famous Valor hot chocolate, served with churros.

On the Romanian market, Valor's business focuses on sugar-free chocolate, but our portfolio also includes the unrivaled pralines with no added sugar (the ideal gift), cocoa powder (70% and 100% cocoa content) and hot chocolate (classic, sugar-free and Intenso).

Valor — the Spanish leader in sugar-free chocolate



LIST OF PRODUCTS

- Chocolate tablets
 - Cocoa powder
 - Hot chocolate powder
-

MORENO SAEZ



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Soria, Spain

Moreno Sáez is a Spanish company with more than 60 years of experience in the production and sale of Torrezno de Soria under the quality seal of the Guarantee Mark. It is currently the leading company in this product, with a presence in all sales channels nationally and internationally.

Torrezno de Soria is a product made from selected pork belly using traditional processes. It only takes 5 minutes of frying to enjoy its crispy crust and juicy meat.



LIST OF PRODUCTS

- Torreznos de Soria
 - Embutidos de cerdo
-

IMPORTER:

LAUROM
meat & food solutions

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Romania

OLIVINITY



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Ifov, Romania

Olivinity is a Romanian importer and distributor specialized in Mediterranean gourmet products, with a strong focus on extra virgin olive oil from Spain. They collaborate directly with Spanish producers who combine heritage cultivation with modern quality standards. Their product range includes cold-pressed olive oils, aged vinegars, table olives, artisanal preserves, and selected delicacies. Each product is chosen for its traceable origin, purity, and distinctive sensory profile. Olivinity serves HoReCa professionals, gourmet retailers, and specialty stores nationwide. Beyond distribution, they provide product training, tasting sessions, and pairing guidance to help our partners highlight each item's qualities. Olivinity brings Spanish gastronomy to Romania staying true to its roots and the people behind it.

CUEVAS
Since 1867




Soler Romero
aceite de oliva virgen extra ecológico



LIST OF PRODUCTS

- Palacio de los Olivos and Soler Romero extra virgin olive oil
 - Cuevas Sweets
 - Others
-

VEGA SOTUELAMOS



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Vega Sotuelamos

Albacete, Spain

Vega Sotuelamos's Manchego cheese is made from 100% native sheep's milk, available in both raw and pasteurized varieties. Their flagship products are our unique specialties with unmatched flavor and aroma: cured sheep cheese with white or black truffle, black garlic, black olives, jalapeño, mojo picón, boletus, rosemary leaves, and more.

The company exports their cheeses to over 50 countries worldwide. They also offer a wide range of goat cheeses, including fresh and matured logs in various flavors (truffle, herbs, pepper, etc.), and specialties such as Murcia Curado, La Cabra Feliz, Tronchón, Ibores, and others. Their cow's milk cheeses include Mahón, San Simón, Tetilla, and more, as well as other sheep cheeses like Roncal, Idiazabal, Zamorano, and Torta del Casar. Their Manchego and specialties have received numerous International Cheese Awards and World Cheese Awards.



VEGA MANCHA
SPANISH CHEESE SPECIALIST

VEGA SOTUELAMOS



LIST OF PRODUCTS

- VEGASOTUELAMOS Diablo
 - VEGASOTUELAMOS Pesto
 - VEGASOTUELAMOS Ahumado
 - VEGASOTUELAMOS Orégano y Miel
 - VEGASOTUELAMOS Trufa Negra
 - VEGASOTUELAMOS Cabra
 - VEGASOTUELAMOS Ajonegro (Black Garlic)
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More information on
foodswinesfromspain.com