



FOODS & WINES
from SPAIN

Namasté!

Let me tell you a secret ...

Do you know why Spain is in vogue? Not only because of the recent victory of our National Football Team in South Africa 2010, or for the famous "Tomatina Festival", or the 'San Fermin' celebration and its version in the film "Running with the Bulls" ...

Or maybe it is because we are the number one worldwide in olive oil, or because we are the third tourism destination in the world, or because some of the best chefs and restaurants in the world are in Spain ...

The real secret and the reason to be as we are is because of the passion that moves us ...

Spain has great individual geniuses universally known in the art world and film, including Picasso, Dali, Almodóvar, and also in the world of sport, like Rafael Nadal or Andrés Iniesta. But first of all, each of them have the ability to join efforts and work successfully in teams.

The art of living, share, enjoy, create, craft, go out, innovation, tradition, taste, fiesta, landscapes, family, wine, sports, culture, gastronomy, dance... our five senses are shaken daily thanks to the passion with which we live each one of our moments. And I would like to share everything with you.

In these pages we will focus on our passion for food, which we wish it will reach your home and all the families of India.

Count on us for it!



Ion de la Riva
Ambassador of Spain





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Spanish Food and Drink
Industry Federation

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Flavours from Spain

Food and gourmet products have always featured prominently in the history of the regions that make up modern Spain. The Hispania lands were already famous for their cooking at the time of the Roman Empire. Its strategic geographical position, set between Africa and Europe, between the Atlantic and the Mediterranean, made the Iberian Peninsula crossing place for a number of cultures, giving rise to Spain's rich culture and gastronomic diversity.

Spain's rich gastronomy would not be the same if it could not draw on the well-stocked food pantry supplied by the country's varied range of climates and soils. Sea, mountain, vegetable plots, pastures, rivers, forests, etc., are all a generous source of Spanish cuisine. In the next few pages are just a few of the most emblematic products.

Spain's varied climate and landscapes have produced not one but several cuisines, all sharing ingredients, techniques and recipes but each with their own distinctive character based on regional geography and history:

From the interior...

Stews, roasts and Sausages (Aragón, Castile-León, Castile-La Mancha, Extremadura, La Rioja, Navarre & Madrid)

Green Spain...

Hidden Wealth (Galicia, Asturias, Cantabria & The Basque Country)

The Mediterranean...

Sea, Market Gardens and Olive Groves (Catalonia, Murcia & the Valencian Community)

Andalusia...

The legacy of Cross-Border Fusion (South of Iberian Peninsula, border between Europe & Africa, between the Mediterranean & The Atlantic)

The Islands...

Delicious Harbors (Balearic Islands & Canary Islands)

Olive oil & Olives



Olive Oil & Olives

... the golden liquid

Spain is the world's leading producer and exporter of olive oil, an essential ingredient in the Mediterranean diet and perhaps the most famous in the Spanish food pantry.

There are different kinds of oil according to the variety of olive used and how is processed. Extra virgin olive oil is the most sought-after from the gourmet point of view, as it is the direct result of pressing the olives. Although Andalusia, particularly the province of Jaén, has the largest number of olive groves, olive trees are grown across Spain, with major production areas in Aragón, Catalonia, Castil-La Manch, Extremadura, the Balearic Islands, La Rioja, Madrid and Navarre. In fact, there are over 32 Protected Designation of Origin (PDO) that safeguard and guarantee production of top quality olive oil. This means it is hard to think of any Spanish recipe that does not use olive oil as the basic ingredient base.

... the local appetizer

Anyone visiting a Spanish bar will come across a small dish of olives on the counter to accompany their glass of wine or beer. The fruit of the olive tree is one of the most popular and frequently served appetizers. Of the huge variety of olives grown in Spain, four are the most commonly found as table olives: Gordal, Manzanilla, Hojiblanca and Cacereña. To make them suitable for eating, olives undergo a maceration process to eliminate the bitter taste produced by the oleuropein they contain. Depending on the region, these olives are seasoned with a range of different ingredients.



Ham & Cold Meats

Ham & Sausages

... the Miracle of Curing

Without a doubt, the most emblematic Spanish delicatessen products are Ibérico and Serrano hams, the result of salting legs of pork and leaving them to cure in the air for several months.

Ibérico ham is special because of the breed of animal it comes from, which is typically Spanish and reared in pastures where it is free to feed and roam. This category includes Ibérico ham from acorn-fed pigs, acorns (bellotas) that they find in the countryside. The main areas where these hams are produced are in Andalusia, Extremadura and Salamanca (Castille-León).

... the ever popular pig

A popular Spanish saying sums up the national preference for sausages and other pork products: 'I love everything about pigs, even the way they walk'. All parts of the pig can be used to make cured and fresh sausages such as chorizo, salchichón, longaniza, sobrasada, chistorra (a small spicy chorizo), morcilla (black sausage), morcón (similar to chorizo), chicharrones (made with pork fat) and, of course, hams. Every region has its speciality and its own particular way of seasoning the pork that is later used to make sausages, either with natural or synthetic skins. Ingredients and seasonings include pimentón (a type of Spanish paprika), cayenne pepper, potatoes, pumpkin, rice, onion, black pepper, herbs...

The new slicing and vacuum packing techniques make exports easier, since they allow these products to be enjoyed throughout the world maintaining their characteristics intact.

Fresh & Canned Fish



Fresh & Preserved Fish

... foods for any Time of the Year

The Spanish preserves industry is one of the best in the world and its tradition dates back to the coastal factories that made *garum* in Roman times. The Spanish preserves industry focuses on three types of food: fish, vegetables and fruit. Fish preserves are produced along more than 7.500 Kilometers/ 4.660 miles of the country's coastline, using vegetable oils to preserve the food. In Andalusia, the main type of preserve is of tuna and melva (frigate mackerel), the Cantabria and Basque Country region concentrates on albacore tuna and in Galicia there is a thriving preserves industry of mussels, sardines and tuna. There is also a long tradition of preserving fish by salting along the east coast of Spain.



Cheese Dairy & Products

Cheese & Dairy

... land of a Hundred Cheeses

The cheese map of Spain is drawn by the orography together with climate conditions that result in either the abundance or scarcity of pastures. Goat's cheese is produced mainly in the mountain ranges running across the centre of the country and in the south, as well as on the islands (cheese such as Ibores, Majorero, Murcia...). Cheeses made using sheep's milk are predominant on the vast plateaus of Castile-La Mancha (Manchego) and Castile-León (Zamorano), as well as in a large part of Navarre and the Basque Country (Roncal and Idiazabal). Cow's milk cheese is mainly found in Spain's rainy northern regions, from where over half the country's cheese varieties come from. Varieties using only cow's milk, such as Tetilla, Cantabria, La Peral and Afuega'l Pitu, are produced in this area, although cheese obtained from a mix of different kinds of milk is equally popular (such as Cabrales and Liébana)



Spices, Dried Nuts & Snacks

Spices, Dried Nuts & Snacks

...spices with Spanish Style

Prime examples of Spanish cooking's creative flair and its ability to absorb foods from other lands can be seen in its use of pimentón (a type of paprika) and saffron, two essential spices featured in many of the country's dishes. Saffron arrived on the Iberian Peninsula with the Muslims around the 9th century AD and was grown mainly in the central regions. Its use as a condiment appears in numerous recipes, becoming an essential ingredient in typically Spanish dishes such as chicken in pepitoria sauce and paella. Today, Spain is the second largest producer of saffron in the world.

Pimentón is one of Spain's own contributions to international cuisine. It is a powder obtained from drying and grinding red peppers, a product originally from America and brought into Europe by the Spanish in the 15th century.



Honey,
Jam &
Sweets

Honey, Jam & Sweets

... life and Soul of the Fiestas

The Muslims occupied practically the whole of Spain for centuries and left behind their fondness for sweets made with honey and nuts.

A number of outside influences can also be seen in cakes, pastries and desserts. Arab culture is evident in speciality products from eastern Spain, such as turrón (a kind of Spanish nougat), containing honey and almonds or hazelnuts. Christian variations of these cakes and pastries are mantecados and other cookies, which can be found all over Spain. There is also a plethora of sweets linked with Catholic festivals, such as torrijas (fried bread dipped in sugar) in Easter, various sweets typically eaten on All Saint's Day, and Christmas polvorones (floury cookies). Each region is also justly proud of its local desserts: rice pudding (Asturias), filloas-crêpes (Galicia), Quesada-cheese cake (Cantabria), San Isidro rosquillas-fried pastries (Madrid) or panellets-almond or sweet potato marzipan cakes (Catalonia and Aragón).

Ready
& Frozen



Ready & Frozen

Stop by your favorite restaurant or food store, and you're likely to spot an emerging culinary trend. As the Indian palate grows increasingly adventurous, Spanish food has become the hottest international cuisine – more tapas (appetizers or snacks) than tacos. Think Mediterranean fare, bottleful of healthful olive oil, onions, olives, tomatoes, seasonal produce and seafood. "Spain is the new France."

Wine, Cider & Spirits



Wine, Cider & Spirits

... spoil for choice

The history of wine growing in Spain runs parallel with the history of the first settlers on the Iberian Peninsula; the earliest records of commercial wine production date back to the chronicles of the Roman Empire, which tell of shipments leaving what is now Tarragona (Catalonia) and Andalusia.

Wine growing is deeply rooted in Spanish culture and wine production is spread throughout the whole country. Spain has the greatest area of vineyards in the world (1.16 million hectares / 2.87 million acres) and is the world's third largest wine producer. The country's huge range of climates and soils have given rise to some 600 local grape varieties such as Tempranillo, Garnacha, Monastrell, Verdejo and Pedro Ximénez.

This diversity also enables Spanish wineries to handle different types of wine with over 60 Designations of Origin (DO) protecting top quality wines.

... technique escanciar un culín

The making and drinking of cider is traditional in several areas of northern Spain, mainly Asturias and the Basque Country.

Cider tasting events are popular in the Basque province of Gipuzkoa, where stalls are set up on the street selling the drink from several producers at cheap prices and served until stock runs out.

But the largest producer of cider in Spain is the Atlantic region of Asturias, amounting to more than the 80% of the whole production of Spain. The consumption of cider in Asturias is of 54 liters per person/year, probably the highest in any European region.

The traditional Asturian *sidra*, is a still cider of 48% strength, although there are other varieties. Traditionally, it is served in *sidrerías*, pubs specializing in cider although it is also possible to have other drinks as well as traditional food, where it is poured in very small quantities from a height into a wide glass, with the arm holding the bottle extended upwards and the one holding the glass extended downwards.



Juices &
Non Alcoholic
Drinks

Juices & Non Alcoholic Drinks

Spain offers a wonderful variety of drinks - wine, sherry, brandy, moscatel, cava, cider. Something to suit all tastes, but what is a little known fact is that Spain also produces an array of non alcoholic beverages from non alcoholic beers to alcohol free wines & liquors. It is a viable alternative for those who wish to celebrate, or who wish simply to enjoy the taste of wines, beers & liquors without experiencing the effects of alcohol. Now that's worth raising a glass to.

Calendar of Spanish F&W Fairs



**Salón Internacional Gourmets
Internacional Gourmets Show**

April 2011
Madrid, Spain
www.gourmets.net



**FENAVIN
Spanish Wine Fair**

May 2011
Ciudad Real, Spain
www.fenavin.com



**Alimentaria Barcelona
The International Food and Beverages Exhibition**

March 2012
Barcelona, Spain
www.alimentaria-bcn.com



**ESPAÑA ORIGINAL
National Trade Fair for Denomination of
Origin and other Quality Agri-Food Products**

May 2012
Ciudad Real, Spain
www.espanaoriginal.com

Alphabetical Product Listing

ACETTE SANTA CLARA
ACETTES MALAGON
ACETTES TOLEDO
ACEITUNAS CAZORLA
ADEGA DOS EIDOS, S.L.
AGRO SEVILLA ACEITUNAS S. COOP. AND.
AGROIBÉRICOS DERAZA
ALBET I NOYA
ALMENDRAS DE LA MANCHA S.A.
ASTEX
ATRIAN BAKERS
AUGAVELLA
AZLOA OXIBALTZA
BALNEARIO Y AGUAS DE SOLAN DE CABRAS, S.L.
BIOSURYA
BODEGA DIAZ BAYO
BODEGA MARTINEZ LACUESTA S.A.
BODEGAS ARAGONESAS
BODEGAS ARLANZA
BODEGAS CASTAÑO S.L.
BODEGAS COTO REDONDO
BODEGAS COVILA
BODEGAS EIDOSELA
BODEGAS ERCAVIO
BODEGAS F. SCHATZ
BODEGAS FELIX CALLEJO
BODEGAS FERNANDEZ DE PIEROLA
BODEGAS FERNANDO CASTRO
BODEGAS FRANCO ESPAÑOLAS
BODEGAS GRUPO YLLERA
BODEGAS HEMANOS PÉREZ PASCUAS
BODEGAS HIDALGO LA GITANA
BODEGAS LOLI CASADO
BODEGAS LOPEZ PANACH
BODEGAS MARQUÉS DE VIZHOJA
BODEGAS MARQUÉS DE VIZHOJA

BODEGAS MATARROMERA
BODEGAS OLCAVIANA
BODEGAS OSTATU
BODEGAS PEÑAFIEL
BODEGAS PINORD
BODEGAS PITTACUM
BODEGAS PROTOS
BODEGAS RESALTE DE PEÑAFIEL
BODEGAS RIBÓN
BODEGAS RODA
BODEGAS ROURA
BODEGAS SAN ALEJANDRO
BODEGAS SAN ISIDRO DE PEDRO MUÑOZ
BODEGAS SAN JOSÉ
BODEGAS VALDEPABLO
BODEGAS VICITULTORES DE BARROS
BORGES
CAFÉS GRANELL
CAL SABOI
CALYDE
CAMPOFRIO FOOD GROUP
CANPIPORK
CÁRNICAS IGLESIAS
CÁRNICAS JOSELITO
CARRASCO GUIJUELO
CASA GUALDA
CASTILLO DE CANENA
CASTY
CATA GOURMET
CAVA JOSEP M^e FERRET GUASHC
CHOCOLATES VALOR S.A.
CODAN, S.A.
CONNORSA
CONSERVES FERRER
COOPERATIVA LA CARRERA
CORTIJO DE SUERTE ALTA

Alphabetical Product Listing

COVAP
COVINCA
DE LO NUESTRO ARTESANO
DELICASA EXPORT SL
DOMINIO DE PUNCTUM
ELPOZO ALIMENTACIÓN
EMBOTTIS CALET, S.L.
EMBUTIDOS Y JAMONES ESPAÑA E HIJOS
ENCOMIENDA DE CERVERA
EXNOR QUALITY FOODS
FADICAMO
FELIX SOLIS AVANTIS
FERCE S.A.
FINCA EL ACEBUCHAR
FINCA LOS ALJIBES
FREIXENET
FRESHCO
GOLYDUL
GOYVAL VINAGRES
GRUP PONS
GRUPO DOMINIO DE TARES
GRUPO FRIAS
HIJOS DE SALVADOR RODRIGUEZ
IKOFA
INDUSTRIAS CARNICAS VILLAR S.A.
INES ROSALES
INFRUSESA
JAMONES SEGOVIA
JAVIER SAN VITICULTOR
JOLCA S.A.
JUMEL ALIMENTARIA S.A.
JUVE Y CAMPS
LA GERGALEÑA PRODUCTOS
ARTESANALES
LIVEN QUALITY SNAKS
LORETO SPEACIALTY FOODS
MANUEL BUSTO AMANDI S.A.
MAR DE ENVERO
MARQUES DE VALDUEZA
MARTIN Y GEIJO
MILLAN VICENTE
MONVA S.L.
MORENO, S.A.
NETASA
OLIVAR DE SEGURA
OLIVE LINE
OSBORNE
OSBORNE 5J
PAGO DE LOS CAPELLANES, S.A.
PRODEVISA, S.A.
QUESERÍAS ENTREPINARES
QUESOS CORCUERA
RAFAEL SALGADO
RIVES PITMAN S.A.
ROVIRA BAQUES
SAGENIS I VAQUE
SAN MARCOS
SANCHEZ ROMATE
SOS CORPORACION ALIMENTARIA
SOVENA
TERRAS GAUDA
TINTO FIGUERO
UNIOLIVA
VALLE BALLINA Y FERNÁNDEZ
VERDÚ CANTÓ
VINOS COLOMAN
VINOS CORONA DE ARAGÓN
VINOS JEROMIN
VIÑEDOS Y BODEGAS DE LA MARQUESA S.L.
WEST EDWARDS
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