

# *Delikatha*

• The Nature of Exquisite •



*Products from Spain*



• The Nature of Exquisite •

Export-Import Delicatessen Business Group S.L.  
Calle Villablanca, 85. 28032 Madrid - España  
[www.delikatha.com](http://www.delikatha.com)  
[info@delikatha.com](mailto:info@delikatha.com)  
(0034) 695 261 984 / (0034) 91 01 79 714



Delikatha is a Spanish company dedicated to international trade.  
We offer the best food products from Spain to the world.

EXTRA VIRGIN OLIVE OILS • IBÉRICO PRODUCTS • PRESERVES • WINES

*Delikatha* has established itself as a benchmark of quality  
that encompasses the most exquisite gourmet products from the most important regions of Spain.

We only aim for the best of the best. That is why we offer the widest range of products, carefully selected  
by expert gourmets and prestigious professionals of the haute cuisine and the wine world.

This enables us to offer unique, high quality and great taste products.

Among our delicatessen we highlight our wines, selected from the four main wine producing regions  
of Spain; our four olive oil varieties of the highest quality;  
our Ibérico cold cuts as well as our seafood preserves, among others.





*Ecologic*



## EXTRA VIRGIN OLIVE OIL

### CUQUILLO EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil with an intense and complex fruity flavour. It brings the scent of vegetables such as the aubergine and the artichoke with a touch of citrus. Deeper inside it has the feeling of green dried fruits as the almond.

To the palate is spicier than bitter, its intensity being medium to high. Surprisingly to the nose, it has as a secondary aroma a touch of licorice.

### MORISCA EXTRA VIRGIN OLIVE OIL

Intensely fruity with a taste of green apple; soft and delicate with a slightly almond aftertaste. It has a tomato plant aroma.

Slightly bitter and spicy to the palate with a final slightly bitter aftertaste. This is precisely the main characteristic of the Morisca variety.

### ARBEQUINA EXTRA VIRGIN OLIVE OIL

It is a sweet, light oil with a delicate texture. It has a rich and intense fruity scent, between green and ripe with freshly cut grass notes and a light apple aroma.

Its taste is sweet and fruity with a touch of apple, almonds and hazelnuts. Surprisingly, a slight spicy taste strengthens all these sensations.

### PICUAL EXTRA VIRGIN OLIVE OIL

This is a full bodied, powerful olive oil. Wood, banana and freshly cut grass taste. Its slightly bitter and spicy flavour confers this oil of a great personality. Picual Extra Virgin Olive Oil is the richest of this precious oil acid. This particular acid is one of the most frequently associated to reducing the risk of suffering cardiovascular and hepatic illnesses.

Moreover, the Picual variety presents an excellent composition of fatty acids together with a great quantity of natural antioxidants.

*Ecologic*

### EXTRA VIRGIN OLIVE OIL

Product 100% issued from the ecological agriculture. Extra Virgin Olive Oil coming from an ecological crop of the Morisca variety. Oil produced from a carefully selected choice of olives, pressed in an exhaustive controlled process of cold extraction through a continuous ecological system of two phases where the temperature never exceeds 27°.

Intensely fruity green apple aroma with a bitter and spice taste. Slightly bitter aftertaste.



## IBÉRICO PRODUCTS

Our top quality products come from pure acorn-fed Iberian pigs.

Our hams are prepared in the traditional way as artisans have transmitted their craft from each generation to the next. Likewise with the embutidos (cold cuts).

The master cold cuts maker chooses and cleans the meat, seasons and kneads it, stuffs everything and, later on, supervises the whole drying and maturation process.

*Delikatha*



### PURE IBÉRICO ACORN HAM (BELLOTA)

Acorn ham comes from pure acorn-fed Iberian pigs. Its preparation is carried out using traditional methods with a period of maturation of 30 to 40 months. Moreover, these ham pieces are kept in stone carved natural cellars during two years until completing its maturation process. This way, we obtain the best product noticeable even to the naked eye; **we achieve a perfect balance between an intense flavour and a delicate acorn aroma.**

We also provide our customers with our CUT BY HAND WITH A KNIFE HAM SLICES specially prepared by our ham cutting masters who know how to get all the juice to the product with the ideal size and slice thickness to let us fully appreciate all its flavour and aroma.

### ACORN-FED IBÉRICO PORK LOIN (LOMO)

Made with clean-cut pork loin from pure Iberian acorn-fed pigs and pickled with paprika, garlic and salt. It is left to marinate during 3 or 4 days, it is stuffed and then it is tied with a string.

Its ageing period at our driers and cellars lasts at least 120 days. When the master cold cuts maker deems the lomo is at its perfect time, **he cleans up, labels and packs it individually to preserve all its aroma and flavour.**

### SHEEP'S CURED AND SEMICURED MANCHEGO CHEESE

Its distinctive wild flavour is remarkable, luscious with a good bouquet and aftertaste. It can be eaten all year round and easily preserved for a long time. Immersed in olive oil it can last up to two years.

Raw material: **Exclusively made from the milk of the Machega breed of sheep.**

Curing period: About 8 months.

### ACORN-FED IBÉRICO LARGE INTESTINE PORK SAUSAGE (CHORIZO CULAR)

Exclusively made from the best pork's lean of pure Iberian acorn-fed pigs. They are all carefully chosen so that, in the end, the fat is removed from the meat. This raw material should be prepared in small quantities. Meat pieces are then chopped up and minced. After that the meat is mixed with roasted red peppers, garlic and salt; leaving it to marinate for 24 hours. Finally, all the ingredients are stuffed.

The ageing period lasts for at least 150 days. The moment our master cold cuts maker deems to be perfect for the chorizo cular, it is then cleaned up, labelled and vacuum packed. When cut it has a marbled aspect. It is frequently lean and has a bright red colour. **It is very juicy and taste due to the interspersed fat of the chorizo cular**

### ACORN-FED IBÉRICO SAUCISSON (SALCHICHÓN)

Made 40% from lean ham and acorn-fed pork shoulder cut by knife and the other 60% from top lean cuts from acorn-fed pigs and top loin steak.

Meat pieces are then chopped up and minced. After that the meat is mixed with ground and milled pepper, grated nutmeg, clove, other spices and salt; leaving it to marinate for 24 hours. Finally, all the ingredients are stuffed.

The chorizo is kept at the driers and cellar until the moment considered by the master cold cuts maker to be perfect. It is then cleaned up, labelled and vacuum packed.

It has the taste of traditional salchichón made at home pig slaughtering at Extremadura

## PRESERVED FISH AND SEAFOOD



### MUSSELS IN PICKLED SAUCE

The highest quality mussels chosen just for you from the mussels' beds of the Rías de Arosa (flooded river valleys). They have a high nutritive value and contain quality proteins, rich in amino acids, a lot of potassium, phosphorus, sodium, iron, zinc, vitamin A, group B and a great quantity of folic acid, the highest in a seafood product, and vitamin B12. Mussels are a first class, healthy food.

**Ingredients:** Fried mussels in olive oil and soft pickle sauce.  
Net Weight: 110g. Drained Weight: 68g. 4/6 pieces



### CANTABRIAN ANCHOVIES

With an artisan elaboration process to make of it a luxury product, due to the fact that the quality of anchovies depends on the skills of the artisan and the cleanliness of the anchovies themselves. Our anchovies are treated by the best and most experienced Cantabrian artisan's hands who apply over them a double cleanup process to extract as much anchovies' bones as possible.

**Ingredients:** Anchovy fillets in Extra Virgin Olive Oil and salt.  
Net Weight: 120g. 8 pieces



### COCKLES

Hand gathered at the beaches of the Galician coast where the plankton is excellent makes the taste of our cockles so special and remarkable. This is a very nutritive product due to its iron and polyunsaturated fat content.

**Ingredients:** Natural cockles.  
Net Weight: 110g. Drained Weight: 62g . 20/25 pieces

### NATURAL SEA URCHIN ROES

This product comes from the Galician Rías or estuaries. Its extraordinary sea and seafood flavour, together with its smooth texture, makes the sea urchin an exquisite delicacy, one of the main Delicatessen of the moment, a widely appreciated product, and a real treat.

Julio Camba, a well-known writer and gastronome, defines sea urchin caviar as “a sea extract, the breath of the storm, and the essence of the tempest. The first sea urchin in your mouth is not only mouth-watering but sea water mouth-watering with all its sea flavours and smells”.

**Ingredients:** Sea urchin roes, water and salt.  
Net Weight: 120g. Drained Weight: 95g.



### TROUT CAVIAR

Vivid salmon colour, very loose roes and amazing texture. It is perfect to give a touch of colour and distinction to any food presentation. Great for soups, salads, vinaigrettes, fish or to simply eat it on itself or on a delicious Spanish tapa.



### SALMON CAVIAR

With its bright red colour and its spectacular and unique taste, it is the gourmet product par excellence. Furthermore, it has a high nutritional value because it contains folic acid, vitamins A, D, E, and F, iodine, phosphorous, iron and Omega-3 fatty acids, together with its high protein content (30%). Definitely is the favourite of the sushi chefs all around the world.





## PRESERVES

### DUCK WITH PLUM AND BRANDY SAUCE

**Ingredients:** Glacé duck, prunes, Brandy, onion, leek, carrot, sugar, garlic and salt.

**Preparation:** On a frying pan or casserole: Pour the contents on the pan and heat them on a low heat, preferably covered. If necessary, add some water. Remove the lid and heat the product for microwave cooking.

### DUCK À L'ORANGE (PATO A LA NARANJA)

**Ingredients:** Glacé duck, orange juice, onion, leek, carrot, orange liqueur, jelly, sugar, corn flour, garlic and salt.

**Preparation:** On a frying pan or a casserole: Pour the contents on the pan and heat them on a low heat, preferably covered. If necessary, add a bit of water. Remove the lid and hit the product, for microwave cooking.

### BEEF MEATBALLS (ALBÓNDIGAS)

**Ingredients:** 100% beef meat, onion, tomato, zucchini, red bell peppers, green peppers, milk, eggs, black pepper, white pepper, olive oil, wheat flour and salt.

**Preparation:** In a frying pan or casserole: Pour the contents on the pan and heat them on a low heat, preferably covered. If necessary, add a bit of water. Remove the lid and heat the product, for microwave cooking.

100% natural, no additives product.  
Approximate Weight: 425g

### BRAISED CALF CHEEK

**Ingredients:** Calf cheek, onions, carrots, tomatoes, green pepper, olive oil, black pepper, cayenne pepper, cornflour, garlic and salt.

### TRADITIONAL STYLE TRIPES (CALLOS)

**Ingredients:** Tripes, chorizo, onion, tomato, olive oil, black pepper, cayenne pepper, wheat flour and salt.

**Preparation:** On a fry pan or a casserole: Pour the contents on the pan, season to taste and heat everything at a low heat, preferably covered. If necessary, add some water. Remove cover and heat product for microwave cooking.

### SMOKED, ROSTED VEGETABLES (ESCALIVADA)

**Ingredients:** Onion, red bell pepper, aubergine, olive oil and salt.

**Preparation:** Perfect to be served as a cold salad. It can also be heated as a side dish.

100% natural, no additives product.  
Approximate Weight: 425g

## PRESERVES



### ARTICHOKE IN EXTRA VIRGIN OLIVE OIL CHUTNEY

**Ingredients:** Artichokes, Extra Virgin Olive Oil and salt.

**Preparation:** On a frying pan or a casserole: Sauté it in its own oil. Perfect as a side dish with ham or bacon dices. For microwave, remove the cover and heat the product. 100% natural, no additives product. Approximate Weight: 425g

### SPANISH RATATOUILLE

**Ingredients:** Zucchini, onion, tomato, red bell pepper, olive oil, black pepper, sugar, garlic and salt.

**Preparation:** In a frying pan or a casserole: Pour the contents on the pan and heat them on a low heat, preferably covered. If necessary, add a bit of water. Remove the lid and heat the product for microwave cooking. 100% natural, no additives product. Approximate Weight: 425g



### CHARCOAL GRILLED PEPPERS

**Ingredients:** Charcoal grilled pepper

**Suggested Use:** Great as a snack, in salads, as a side dish and for rice dishes and traditional stews. Gross Weight: 481g. Net Weight: 300g

### DRY PRESERVED TOMATOES

Sundried tomato, cooked with olive oil.

**Suggested Use:** Ready to be consumed product. Great as a snack, in a salad, as a side dish for your meat or fish and for pasta dishes.

**Ingredients:** Dehydrated tomato, olive oil, basil, salt and balsamic vinegar. Gross Weight: 550 g. Drained Weight: 150 g



## PRESERVES



### CONFIT ONION

Cofit Onion in olive oil and Modena vinegar, seasoned with thyme.

**Suggested Used:** Product ready to be consumed. Excellent for salads, as a snack or as a side dish for fish and meat.

**Ingredients:** 65%, spring onions olive oil, sunflower oil, Modena vinegar, thyme and salt. Gross Weight: 550 g. Drained Weight: 200 g

### FRIED TOMATO SAUCE

**Ingredients:** Tomato, Extra Virgin Olive Oil and salt.

**Suggested Use:** Especial mother sauce for pasta, fish, meat, eggs, etc.

Gross Weight: 495g. Net Weight: 314g

### OLIVES MIX

These olives have a natural and exquisite taste that is enhanced by some crispy pickled gherkins and small pickled onions with a pinch of fine salt.

**Ingredients:** Manzanilla whole green olives, pickled gherkins, small pickled onions, water and salt.

Category: Superior. Variety: Manzanilla



### ANCHOVY FLAVOURED MANZANILLA GREEN OLIVE

The Manzanilla green olive flavour is smooth yet intense. It is an essential part of the Mediterranean diet.

It is generally recommended a daily intake of 7 a day as it contains unsaturated fatty acids, and a good amount of minerals and dietary fibre that increase the body resistance to external influences and have a preventive effect against cardiovascular diseases.

**Ingredients:** Manzanilla whole green olives, water and salt.

Category: Superior. Variety: Manzanilla

### MOJO PICÓN OLIVE

It's the perfect appetizer for any occasion. An amazing explosion of flavour on the palate created by the mildly spicy taste of the mojo (a spicy sauce from the Canary Islands).

**Ingredients:** Pitted Manzanilla green olives stuffed with peppers, pickled gherkins, small pickled onions, water, salt, mojo picón (red sauce) flavouring.

Category: Superior. Variety: Stuffed Manzanilla



## ORGANIC PRESERVES

Prepared the traditional way  
with the best ingredients of the organic vegetable garden.  
NO CONSERVATIVES OR COLORANTS. 100% natural.



*Delikatha*

## *Ecologic*

### RED TOMATO CHUTNEY

**Ingredients:** Red reduced tomato, sugar, natural lemon juice

**Suggested Use:** For breakfasts, evening snacks and haute cuisine dishes. Once opened, keep cold.  
Shake well before use.  
Gross Weight: 370g. Net Weight: 190g

### RED BELL PEPPERS CHUTNEY

**Ingredients:** Reduced red bell pepper, natural lemon juice and sugar.

**Suggested Use:** Perfect for breakfast, for an evening snack or for haute cuisine dishes. Once opened, keep cold.  
Shake well before use.  
Gross Weight: 370g. Net Weight: 190g

### TOMATO MOUSSE

**Ingredients:** Tomato, Extra Virgin Olive Oil, sugar and salt.

**Suggested Use:** Mother sauce for pastas, fish, eggs, meats, etc. Once opened, keep cold.  
Shake well before use.  
Gross Weight: 370g. Net Weight: 190g

### FRIED VEGETABLES;

**Ingredients:** Tomato, peppers, zucchini, onion, Extra Virgin Olive Oil, salt and sugar.

**Suggested Use:** Perfect as a snack, a side dish, a stuffing, etc. Once opened, keep cold.  
Shake well before use.  
Gross weight: 370g. Net weight: 190g



*Products from Spain*

## ORGANIC WINES

Ecological, biological or organic wine is the one produced with grapes harvested and cultivated without the use of pesticides, fertilizers or any other synthesis element.

Wine made from organically grown grapes.



## Ecologic

### LA MANCHA DO CABERNET SAUVIGNON & SYRAH BARREL ORGANIC RED WINE

Wine made with grapes from organic farming. A ruby red color with copper-colored shade clean and bright. Intense, complex and spicy with a strong woody aroma mixed with fruit of these varieties of grapes. In the mouth it has a fresh and good structure that produces a sweet, elegant and tannic finish.

Year: 2005

Varieties of grape: 50% Cabernet Sauvignon and 50% Syrah. Serving temperature: 20° - 22°.

Alcohol: 14% vol.

### LA MANCHA DO ORGANIC SPARKLING WINE

Wine made with grapes from organic farming. A light yellow color, clean and bright. Fine and abundant bubble with a well spread, copious and accentuated rosaries. Clean nose with fruity, fresh and intense aromas of apples and pears. Very balanced and fresh in the mouth.

Varieties of grape: 100% Airén. Serving temperature: entre 6 °C y 8 °C.

Alcohol: 11% vol

### LA MANCHA DO ORGANIC ROSÉ WINE

Wine made with grapes from organic farming. A strawberry pink color, clear and bright. Very aromatic with strawberry-hues and hints of peach and red fruit. In the mouth, it is fresh with a lingering finish

Varieties of grape: 100% Tempranillo. Serving temperature: entre 8°C y 10°C.

Alcohol: 13,5 % vol.

### LA MANCHA DO ORGANIC WHITE WINE

Wine made with grapes from organic farming. A yellow with pale greenish brightness, clear and pure. Typical aroma from this variety that helps us to remember green fruit. In the mouth is smooth, complex and persistent. A rounded, clear, balanced and full bodied with a great potential.

Varieties of grape: 100% Airén. Serving temperature: 8° - 10°

Alcohol: 12.5 % vol.

## SUPER PREMIUM WINES



### RIOJA DOC GRAN RESERVA RED WINE BY DELIKATHA

Ruby colour. Intense and complex bouquet resulting from the long ageing. Aromas of vanilla and fine reduction of tobacco and fine leather with slight notes of liquor chocolates.

Year: 2001

Varieties of grape: Tempranillo 90%, Garnacha 5% and Mazuelo 5%

Serving temperature: 15 - 17°

Alcohol: 13%

### RIBERA DEL GUADIANA DO GRAN RESERVA RED WINE

It is a dark raspberry red wine with brick shades. The wine shows aromas of red fruits as well as green pepper and vanilla, and tobacco, leather, coffee, milk. Long wine, soft but strong. Velvety and meaty.

Year: 2005

Varieties of grape: 50% Cabernet Sauvignon, 35% Tempranillo and 15% Garnacha

Serving temperature: 14,5%

Alcohol: 13.5%

### RIBERA DEL GUADIANA DO CAVA BRUT SELECCIÓN

Pale yellow, clean and bright. Mature fruits, outstanding dry fruits aroma. Very soft and fine in palate, fresh taste. An adequate bubble and an enchainé rosary that provides a very soft and fruity cava.

Cava made with the traditional Champenoise method.

Varieties of grape: macabeo 90% y parellada 10%.

Serving temperature: 15 - 17°

Alcohol:  $\geq 10.8$  y  $\leq 12.8$  % Vol.



RIOJA QUALIFIED

DESIGNATION OF ORIGIN (DOC)



Delikatha

### RIOJA DOC VINO RESERVA RED WINE

Clean and intense color with hints of cherry. Aromatically intense and complex. Tasty with polished tanines. Very fresh and complex with hints of aging.

Year: 2006

Varieties of grape: Tempranillo 90%, Garnacha 5% and Mazuelo 5%

Serving temperature: 14 - 16°

Alcohol: 13.1%

### RIOJA DOC CRIANZA RED WINE (macerated aged)

Clean and intense color with hints of cherry. Red and black fruits. The palate is powerful and harmonious. Tasty and meaty.

Year: 2009

Varieties of grape: Tempranillo 90%, Garnacha 5% and Mazuelo 5%

Serving temperature: 14 - 16°

Alcohol: 13.1%

### RIOJA DOC SIGNATURE WINE

Intensely ruby red. In the nose there is a harmonious combination of red berries notes with those of a spicy and toasty nature. In the mouth has a strong beginning characterized by its structure that combined with a soft tanic expression, yields a long and pleasant bouquet.

Serving temperature: 14 - 16°

Alcohol: 13.5%

Varieties of grape: Tempranillo 100%

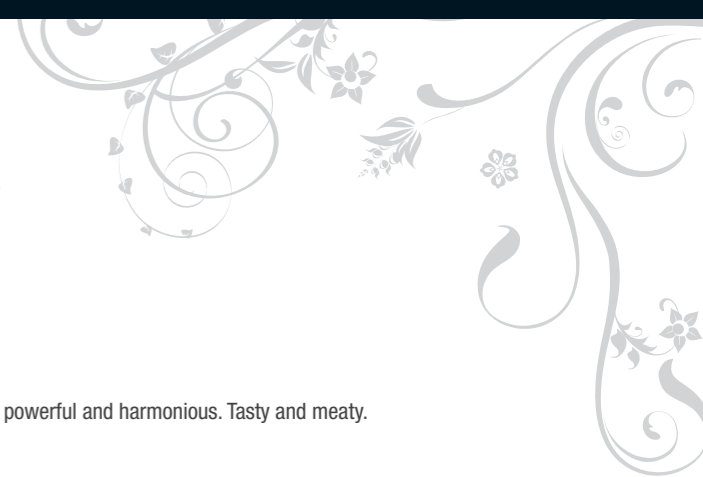
### RIOJA DOC WHITE WINE

Attractive, fruity, brilliant yellow wine. To the nose it has a good fruit expression with apple and pineapple notes and agreeable oak aromas. This wine is broad and delicious to the palate with the flavour of ripened fruit surrounded by the creaminess of a well merged oak.

Varieties of grape: Viura 95% y Malvasia 5%

Serving temperature: 7 - 9°

Alcohol: 13.3%





## RIBERA DEL DUERO

DESIGNATION OF ORIGIN (DO)



### RIBERA DEL DUERO DO RESERVA RED WINE

Clean-cut, ruby highlights red wine. Complex and intense nose with balsamic, roasted, spices and leather notes. It has an excellent round lasting flavour, with excellent structure and no rough edges.

Year: 2005

Varieties of grape: Tempranillo 100%

Serving temperature: 14 - 16°

Alcohol: 13.5%

### RIBERA DEL DUERO DO CRIANZA RED WINE (macerated aged)

Clean, brilliantly intense cherry red wine. With tones of ripped fruit and balsamic notes. Fully blended wood, combination of spices and a roasted aroma. A round, powerful, structured wine on the palate.

Year: 2010

Varieties of grape: 100% Tempranillo

Serving temperature: 14 - 16°

Alcohol: 13.5%

### RUEDA DO VERDEJO WHITE WINE

Exceptionally fine and elegant aroma enjoyed as the bottle is uncorked, with sweet peach and freshly cut grass notes, with some touches of citrus and seductive flower nuances. Well balanced, broad, long taste.

Year: 2013

Varieties of grape: 100% Verdejo

Serving temperature: 7 - 9°

Alcohol: 13%

*Delikatha*



EXTREMADURA  
WINES

RIBERA DEL GUADIANA

DESIGNATION OF ORIGIN (DO)



#### RIBERA DEL GUADIANA DO SWEET RED WINE

Ruby red wine. It has powerful aromas, which are closely linked with fruit flavours embellished by the oak wood, highlighting hints of vanilla, honey and quince. It has a good palate, which is emphasised by the elegant sweetness along. Long aftertaste

Varieties of grape: 100% Cabernet Sauvignon

Serving temperature: ideal 16°

Alcohol: 16%

#### RIBERA DEL GUADIANA DO ROBLE RED WINE (macerated medium aged)

Very dark ruby red wine with purple shades. The wine shows aromas of mature red and black fruits. It is soft, balanced, meaty and velvet to the palate. Sweet and soft tannins. Wine easy to drink and understand.

Year: 2013

Varieties of grape: 100 % Cabernet-Sauvignon

Serving temperature: 16° - 18° C

Alcohol: 14.5%

#### RIBERA DEL GUADIANA DO CRIANZA RED WINE (macerated aged)

It is raspberry red in colour with violet tones. Clean and transparent. On the nose it expresses intense aromas of red fruits, toast and a touch of coffee. On the palate it tannic with a good body. Strong and structured.

Varieties of grape: 100% Cabernet Sauvignon

Serving temperature: 14° - 16°

Alcohol: 14%

#### RIBERA DEL GUADIANA DO WHITE WINE

Good intense aromas of fresh herbs, hay and white flowers: jasmine, hyacinth, honeysuckle. Mild hints of citrus, that produce its fresh character. It's taste is smooth, silky and fresh.

Varieties of grape: Verdejo 52% and 48% Sauvignon Blanc

Serving temperature: 6°-8°

Alcohol: 12%

*Delikattha*



EXTREMADURA  
WINES

RIBERA DEL GUADIANA

DESIGNATION OF ORIGIN (DO)



*Delikattha*

#### RIBERA DEL GUADIANA DO JOVEN RED WINE (young)

It is a wine which has a deep cherry red colour with tints of violet. Clean and clear.  
On the nose it expresses potent fruit aromas, principally the red fruits associated with the grape varieties.  
This wine has an expressive taste. Good body.

Year: 2006

Varieties of grape: 53% Merlot, 25% Syrah and 22% Cabernet-Sauvignon

Serving temperature: 14° - 16°

Alcohol: 14.5%

#### RIBERA DEL GUADIANA DO ROSÉ WINE

There are the aromas of the red fruits typical of the variety; redcurrant, mulberry with vegetable hints.  
On the palate the taste is fresh, light and lively. Well rounded, again with the flavours of the red fruits. Good aftertaste

Varieties of grape: 100% Cabernet Sauvignon

Serving temperature: 8° - 10°

Alcohol: 14%

#### RIBERA DEL GUADIANA DO SPARKLING WHITE WINE

Clean-cut wine with white fruits and flowers aromas surrounded by a lighting up Moscatel.  
Shows a honeyed smooth taste to the palate, followed up by the freshness created by its acidity that leaves a feeling that spurs us to continue tasting it.

Varieties of grape: Moscatel 10% and Cayetana 90%

Serving temperature: 9° - 11°

Alcohol: 11.5%

#### RIBERA DEL GUADIANA DO SPARKLING ROSÉ WINE

Brilliant, deep intense maroon rosé wine. With fruity aromas featuring raspberries, wild berries and grapes with a slight reminder of Moscatel. Intense passage across the palate, a light wine with sweet notes.

Varieties of grape: Syrah 100%

Serving temperature: 9° - 11°

Alcohol: 11.5%



LA MANCHA

DESIGNATION OF ORIGIN (DO)



#### LA MANCHA DO RESERVA RED WINE

Red cherry color with maroon borders and cooper-colored gleams.

In the nose it is clear with overtones of vanilla and nuts. It fills the mouth with a complex smooth and persistent flavor.

Varieties of grape: 50% Tempranillo - 25% Cabernet Sauvignon - 25% Syrah

Serving temperature: 20° - 22°

Alcohol: 13.5 % vol.

#### LA MANCHA DO CRIANZA RED WINE

Intense cherry color with copper-colored shade, clear and bright. The spices (cinnamon and cloves)

from the oak aging dominate the background of the fruit and toast flavors.

In the mouth it is fresh, a little complex and elegant.

Varieties of grape: 50% Tempranillo - 25% Cabernet Sauvignon - 25% Syrah

Serving temperature: 14° - 16°

Alcohol: 13.5 % vol.

#### LA MANCHA DO SAUVIGNON BLANC WHITE WINE

Straw and green hues, clean and bright. Non-complex scents, with hints of white fruits such as pears and bananas.

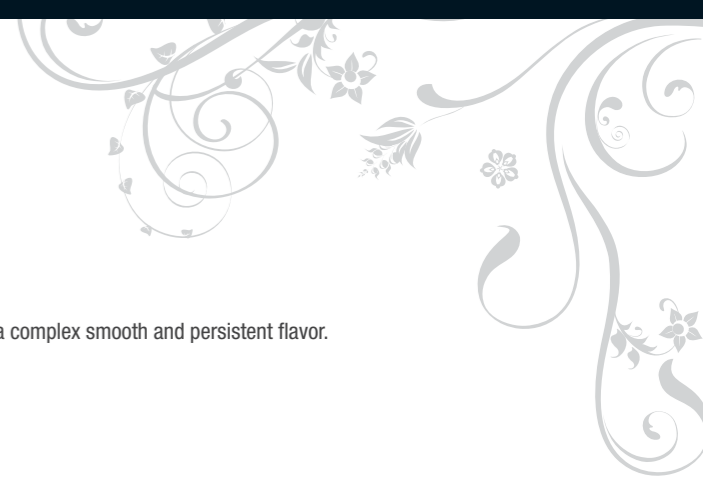
In the mouth is smooth, soft, light and very fruity

Elaboration process

Varieties of grape: 100% Sauvignon Blanc

Serving temperature: 7° - 9°

Alcohol: 13.5 % vol.



Delikattha

# Gold Range Spirits

GOLD  
DUST



Born out of the combination of glamour and gastronomy from one of the most luxurious pleasures to delight even the most demanding gourmets, we introduce the

## Gold Range Spirits

They are noted for their sensitivity, exclusivity, refinement, high quality and excellent presentation.



### 1818 BRANDY ORO

High quality 5 year old Spanish Brandy. This Brandy is made with the best distilled spirits and Spanish wines, mixed with distilled water born of the Nervión River. It is introduced into our best barrels for more than five years to find the ideal balance point.

### 1818 BRUT RESERVA ORO

Winemaker's Notes: Pale straw, clear. Abundant small bubble which rise slowly in a corona formation. Notes of fruit (apple) and aging notes (butter). In the mouth the carbonic is well integrated. Light lactic touches. Wine made by the traditional method known as "Methode Traditionelle" (Champenoise)

### 1818 RON ORO

On a base of high quality rum from the Dominican Republic, our company has developed this traditional rum for over 100 years. This rum is aged for more than 5 years in our best wood barrels by which it acquires its classic flavour.

The combination of Whisky, Cava, Brandy or Gin  
along with the 23 carat gold dust  
ensures that these products are the most unique  
and amazing on the market.

### 1818 WHISKY ORO

On a base of three year old Canadian whisky and Scotch malt we have developed a product from our cellars worthy of the best palates.

### PREMIUM GOLD GIN

One of the best premium gins in the world. Prepared on a base of triple distilled grain alcohol and with 11 different distillations to give it a unique aromatic complexity.

### BLUE GOLD GIN AND PINK GOLD GIN

Fine, elegant and delicate with an almost perfect balance defines the characteristics of this gin. Ground grain alcohol, purified water, natural lavors and juniper. In mouth it exhibits an assembly predominantly of juniper aromas. Good body with herbal and fruit notes with a nice finish.

STOCK UP  
YOUR KITCHEN  
& DECORATE  
YOUR TABLE



We provide everything you need to prepare and present our products.  
This service is aimed at hotels, restaurants, cooking schools, catering and banquets companies,  
as well as at every cooking aficionado.

STOCK UP  
YOUR KITCHEN  
& DECORATE  
YOUR TABLE



GLASSWARE



KITCHEN &  
CUTTING-EDGE  
TOOLS



KITCHENWARE  
TO PREPARE  
& PLATE UP  
YOUR DISHES



COCKTAIL  
ACCESSORIES  
& MUCH MORE

ORDER OUR  
COMPLETE  
CATALOGUE  
NOW



# *Delikatha*

We are a world leader in gourmet products.

We ship anywhere in the world the most exclusive gourmet products of the Mediterranean Diet.

This is because we rely on a broad network of local agents all around the world:

EUROPE: Germany, Spain, United Kingdom and Georgia.

ASIA: China, Japan, Israel and Hong Kong.

THE AMERICAS: Ecuador, México, Panama and Peru.

AFRICA: Cameroon, Congo, Gabon, Equatorial Guinea, Central African Republic and Chad.

We keep on expanding globally.

Contact us for details of our agent in your country:

[info@delikatha.com](mailto:info@delikatha.com)

(0034) 695 261 984 / (0034) 91 01 79 714



*Delikatha*

• The Nature of Exquisite •



*Products from Spain*