

TASTE SPAIN

CROATIA 2023



TASTE SPAIN CROATIA 2023

October 19th 2023

13.30 - 18.00

Hotel Westin

Krsnjavoga 1

Zagreb

**VELEPOSLANSTVO ŠPANJOLSKE URED
ZA GOSPODARSTVO I TRGOVINU**

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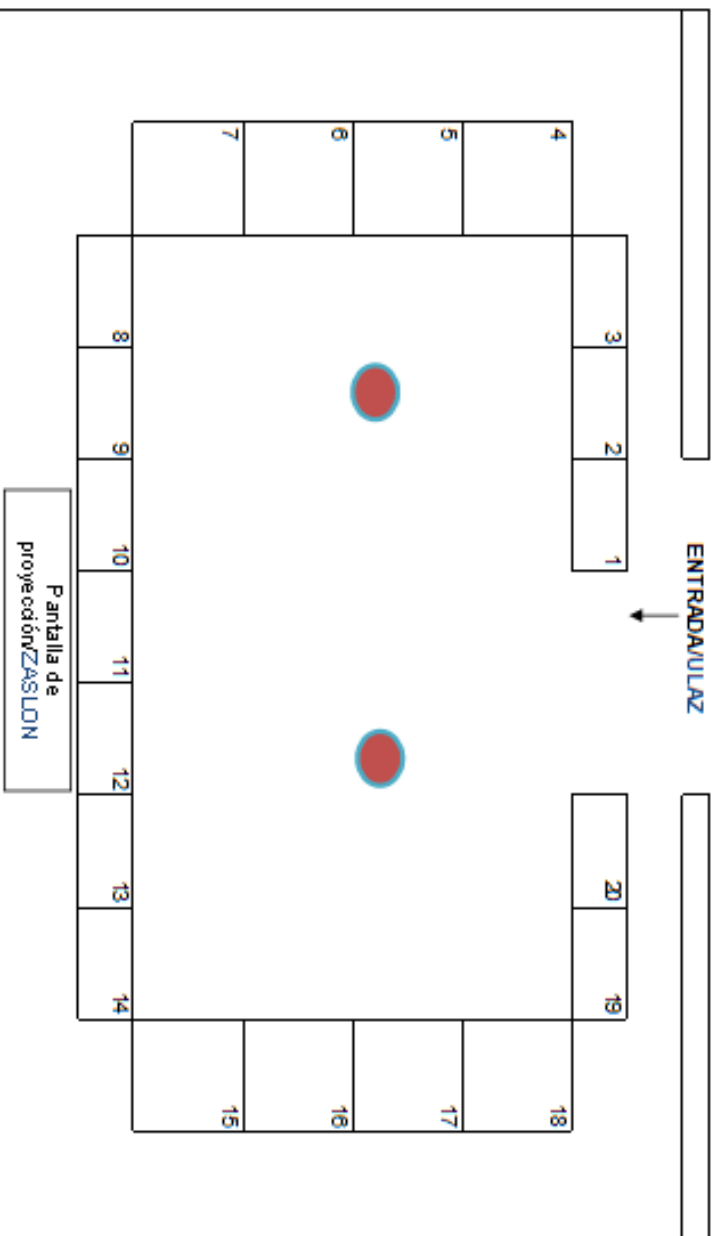
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<https://www.foodswinesfromspain.com/>

ICEX ESPAÑA EXPORTACIÓN E INVERSIONES
Paseo de la Castellana, 278 - 28046 Madrid -
SPAIN

ENTRADA/ULAZ



WINE - EXHIBITORS	STAND	PAGE
BODEGAS CAMPO REALES	2	3
BODEGAS CARCHELO	3	4
BODEGAS COMENGE	5	5
BODEGAS CUATRO RAYAS	6	6
BODEGA ELÍAS MORA	8	7
BODEGAS FRANCO-ESPAÑOLAS	9	8
FAMILIA FERNÁNDEZ RIVERA	11	9
MOLI PARELLADA	12	10
PUNCTUM BIODYNAMIC FAMILY VINEYARDS	14	11
SHUKHRAT KHAKIMOV & VITICULTORES	15	12
TONI BENEITO	17	13
U MES U	19	14

FOOD - EXHIBITORS	STAND	PAGE
AGROALIMENTOS LA REDONDA	1	15
ARGAL	4	16
CAMPODULCE CURADOS	7	17
GRUPO CALVO	10	18
GRUPO HELIOS	13	19
IBERICOS GUILLÉN	16	20
IBÉRICOS REVISAN	18	21
JAMONES Y EMBUTIDOS HERMANOS HOYOS	20	22

BODEGAS CAMPOS REALES

BODEGAS
CAMPOS REALES
fruto de la superación

Lorena Martínez Bonilla
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D.O. La Mancha



LIST OF PRODUCTS

- Vino Blanco Campos Reales 2022 | 50% Sauvignon Blanc, 50% Airén
- Vino Blanco Canforrales Nature 2022 | 100% Viognier
- Vino Rosado Campos Reales Rosé 2022 | 100% Petit Verdot
- Vino Tinto Canforrales Nature 2022 | 60% Tempranillo, 40% Syrah
- Vino Tinto Canforrales Nature Sin Sulfitos 2022 | 100% Tempranillo
- Vino Tinto Campos Reales Selección 2021 | 100% Tempranillo
- Vino Tinto Campos Reales Cabernet 2021 | 100% Cabernet Sauvignon
- Vino Tinto Cánfora Reserva Pie Franco 2016 | 100% Tempranillo

The beginnings of Campos Reales date back to 1950, when a small group of grape growers founded our winery in El Provencio, a quaint town in the O.O. La Mancha.

The winery is located in the center of 3,500 hectares of vineyards that belong to our Co-op members. Our vineyards are planted with a variety of grapes. Tempranillo is the primary variety because we have a unique microclimate in the area which allows it to produce wines of exceptional quality. Our Tempranillo wines consistently win top scores and awards.

Since the conception of our winery we have been able to adapt the great winemaking traditions of La Mancha to new winemaking techniques and technologies and achieve the highest quality in our wines while respecting customs and our environment.

Some of our vineyards are more than 70 years old and some are so old they are even ungrafted. These vineyards that have been passed down from generation to generation and are harvested by hand, with productions of between 2-3 kg per vine, at the optimum point of maturation to obtain wines of an excellent quality.

We have certified many of our vineyards as organic and almost all of our wines are now certified Vegan. We will continue on the path of progress and to create what will become the legacy, the tradition, for the future generations of winemakers in Castilla La Mancha to follow.

BODEGAS CARCHELO

BODEGAS **CARCHELO**



David Ferraje
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david@carchelo.com

www.carchelo.com
D.O. Jumilla / Organic



LIST OF PRODUCTS

- Vina Maris 2022 White wine | 50% Verdejo, 50% Sauvignon Blanc
- Vina Maris 2015 Red wine | Monastrell, Tempranillo, Cabernet Sauvignon, Syrah
- Carchelo Selecto 2016 | 45% Monastrell, 40% Cabernet Sauvignon, 10% Syrah, 5% Tempranillo
- Muri Veteres 2017 | 100% ungrafted Monastrell
- Carchelo Ciento80 2021 | 85% Monastrell, 10% Syrah, 5% Garnacha
- Carchelo 2022 | 100% Monastrell
- Altico 2019 | 100% Syrah
- Carchelo Rosé 2022 | 100% Monastrell

BODEGAS CARCHELO, founded in 1990, is a family winery located in Jumilla (Murcia), at the foot of the Sierra del Carche natural park, with 1,371 meters at its highest peak.

We cultivate our vineyards in an ecological and sustainable way, convinced that nature gives its best when it feels cared for. Monastrell, the queen variety of the D.O Jumilla, is also the predominant variety in our vineyards, although we also grow Syrah, a variety that the winery introduced to the area in the 90s and that has adapted perfectly, giving a very high quality. A small part of Cabernet Sauvignon, Garnacha tintorera and Tempranillo complete the range of grapes that we use in some of our coupages. The vineyards are mainly located on slopes, looking for fresh exposures with north and northwest orientation and soils with limestone cover with sandy loam bottoms and poor in nutrients. In this way we achieve freshness and concentration in our harvests, which we do manually to preserve the quality of our grapes until they arrive at the winery.

BODEGAS COMENGE



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D.O. Rueda, D.O. Ribera del Duero



LIST OF PRODUCTS

- Comenge Biberius 2022 | 100% Tempranillo
- Comenge el Origen 2019 | 100% Tempranillo
- Familia Comenge 2018 | 100% Tempranillo
- Don Miguel Comenge 2018 | 90% Tempranillo, 10% Cabernet Sauvignon
- Carmen by Comenge 2022 | 50% Albillo, 40% Tempranillo, 10% Garnacha & Valenciana
- Colección Comenge Verdejo 2022 | 100% Verdejo

Bodegas Comenge is a family-owned and eco-friendly winery established in 1999 by D. Jaime Comenge. It was founded in honor of Miguel Comenge, the founder's father and author of the renowned scientific treatise "LA VID Y LOS VINOS ESPAÑOLES" from 1942, reissued in 2005, which became an academic benchmark in Spain for studies in viticulture and oenology. The winery emphasizes quality and environmental respect in its production process. The wines are crafted using cutting-edge natural techniques, and they maintain a unique relationship with their vineyards by not using phytosanitary products. In fact, they received the Ecological Certification in 2015. The grape harvest is done manually, and they have limited productions with varieties such as Tempranillo, Cabernet Sauvignon, Merlot, and Albillo. Bodegas Comenge boasts a distinctive worldwide patented fermentation process that uses native natural yeasts from their own vineyards, giving their wines a unique character.

BODEGAS CUATRO RAYAS



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D.O. Rueda / D.O. Ribera del Duero / D.O. Rioja



LIST OF PRODUCTS

- Cuatro Rayas Longverdejo 2021 | 100% Verdejo
- Cuatro Rayas Fermentado en Barrica 2022 | 100% Verdejo
- Cuarenta Vendimias 2022 D.O. Rueda | 100% Verdejo
- Cuarenta Vendimias 2022 D.O. Rueda | 100% Sauvignon Blanc
- Cuarenta Vendimias 2021 D.O. Ribera del Duero | 100% Tempranillo
- Cuarenta Vendimias 2021 D.O. Rioja | 70% Tempranillo, 20% Garnacha, 10% Graciano
- Cuatro Rayas Vendimia Nocturna 2022 | 100% Verdejo
- Veliterra 2022 | 100% Verdejo

Bodega Cuatro Rayas brings together the vineyards of over 300 viticulturist members spread across up to 30 towns in the provinces of Valladolid and Segovia; a mosaic of plots, municipal areas, and vineyard zones that allow for a fairly comprehensive exploration of the variety and richness of soils and slopes in our closest territory.

More than 2,400 hectares of vineyards with different grape varieties - mainly Verdejo, but also Sauvignon Blanc, Viura, Palomino Fino, and Tempranillo - are meticulously managed by the winery's technical department throughout their vegetative cycle to ensure the highest quality at harvest time. Among the parcels of our winery, we have a small portion of century-old vineyards planted in 'bush vines' or 'low-trained vines,' many of which are pre-phyloxera. This area, with lower production levels, is hand-harvested, and from its carefully nurtured grapes, our most exclusive creations are born, such as Cuatro Rayas Viñedos Centenarios, the Cuarenta Vendimias range, or Amador Diez.

BODEGA ELÍAS MORA

ELÍAS MORA

B O D E G A

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D.O. Rueda / D.O. Toro



LIST OF PRODUCTS

- Elías Mora “Contracorriente” 2022 | 100% Verdejo
- Elías Mora “Viñas” 2021 | 100% Tinta de Toro
- Gran Elías Mora “La senda de los lobos” 2015 | 100% Tinta de Toro
- Elías Mora “Descarte” 2017 | 100% Tinta de Toro
- Elías Mora “Crianza” 2019 | 100% Tinta de Toro

Founded in 2000, ELIAS MORA WINERY was created by a youthful team destined to follow a path which has led them to be one of the best models of traditional winemaking in Spain. The owner and the winemaker is Victoria Benavides.

Situated between the Duero and Hornija Rivers, our existing vineyards originally belonged to a man called Elías Mora, and hence the name of the wine.

The soil is comprised of large pebbles over a bed of Pliocene limestone, which is low in organic content. The extreme continental climate compounded with the scarcity of rainfall (400 mm.) improves the quality of the Tinta de Toro grape. It is ideally suited for this terrain and boasts hundreds of years of viniculture.

BODEGAS FRANCO ESPAÑOLAS



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D.O.Ca. Rioja / D.O. Ribera del Duero



LIST OF PRODUCTS

- Rioja Bordón Dry White 2022 | 100% Viura
- Rioja Bordón Rosé 2022 | Viura-Tempranillo & Garnacha
- Talla de Diamante White 2022 | 75% Viura, 20% Tempranillo Blanco, 5% Chardonnay
- Rioja Bordón Crianza 2019 | 100% Tempranillo
- Rioja Bordón Gran Reserva | 80% Tempranillo, 10% Graciano, 10% Mazuelo
- Pálpito Premium Garnacha 2021 | 100% Garnacha
- Marqués de Valparaíso Roble 2022 | 100% Tempranillo
- Marqués de Valparaíso Crianza 2020 | 100% Tempranillo

Founded in 1890 in Logroño, Bodegas Franco-Españolas is one of the oldest and most prestigious wineries in Rioja region. We are a family business on its third generation. Specialists in best quality Classical style for Rioja wine, and with a large amount of international awards for our wines which are widely recognized all over the world.

Our wines have travelled in the Orient Express train and been present in the crowning ceremony of King Juan Carlos I from Spain and the wedding of King Balduino and Queen Fabiola from Belgium.

Rioja Bordón is the main brand for Crianza, Reserva and Gran Reserva red wines, and Diamante is the leader in Rioja white wine sales since its origin in 1890.

Owners of Bodegas Valparaíso, our Boutique winery located at Ribera del Duero region.

FAMILIA FERNÁNDEZ RIVERA



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D.O. Ribera del Duero / D.O. La Mancha



LIST OF PRODUCTS

- Tinto Pesquera Crianza 2020 | 100% Tempranillo
- Tinto Pesquera Reserva 2019 | 100% Tempranillo
- Condado de Haza Crianza 2020 | 100% Tempranillo
- 20 Aldeas 2018 Condado de Haza | 100% Tempranillo
- Dehesa de la Granja 2019 | 100% Tempranillo

The history of Familia Fernández Rivera began with the ingenuity of Alejandro Fernández and Esperanza Rivera, as well as the hard work and unity of a family. Together they created—according to Robert Parker—one of the best wines in the world. The group now boasts four wineries, a hotel and a team comprised of more than 120 people. Familia Fernández Rivera has known how to adapt to the times. At present, its wines and products are sold in more than 70 countries.

The parent company, the start of a revolution. Tinto Pesquera is of incalculable worth to Familia Fernández Rivera. A 16th-century stone winery where, in 1975, the group began to produce the red wines that put Ribera del Duero on the world winemaking map.

Tinto Pesquera is a pioneer in Tempranillo winemaking methods. The wine was given this name in honour of Pesquera de Duero, the town where the winery is located and where Alejandro and Esperanza were born. Tinto Pesquera is the gold standard for wines from this region.

MOLÍ PARELLADA



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P.D.O. Cava / P.D.O. Penedès



LIST OF PRODUCTS

- Cava El Xamfrà Reserva Brut Nature Rosé, Organic | 70% Pinot Noir, 30% Garnacha
- Cava El Xamfrà Reserva Brut Nature, Organic | 55% Xarel·lo, 30% Macabeo, 15% Parellada
- N'JOY White Wine, Organic | 85% Xarel·lo, 15% Malvasia de Sitges
- Cava Clos La Soleya Brut Nature | 35% Xarel·lo, 35% Macabeo, 30% Parellada
- Cava Clos La Soleya Brut Nature Rosé | 100% Trepat

Molí Parellada is a cava winery, located near Torrelavit in an old paper mill, surrounded by vineyards. Molí Parellada started its activity in 1987 in Sant Sadurn d'Anoia as a hobby, but entering the owner's son in the business in 2000, the cellar internationalize itself, with a big percentage of production going to the export market. The winery has a small-medium size, so Molí Parellada is able to produce all their products with a high quality and very competitive price in all its portfolio.

The winery has four brands: CLOS LA SOLEYA is the brand of youngest cavas, with a good acidity and very pleasant on the palate; EL XAMFRÀ is the brand of organic and reserva cavas, with a good structure; MERCAT is the brand in honor of Barcelona Markets, the most aged brand of all cavas; and BOQUERIA, a new brand of single-variety cavas with the most important varieties of grapes from El Penedès (Xarel·lo, Macabeo, Subirat Parent and Monastrell in rosé). Molí Parellada has also two brands of still wine: N'JOY is the brand of the youngest and freshest wines; MOLÍ PARELLADA is the brand of micro-winemaking with a particular characteristics.

PUNCTUM BIODYNAMIC FAMILY VINEYARDS



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D.O. VT Castilla



LIST OF PRODUCTS

- Finca Fabián Rosado 2022 | 50% Bobal, 50% Garnacha
- Pablo Claro Special Selection 2021 | 50% Graciano, 50% Cabernet Sauvignon
- Pomelado Orange Wine 2021 | 50% Macabeo, 50% Chardonnay
- Dominio de Punctum Sparkling Brut Nature | 50% Macabeo, 50% Verdejo
- Viento Aliseo Viognier 2022 | 100% Viognier
- Dominio de Punctum Tempranillo Petit Verdot 2021 | 70% Tempranillo, 30% Petit Verdot
- Pablo Claro Special Selection Natural Wine 2021 | 70% Tempranillo, 30% Petit Verdot
- Petulante Pét Nat White 2022 | 100% Viognier

Founded and owned by the Fernández family, Punctum distinguishes itself by its exclusive estate production and the singularity of its organic and biodynamic wines. We take care of our vines and the environment at the same time: our wines are completely chemical free, and we elaborate them without harming the environment. We work in a land where winemaking has been present for centuries, and we are aware of that. Following what we believe is the perfect combination between viticulture tradition in Spain and the modern means of sustainable agriculture, we turn our estate grown grapes into world class wines.

SHUKHRAT KHAKIMOV & VITICULTORES



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P.D.O. Alicante / P.D.O. Valencia / P.D.O. Manchuela



LIST OF PRODUCTS

- TEO Blanco Joven Viognier 2021 | 100% Viognier
- Tinto Joven Alicante Bouschet 2022 | 100% Alicante Bouschet
- Ggaspi Tierra Arenosa 2019 | 100% Monastrell
- Ggaspi Tierra Blanca/Roja 2020 | 100% Macabeo
- Ggaspi Tierra Gravas Rosado 2020 | 100% Monastrell
- Ggaspi Tierra Blanca Orange 2020 | 100% Macabeo
- La Bella Ancestral Joven 2020 | 100% Moravia Agria
- Teo Blanco Joven Malvasía 2022 | 100% Malvasía

Shukhrat Khakimov & Viticultores produces special Freaky & Crazy wines: biodynamical without additional sulfites wines, organic, with minimal intervention, «secano», garage, natural, ancestral, etc...

SK&V is an association of winemakers, oenologists, people who are passionate about wine and everything related to it. Our goal is to produce non-conventional wines from the unique vineyards of autochthonous varieties in different areas of Spain (mostly Levante). We take care of the vineyards in a biodynamic way, all the processes are carried out manually and all wines are vinified naturally.

TONI BENEITO



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D.O. Valencia



LIST OF PRODUCTS

- Alma Sana Tinto 2021 | 85% Bonicaire (Trepát), 15% Tempranillo
- Estribillo Tinto 2021 | 85% Cabernet Sauvignon, 15% Garnacha
- Alma Sana Blanco (Orange Wine) 2021 | 100% Tortosí
- Estribillo Blanco 2021 | 100% Tortosí
- Mosén Gregori Tinto 2021 | 50% Bonicaire, 30% Bobal, 20 % Monastrel

The winery Toni Beneito is the starting point, followed by the old winery dating from 1880 on the El Cabeço estate in the municipality of Bocairent (Valencia). The winery, and part of its vineyards, are located about 817 m above sea level sea.

Centennial trees, through which we can see the mark left by extreme weather, wrap the winery, surround it with history and tell us about the passage of time.

It is a modern winery, but nestled in history and prepared to produce different, signature wines with ancestral varieties germinated, matured and produced under the shadow of the Sierra Mariola.

In 1880 the El Cabeço farm was a property dedicated to the cultivation of vines. The vineyards covered the enclave until the phylloxera plague forced the vines to be uprooted. Centuries later, it is intended to recover these vineyards and their varieties.

U MES U

U M E S U
L'art de la Suma

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D.O.P. Cava / D.O.P. Penedès



LIST OF PRODUCTS

- Cygnus Albireo Brut | 35% Xarel·lo, 35% Parellada, 30% Macabeo
- Cygnus Sador Brut Nature Reserva | 40% Xarel·lo, 40% Parellada, 20% Macabeo
- Cygnus Giennah Brut Rosé | 85% Garnacha, 15% Pinot Noir
- Rara Avis Ardea Brut Nature Rosé | 100% Pinot Noir
- Rara Avis Larus Brut Nature Reserva | 50% Pinot Noir, 50% Xarel·lo
- Dahlia (Grey Wine) | 100% Red Garnacha
- Anais Xarel·lo | 100% Xarel·lo
- Anais Tempranillo | 85% Tempranillo, 15% Syrah

U MES U is a winery located in Font-rubí, in the Alt Penedès region. We are committed to practicing sustainable agriculture within the Penedès and Cava Designations of Origin (DO), and to crafting wines and cavas with a distinct personality, far from conventions. It's a journey that connects curiosity and observation, experience and knowledge.

We live this journey with all five senses, dedicated to our land, our team, and all the people who will one day enjoy our wines and cavas.

AGROALIMENTOS LA REDONDA



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P.D.O. Jerez



LIST OF PRODUCTS

- Vinagre de Jerez
- Vinagre Balsámico
- La Redonda Aove | 100% Arbequina
- Agos Aove Edición Limitada | 100% Arbequina

We are a family business, and as such, we treat our clients, generating a relationship of trust above all.

We are dedicated to the production and distribution of agricultural gourmet products for more than 50 years. Our Finca La Redonda is located in La Almunia de Doña Godina (50 km from Zaragoza). We produce Kakis, Almonds, Cherries and our Extra Virgin Olive Oil 100% Arbequina. We are independent, with our own Mill and our own Bottling.

In relation with the EVOO, we have our Agos (EVOO limited edition with only 0,1° acidity) and La Redonda (EVOO with only 0,1° acidity).

We regularly serve in Spain our EVOO to small and medium restaurants, Michelin Star Restaurants, in the Gourmet Section at El Corte Inglés (the biggest and finest Gourmet Shop in Spain), 4 and 5 Star Hotels, and many other nice places. The differentiation of our EVOO is our Consistency.

For us quality has preference over quantity.

In our Finca La Redonda we have created a unique ecosystem where different species of animals, insects and creatures coexist, together with all of our trees that make a different place. In addition, we have implemented Agrifood 4.0 technology to our production, which allows us to monitor our trees via satellite and adjust their water needs, helping to better manage such a scarce resource.



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Lleida



LIST OF PRODUCTS

- Serrano Ham Block 2,5Kg
- Sliced Serrano Ham 500gr
- Trio Español (Serrano Ham, Chorizo and Salchichón) 150gr
- Sliced Serrano Ham wafer-thin slices Al Plato 90gr
- Sliced Salchichón Al Plato 100gr
- Fuet Catalán 160gr
- Sliced Tapas Serrano Ham 70gr
- Charola Gourmet Selection 330gr

ARGAL has been a manufacturer of Spanish Charcuterie products since 1914. The company offers a wide range of products and in formats suitable for retailers, foodservice and for other manufacturers. ARGAL is the perfect partner if you never compromise on the quality of the products that you offer and their originality and differentiation.

CAMPODULCE CURADOS



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Zaragoza



LIST OF PRODUCTS

- Serrano Ham Reserva & Gran Reserva - Whole piece
- Serrano Ham Bodega, Reserva & Gran Reserva - Boneless
- Serrano Ham Bodega, Reserva & Gran Reserva - Sliced
- Iberian Ham | Grain-fed 50% Iberian, Acorn-fed 50% Iberian - with bone, boneless, sliced
- Iberian Shoulder | Grain-fed 50% Iberian, Acorn-fed 50% Iberian - with bone, boneless, sliced
- Charcuterie from iberian pork meat (Chorizo, Salchichón, Loin) in various formats

Campodulce Curados, belongs to Grupo Jorge, which is one of the most important meat groups in Spain. Please find here below a brief description of the company:

- Grupo Jorge integrates the entire production process, from genetics to sales. It has white and Iberian pig slaughterhouses, cutting rooms, dryers and a sliced room, with a hanging capacity of 700,000 pieces in Campodulce (Zuera-Zaragoza) and around 900,000 pieces in Mafresa (Fregenal de la Sierra-Badajoz).
- In Campodulce we offer products such as serrano, 50% Duroc and iberico, covering the whole range of curing needs of each category. Regarding formats, we produce pieces with bone, deboned formats and sliced products.
- In the national market we produce sliced products in most of the national and regional supermarkets in the country with distributor brand and manufacturer brand (such as ALDI, Carrefour, El Corte Inglés, Auchan, etc). In the International market we are in Asia, America and Europe. We are IFS, BRC, ETG certified.



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La Coruña



LIST OF PRODUCTS

- Calvo Tuna in Tomato Sauce 3+1x80g
- Calvo Tuna in Water 3+1x80g
- Calvo Tuna Salad Mexicana 150g
- Calvo Tuna Salad Mediterranea 150g
- Calvo Sardines in Olive Oil 120g
- Calvo Tuna in Sunflower Oil 3+1x65g
- Calvo Tuna in Olive Oil 3+1x65g
- Calvo Tuna in Olive Oil 6x65g

We are a global food company specialized in canned fish and seafood. We provide a wide variety of healthy and nutritious products to millions of people all over the world. Today we operate in more than 65 countries through our three main brands, benchmarks for quality food: Gomes da Costa, Calvo and Nostromo. We have over 4,500 employees and production plants in Spain, El Salvador and Brazil. We are signatories to the United Nations Global Compact, and partners of Foretica; we adhere to the Code of Good Commercial Practices for the Food Trade and are a member of Amfori, the leading global business association dedicated to open and sustainable trade.



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Valladolid



LIST OF PRODUCTS

- Sauces and mayonnaises (270g-340g)
- Variety of pasta sauces 300g
- Single-use jams and sauces (15g-30g)
- Diet Extra Preserve Jam 280g (variety of flavours)
- Fruit Extra Preserve Jam 340g (variety of flavours)
- Purafruta 250g (variety of flavours)
- Natural Jam 330g (variety of flavours)
- Creams, syrups, quince and honey

Helios Group, with over a century of experience, is a leading producer and trader of high-quality jams, fruit preserves, sauces, and other related products. Originating from a 19th-century sweet shop, it has evolved into an industry leader with state-of-the-art facilities in Spain, Germany, and Morocco. The group merges tradition with modern technology, ensuring top-notch quality from fruit to final product. It encompasses companies like Dulces y Conservas Helios S.A. and Iberfruta Muerza and exports to over 80 markets globally under multiple brand names.

Ibéricos Guillén



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Salamanca



LIST OF PRODUCTS

- Jamón Bellota 100% Ibérico
- Chorizo de Bellota Ibérico
- Lomo de Bellota 100% Ibérico
- Salchichón de Bellota Ibérico

Ibéricos Guillén is a family-owned company dedicated to the manufacturing and marketing of high-quality Iberian products sourced from their own pig farming. They oversee all processes from the breeding and feeding of Iberian pigs to their subsequent commercialization. The business model focuses on producing hams, shoulders, sausages, and various other products derived from Iberian pigs, starting with top-quality raw materials.

The company boasts excellent facilities in Guijuelo (Salamanca), which, combined with the expertise and tradition of their team, ensures that the manufacturing process is artisanal, completely removed from industrial processes. This results in their products becoming a benchmark for their customers both nationally and internationally.

With a tradition of over 60 years in the sector, it's worth highlighting the care and dedication given to each stage of the product's production, resulting in a differentiated and high-quality product.

Lastly, it's worth noting that the commercial department is staffed by qualified professionals who provide thorough and personalized support to each customer, offering friendly service and building strong trust in the customer-provider relationship.

IBÉRICOS REVISAN



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Salamanca



LIST OF PRODUCTS

- Iberico Sobrasada
- 100% Iberico Bellota Lomito Don Agustin
- Chorizo Extra 100% Iberico Bellota Natural Don Agustin
- Salchichon Extra 100% Iberico Bellota Natural Don Agustin
- 100% Iberico Bellota, Loin Don Agustin
- 100% Iberico Bellota Ham Don Agustin
- 100% Iberico Bellota Shoulder Ham
- 50% Iberico "Cebo" Ham

Revisan was established around 1925. Back then, life was slower. Time was given to achieve an exquisite product, the result of years of experience and following a trial and error method, until reaching the optimal point of flavor, texture, and aroma. Today, Revisan Ibéricos is a family business managed by the 3rd and 4th generation of the Revilla family, who continue to uphold the same philosophy: the product must be excellent, but also benefiting from the advantages that technology brings to the manufacturing process.

JAMONES Y EMBUTIDOS HERMANOS HOYOS



Eduardo Rojo
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Salamanca



LIST OF PRODUCTS

- 100% Iberian Acorn-Fed Ham PDO Guijuelo
- 50% Iberian Pasture-Raised Grain-Fed Ham
- Iberian Acorn-Fed 100% Pork Loin
- Iberian Acorn-Fed Extra Chorizo
- Iberian Acorn-Fed Extra Salchichon Sausage

HERMANOS HOYOS is a family business dedicated to the production of Iberian ham and sausages in an artisanal way. We have a long history in the pork sector, rooted in traditional artisanal methods and knowledge originated in La Alberca (Salamanca), a region which enjoys the exceptional climate of the Las Batuecas Sierra de Francia Natural Park (Biosphere Reserve).

At Hermanos Hoyos we offer a wide range of Iberian products with Designation of Origin of Guijuelo.

Our production facilities in La Alberca, receive the best Iberian pigs from the pastures of Salamanca, Extremadura and Andalusia.

After a rigorous quality analysis and sanitary control, complementing those carried out at origin, we produce hams and sausages respecting traditional palates and the most appropriate curing periods for each product.

For centuries, we have known that eating well should be the rule, not the exception.

More information on
foodswinesfromspain.com



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