



## A taste of Spain

The Iberian nation of Spain boasts a distinctly vibrant culture that's overflowing with bravado and tradition. From the distinctive foods and indigenous wines, to the entertainment and celebration of history, Spain stands out from its neighboring countries with its charm, customs, and flavor for life.

One thing is for certain when examining the culture of Spain: Spaniards love their food and the customs surrounding it. Throughout history, Spain has seen many influences - both geographical and cultural - that have played important roles in developing the Spanish cuisine we know and love today.

Located on the Iberian peninsula and almost entirely surrounded by water, it is no wonder that seafood is one of the pillars of Spanish food. The rest of the country is a diverse terrain made up of mountain ranges, lush pastures, farm grounds, and coastlines, which provide a variety of fresh products.

As cultures passed through or settled in Spain, they introduced a variety of ingredients and left their mark on the history of Spanish food. The Phoenicians left their sauces, the Greeks introduced olive oil, and the Moors brought fruits and light seasonings into the diet, as well as combinations of fruits and nuts with meats and fish. The Moors also introduced the use of rice - now a genuine staple in Spain - and the flavors of saffron, cinnamon and nutmeg. The Romans, Carthaginians and Jews all integrated elements of their own cooking as well.

Today, some of Spain's most common dishes include the Tortilla de Patata (potato omelet), Seafood Paella, Chorizo Sausage, Gazpacho Soup, and Tapas (small plates). Vegetables include tomatoes, chilies, potatoes and beans, and no spice is as celebrated as the great paprika. We are happy to share 'A Taste of Spain' with a special collection of imported gourmet food items. Please enjoy! Salud!

Find these fine recipes and more at [GoldMedalWineClub.com/Recipes](http://GoldMedalWineClub.com/Recipes)



**Empanada Gallega  
(Galician Pork and Pepper Pie)**

*Pairs well with the Viños Valtuille  
2018 'Pago de Valdoneje'  
Viñas Viejas Mencía*



**Sopa de Lentejas  
(Spanish Lentil Soup)**

*Pairs well with the Viños Valtuille  
2017 'Cabanelas' Mencía*

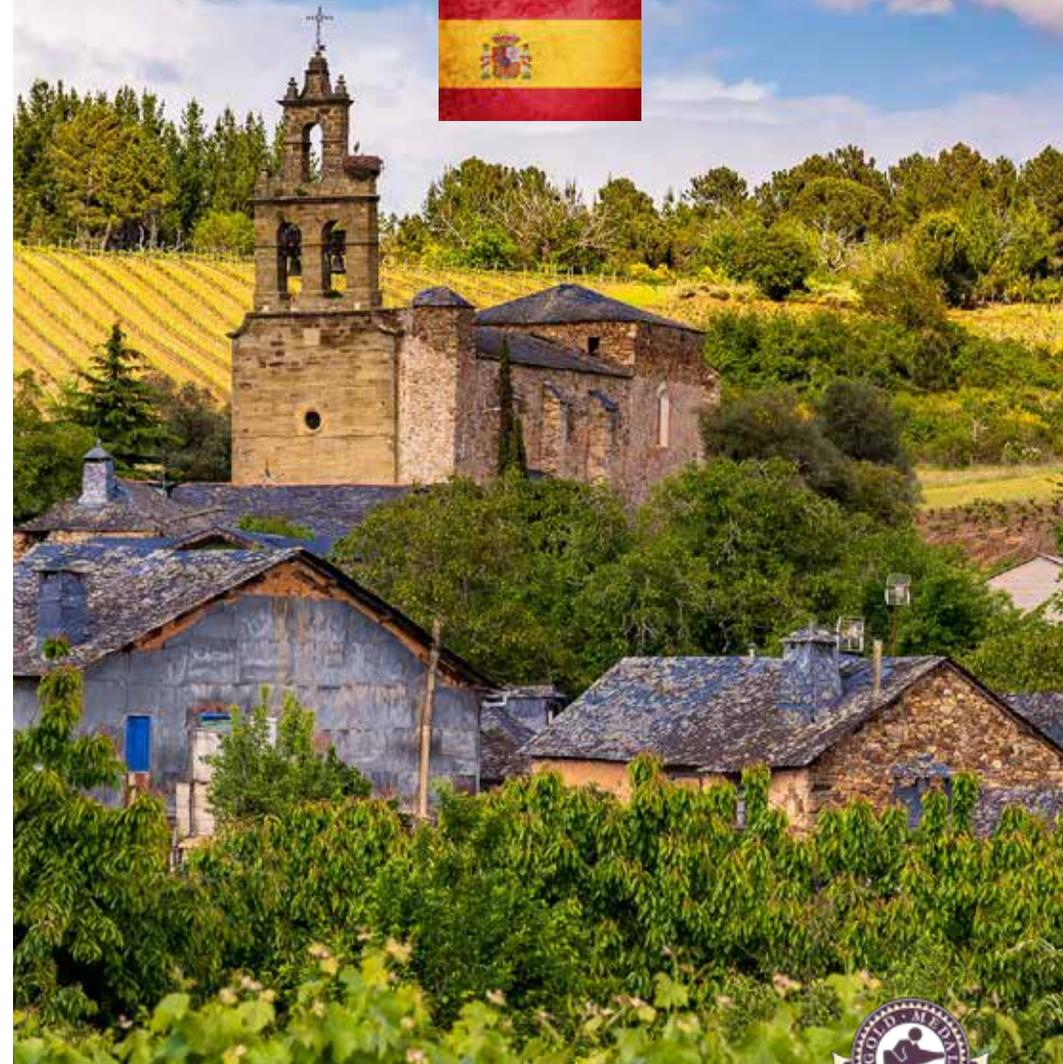


**Spanish Paella**

*Pairs well with the Viños Valtuille  
2019 'Pago de Valdoneje' Godello*

# Taste the Adventure!

Spain





# Artisans of Spain



## ■ De Lo Nuestro Artesano

Established in 1986, De Lo Nuestro Artesano is a family-owned gourmet food company located in the heart of El Bierzo that specializes in crafting exquisite traditional preserves, canned fruits and vegetables, and infused-oils and vinegars. The facility prides itself on craftsmanship, modern technology, and premium quality ingredients.



## ■ La Pastora

Located in Murcia, La Pastora is a renowned Spanish company committed to producing 100% pure paprika and other gourmet paprika-based products. The business is run by the four Sanchez Garcia sisters who share a vision of respecting tradition and nutrition while conceptualizing innovative products to take paprika to the next level.



## ■ Arroyabe

For over 100 years, Arroyabe has been dedicated to the traditional preparation of canned fish, providing maximum flavor and exquisite taste. Located in Bermeo, which has the largest fishing fleet in the Bay of Biscay, Arroyabe has modern high-tech facilities that allow for flavor preservation, freshness, and quality. The company specializes in products from the Cantabrian Sea, located off the coast of northern Spain (White Tuna, Cantabrian Anchovies, Yellowfin Tuna).



## ■ Le Mas des Abeilles

Located in the Regional Natural Park of Luberon in the heart of Provence, France, Le Mas des Abeilles produces specialty honeys from Provence - and Spain! - in a range of unique and diverse flavors. Tasty, natural, and healthy, these honeys are made in the traditional way with no additives, offering a naturally "raw" product.



## ■ Chocolate Amatller

Founded in Barcelona by Gabriel Amatller in 1797, Chocolate Amatller is the oldest artisan chocolate company in Spain, offering a variety of textures, flavors, and exquisite gourmet chocolate presentations. The flavors are delicate and well balanced at Chocolate Amatller, while the packaging consists of Art Nouveau reproductions of beautifully illustrated wrappers and boxes.

\*Due to limited quantities, some products may be substituted for a different flavor or product of equal value and quality.

# International Gourmet Adventure Package



Taking your International Wine Club membership to a higher level of enjoyment with imported gourmet selections.

## ■ Balsamic Vinegar Dressing with Tomato

*De Lo Nuestro Artesano*

A versatile Balsamic Vinegar infused with tomatoes, this dressing can be drizzled on anything from garden vegetable salads to grilled pork and chicken. It can even be used a dipping sauce for freshly baked bread.

## ■ Sweet Paprika Powder/Pimentón Dulce

*La Pastora*

Naturally sweet Paprika Powder, this product is made by grinding ripe and healthy dry peppers of the Capsicum Annum variety. This spice adds striking red color and a mild, sweet flavor to savory meats, soups, stews, and seafood.

## ■ Smoked Paprika Pearls

*La Pastora*

Developed from organic smoked paprika, these Smoked Paprika Pearls are creamy in texture and bright orange in color, giving a bold, flavorful and unique touch to your dishes. Try adding it to shrimp, Burrata cheese, hummus, or soup.

## ■ Drop Peppers

*La Pastora*

An excellent topping for seasoning pizzas, cheeses, salads, desserts, and

even cocktails, the La Pastora Drop Peppers are flavorful and aromatic. They also make a great snack!

## ■ White Tuna in Olive Oil

*Arroyabe*

White Tuna (also known as Albacore or Bonito del Norte) is considered a superior tuna because of its exquisite flavor, white tone, and smooth texture. Caught in the Bay of Biscay using traditional and ecological methods, this tuna is canned in premium olive oil to preserve quality.

## ■ Lemon-Tree Honey

*Le Mas des Abeilles*

The bees for this honey foraged in organically grown lemon trees in Spain, offering a powerful citrus flavor to this sweet, naturally made honey. Spread this honey on toast, add it to tea, drizzle on soft cheeses, or mix with yogurt.

## ■ Flors Surtido Frutas (Fruity Flowers)

*Chocolate Amatller*

Premium chocolate candies in the shape of flowers, these sweet treats come in an assortment of flavors (orange marmalade, raspberry, and lemon). This is the perfect dessert for those who appreciate the contrast between fruits and chocolate.