





iO

爱欧乐

SPANISH  
SELE







## 餐桌上的盛宴

根植于西班牙最古老的烹饪传统，iOlé品牌的诞生旨在为顾客提供西班牙美食当中最独具风味的精品。

为此，我们精心选择了一系列食品生产厂家，他们融合了最传统的手工制作工艺与现代控制管理系统，在最大程度上保证了我们的产品质量。

我们从西班牙的著名产区埃斯特雷马杜拉省的特艾萨 (la Dehesa de Extremadura), 阿斯图里亚斯省 (el Principado de Asturias) 和卡索尔拉山脉 (la Sierra de Cazorla) 获得了生产火腿和肉类制品，各色奶酪以及橄榄油最天然最优质的原料。我们深知以环保方式生产的重要性，因为只有可持续发展才能保证我们的下一代可以继续享用如此美味佳肴。

我们可以保证将以专业化的团队，对产品进行精心挑选，让您享受到餐桌上的美食盛宴。

我们坚信，您将在iOlé的丰富产品中享用最天然纯正，最精致美味的西班牙风味佳肴。

## THE DELICACY BROUGHT TO YOUR TABLE

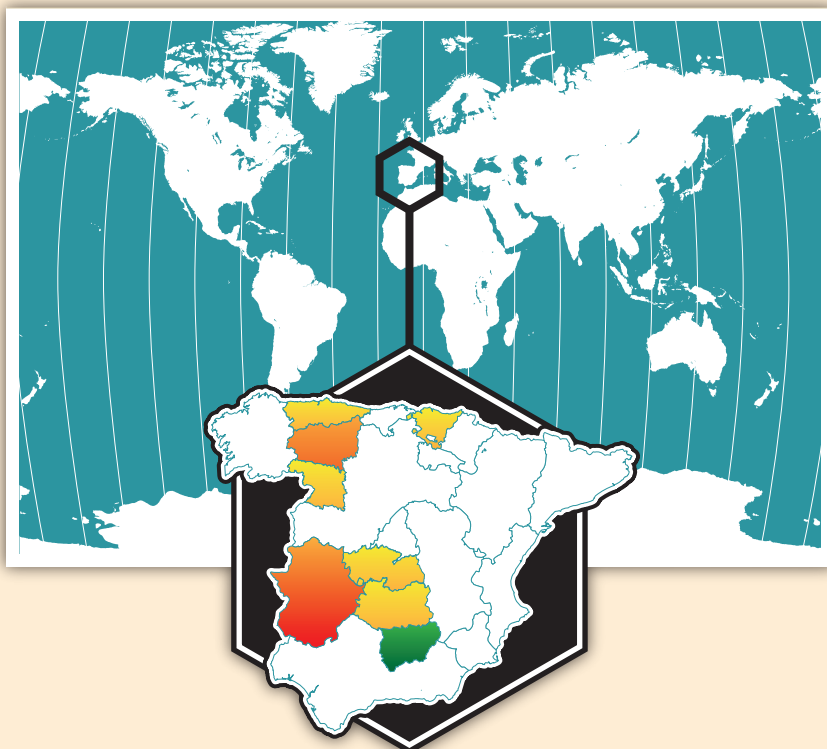
Delving into the most ancestral Spanish culinary tradition, iOlé was born with the firm intention to offer our customers the most exclusive products of Spanish gourmet.

Therefore we have carried out a careful selection of producers who combine the most handcrafted processing methods with the modern control systems ensuring the highest quality of our products.

In the Dehesa de Extremadura, Asturias and Sierra de Cazorla we find the nature as the best ally to provide the raw materials from which we obtain our hams and sausage, cheese and oil. Being aware of the importance of this medium we choose ecological production methods to guarantee their suitability so that generation after generation people could enjoy these delicacies.

We could guarantee that the delicacy will be brought to your table as we have carefully selected our products with a professional team that iOlé promises our clients.

We believe that you will find the best combination in iOlé that allows you to enjoy the gastronomic treasure of the Spanish nature.







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## 伊比利亚猪——后腿与前腿

伊比利亚猪的名字源于自古以来生长在伊比利亚半岛西南地区的一个本地猪种。这个猪种本身的基因特性加上恰当的饮食造就了备受全球美食界追捧的瑰宝。

伊比利亚猪的饮食在两个主要的生长阶段都受到非常严格的控制。第一阶段饲以种子和麦穗，这对于肌体的正确形成和准备都极其重要。随后的第二阶段即山区散养阶段，伊比利亚猪在牧区内自由自在地觅食。牧区内一方面拥有富含营养物质的丰沛牧草，另一方面那些百年圣栎和栓皮栎（又称橡木）盛产橡木果，这种果实能令伊比利亚猪健康地增加体重。

由于伊比利亚猪在寻找食物和水源的过程中不断地运动着，脂肪渗入了肌肉。品尝伊比利亚火腿时人们体会到的那种无与伦比的口感，其关键就在于此。

天然风干室和贮藏室在产品下一阶段的制作过程中起到了主要作用，使其正确陈化。每一种产品对应不同的风干过程。每年夏天在风干室内开始进行风干。风干室内的高温 and 干燥的空气使外部脂肪开始“出汗”。随后的冬天，产品被放到光照和温度更为稳定的贮藏室内，继续必要的风干过程。

我们可以保证我们挑选了最适宜的猪种、严格把控饲养的每个环节、手工精心制作，并且每件产品都在贮藏室内经过漫长的陈化熟化，为您呈现的产品都具有无与伦比的上乘品质，并获得了来自全球最知名的美食家和评论家的交口称赞。





# iOlé

SPANISH GOURMET SELECTION

IBERIC HAM



## · EL CERDO IBERICO: JAMONES & PALETAS ·

The Iberian Pork is named after a specific breed of native pigs genetically bred and fed since ancient times in the southwest of the Iberian Peninsula. Its particular characteristics and appropriate nutritious supply provide an authentic culinary jewel highly prized in gourmet circles of all over the world.

The breeding of this species takes a thorough control of the food along the two main phases of their growth. During the first phase, they will be provided seeds and spikes that are very important for the proper training and preparation of their body.

Thanks to the continuous exercises when the Iberian pigs search for food and water, the fat infiltrates the muscles of the animal, which is the key of providing these inimitable sensations as a whole during the tasting.

The natural drying places and cellars play a key role in the next part of the process of our products, because they allow a proper ripening. Each product follows its own curation which starts in the summer time in the drying place. There with the high temperature and dry air it causes the "sweating" of the outer fat. Later on, during the winter the products will rest in the cellars where the lighting and the temperature are more stable and they will be given the necessary curing condition.

Thanks to a proper genetic selection, we can ensure that a controlled diet in each breeding process, and a meticulous work of our craftsman and the slow ripening of each piece in our warehouse, all together achieve an unparalleled product quality and success guaranteed by the most important gourmets and critics in all over the world.









## 伊比利亚橡木果火腿后腿 (至少30个月风干期)

全球最知名的美食家认为伊比利亚橡木果火腿是西班牙美食的最佳代言。这类火腿的分级依据在于猪被屠宰前所食用的橡木果数量。由于以橡木果为主食的猪肉油酸含量高于其他猪肉，因此这种饲料赋予了它独特的口味和香气。

幼崽时期就被挑选出来的这些猪都是纯正的伊比利亚猪种，外部特征也极有特色和辨识度，例如：体型长、猪蹄呈黑色、小腿细，表皮脂肪呈金黄色。

火腿切片后散发出沁人心脾的浓郁香气。肉为浅粉色，渗入肌肉的脂肪呈现出丰富的、近似透明的大理石纹。入口即化，口感柔和细腻，咸中略带甜味。

感官的至高享受。

包装规格：

常见规格见本版末页。如需其他规格，欢迎垂询。

## IBERIAN ACORN HAM (Minimum 30 Months of Curation)

The Iberian Acorn Ham has established itself as the best expression of the Spanish Gastronomy according to the most knowledgeable gourmets. The classification of this ham is based on the amount of acorns that the animal has ingested before slaughter, and thanks to this food it has a higher content of oleic acid than the rest, which gives it a distinctive flavour and aroma.

Being selected from a very early age, the pigs are of pure Iberian breed and present very characteristic external identification signs such as elongated shape, black hoof, narrow leg and a golden colour in the covering fat.

When cut, we could smell an intense and penetrating aroma. The meat with a fine pink colour, presents a very veined intramuscular fat almost transparent, which melted in a mild and delicate flavour with salty and timely sweet nuances on the palate.

An experience for the senses.

Formats:

The available formats are in the final page of the selection. For any other format, please send inquiry of quotation.





## 散养伊比利亚火腿后腿 (24个月风干期)

和风干期24个月以上的伊比利亚橡果火腿一样，风干期为24个月的散养伊比利亚火腿选用在牧区以橡果为食物的伊比利亚猪。区别在于山区散养放牧的最后几个月内，散养伊比利亚火腿所选用的猪以饲料为辅食。饲料经管理委员会认可。

始终处于散养状态的这些猪有着与全橡果饲养伊比利亚猪相似的体格和特点，区别在于成品，渗入肌肉的脂肪所呈现的大理石纹在散养伊比利亚火腿中并不显著。

肉呈玫红色、肉质可口，口味略甜，香味浓郁，切片具有诱人的品相。为品尝者带来真正的享受。

## IBERIAN HAM (24 Months of Curation)

The same as Iberian Acorn Ham with curation more than 24 months, the Iberian Ham of Extensive Feeding with 24 months of curation comes from pigs fed on acorns in pastures, however in the last months of "montañera", they also have a supplementary feeding with fodders authorized by the Regulatory Council.

The pigs, always bred in extensive farms, develop a similar structure and characteristics to the Iberian acorn-fed pigs, but differ slightly in the final product because it doesn't present infiltrations of intramuscular fat that mark so much.

The fine pink meat and pleasant texture on the palate, with a flavour of sweet nuances, an intense aroma and attractive appearance when cut, is an authentic pleasure for those who taste it.





### 塞拉诺火腿后腿 (18个月风干期)

区别于伊比利亚火腿，塞拉诺火腿采用以饲料和谷物集中饲养的白猪为原料。制作过程经过不同的熟化期，可分为特级珍品塞拉诺火腿（风干期不少于16个月）和塞拉诺火腿（风干期为10个月）。

特级珍品塞拉诺火腿的脂肪晶莹剔透、均匀，颜色介于白色与黄色之间，香气四溢，美味可口。质感滑腻和猪种本身的特性、油脂中脂肪酸的组成及高含量的油酸有关。

瘦肉呈玫红或紫红色，脂肪晶莹剔透、滑腻。切片质感均匀，肉质鲜美。含盐量低（含盐量11%），口感微咸。

### SERRANO HAM (18 Months of Curation)

The Serrano Ham comes from white pigs bred intensively with fodders and cereals, unlike the Iberian pigs. Its preparation process is carried out with very different maturing periods, and the Serrano ham can be classified as Gran Reserva if its curing is over 16 months, and as Serrano Ham if it's 10 months.

Regarding the Serrano Ham Gran Reserva, it is a product of shiny, unctuous fat of white and yellowish colour, aromatic and with pleasant flavour. This greasiness is due to the characteristics and the fatty acid composition of fat and its high content of oleic acid.

Its characteristic colour of pink to purplish red in the lean side and the shiny and unctuous fat is smooth to cut. It presents a meat of delicate flavour, slightly salty due to its low content of salt (11% of salinity)





## 伊比利亚橡木果前腿 (20个月风干期)

区别于埃斯特雷马杜拉原产地的伊比利亚橡木果火腿，散养伊比利亚火腿在山区散养放牧阶段所增加的体重应不低于屠宰时重量的30%。山区散养阶段的食物以橡木果和牧草为主，以饲料为辅食。饲料经管理委员会认可。

管理委员会的严格管理使消费者能够品尝到这一风干期的上等优质产品。

采用生长过程为全程散养的猪。消费者可以通过蜡封和带有“埃斯特雷马杜拉原产地”的绿色标签加以识别。

## IBERIAN ACORN SHOULDER HAM (20 Months of Curation)

Unlike the Iberian Acornfed Ham with Denomination of Origen of Extremadura, the Iberian ham of Extensive Feeding is the one that gains at least 30% of its original weight with montanera diet based on acorns and grass, and later completing the feeding with fodders authorized by the Regulatory Council.

The controls carried out by this organization, allow the customers to enjoy a product with optimal characteristics and maximum qualities for the periods of curing.

With an extensive growth during all the time, we could differentiate the hams with fodder diet for their seal and green label D.O. DEHESA DE EXTREMADURA.





### 散养伊比利亚前腿 (16个月风干期)

前腿比后腿小，选取用于制作后腿的同一只伊比利亚猪的前腿。风干过程和规范与后腿相似。产品具有上佳的品质。

本产品所选用的伊比利亚猪在饲养过程中以牧场出产的橡木果为主食，但在屠宰前的几个月内以饲料为辅食。饲料经管理委员会认可。

肉呈枚红色，口感细腻，微甜，香味浓郁，切片的品相诱人。为品尝者带来真正的愉悦享受。

### IBERIAN SHOULDER HAM (16 Months of Curation)

The Shoulder Ham, a smaller piece than the Ham, comes from the forelimbs of the same pigs from which the hams are obtained. They are bred in extensive feeding which helps a proper growth and following similar curing guidelines, it gives a product of superb quality.

This product comes from pigs fed on acorns in pastures, but in the last months they also have supplementary feeding with fodders authorized by the Regulatory Council.

Its nice pink meet has a pleasant texture on the palate, with a flavour of sweet nuances, an intense aroma and attractive appearance when cut. It is an authentic pleasure for those who taste it.





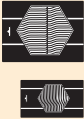


















	整只 带骨	去骨	机器切片
限量珍品伊比利亚橡木果火腿 (至少30个月风干期)			
散养伊比利亚火腿 (24个月风干期)			
塞拉诺火腿 (18个月风干期)			
伊比利亚橡木果前腿 (20个月风干期)			
散养伊比利亚前腿 (16个月风干期)			

如需其他规格，欢迎垂询。






WHOLE PIECE (bone in)		DEBONED		SLICED – MACHINE	
					
		Whole Piece		50 gr	100 gr
Iberian Acorn Ham (Minimum 30 Months of Curation)					
Iberian Ham (24 Months of Curation)					
Serrano Ham (18 Months of Curation)					
Iberian Acorn Shoulder Ham (20 Months of Curation)					
Iberian Shoulder Ham (16 Months of Curation)					

For any other format, please send inquiry of quotation.







## 伊比利亚猪

以伊比利亚猪肉为原料的另一样美味是灌肠。这种动物自古以来生长在伊比利亚半岛西南地区，猪种本身的基因特性加上恰当的饮食造就了备受全球美食界追捧的瑰宝。

猪肉切碎后放入带有芳香气味的草叶和各种香料（辣椒粉、胡椒、大蒜、迷迭香、百里香等）调味，之后填充（“灌”）到猪的肠衣里。天然肠衣在灌肠风干过程中的特性赋予了灌肠独一无二的美味。风干的制作方法也使其能在相对长的时间内易于保存。

灌肠的制作分为好几个阶段，其中碎肉和灌肠是形成灌肠不同外观和口感的关键。制作完成后，灌肠也被送往天然风干室和贮藏室。不同的产品根据各自不同的风干过程，贮藏至陈化熟化的最佳时期。

我们可以保证我们挑选了最适宜的猪种、严格把控饲养的每个环节、手工精心制作，并且每件产品都在贮藏室内经过漫长的陈化熟化，为您呈现的产品都具有无与伦比的上乘品质，并获得了来自全球最知名的美食家和评论家的交口称赞。





## · THE IBERIAN PIG CHARCUTERIE ·

The sausages are other delicacies derived from Iberian pigs. This animal genetically bred and cared from ancient times in the Southwest of Iberian Peninsula, has some characteristics which are the result of the selected food that make the products a highly prized gem in the best gastronomic circles all over the world.

A piece of minced meat seasoned with aromatic herbs and different spices (paprika, pepper, garlic, rosemary, thyme, etc.), introduced ("embedded") in pork belly skins, that is called embutido (sausage). The natural belly is the real creator of the great taste of natural sausage for its fantastic qualities in its curing. The curing form has made it easily maintainable over relatively long periods of time.

The general process of sausage preparation goes through several phases where the mincing and stuffing are highlighted and these allow the sausage to have different forms.

Later, they are transferred to the natural drying sheds and cellars where each product follows its own curing process to reach the optimum maturation point.

We can ensure that through a proper genetic selection, a controlled diet in each breeding process, the meticulous work of our craftsmen and a slow ripening of each piece in our cellars, we achieve an unparalleled product quality and success guaranteed by the leading gourmets and critics of all over the world.





## 伊比利亚橡木果猪里脊腊肠

每头伊比利亚猪身上能取出两块最好的肉——位于肋骨下方、脊椎旁边的里脊肉。剔去外部油脂、用盐腌制、浸渍3-4天；最后填充到天然肠衣内，就有了圆润、狭长的外形。食用橡木果而长出的脂肪渗入瘦肉中，因而切片质地非常细腻，带有丰富的大理石纹，肉呈枚红色。

橡木熏制的香气提升了里脊肉的口感，鲜美多汁、略带甜味，是让品尝者爱不释手的的美味。

## IBERIAN ACORN LOIN

From each Iberian pig, the two noblest pieces of meat located next to the backbone and under the ribs are the magnificent Natural Loins. When they are devoid of external fat, they are salted and marinated by macerating them during a period of about 3 or 4 days. Finally they become sausages in natural casings with a rounded and elongated form, that when cut it presents a soft and delicate texture thanks to the fat infiltration coming from the acorn. It also shows a veined appearance and a rosy colour.

With an aroma of oak wood, it provides an intense, sweet flavor and its juiciness is an authentic pleasure in every bite, which invites you to continue the tasting.



## 优质里脊腊肠

和食用橡木果的伊比利亚猪一样，从白猪的身上也能取出两块最好的肉——位于肋骨下方、脊柱旁边的里脊肉。制作过程与伊比利亚橡木果猪里脊腊肠相似，成品的外观和品相都十分诱人。

肉呈枚红色，大理石纹比伊比利亚猪里脊少。说明脂肪含量低，这是因为白猪的食物不以橡木果为主。

浓郁、微甜的美味为品尝者带来愉悦而柔和的感觉。

## LOIN EXTRA

The same as Iberian Acorn-fed pig, the white pig can be obtained two noblest pieces of meat that are Natural Loins. Located next to the backbone and under the ribs, it goes through a similar process of the Iberian Loin, finally getting a product with very attractive presentation and appearance.

Its rosy and less veined appearance than the Iberian denotes the reduced content of fat, is due to the food not based on acorns.

Its intensive and sweet flavour gives smooth and pleasant sensations in its tasting.





## 肉馅里脊腊肠

和食用橡木果的伊比利亚猪一样，从白猪的身上也能取出两块最好的肉——位于肋骨下方、脊柱旁边的里脊肉。制作过程与伊比利亚橡木果猪里脊腊肠相似，成品的外观和品相都十分诱人。

性价比较高的一款产品，肉呈枚红色，大理石纹比伊比利亚猪里脊少。由于白猪的食物并不以橡木果为主，因此脂肪含量低。

浓郁、微甜的美味为品尝者带来愉悦而柔和的感觉。

## EMBUCHADO LOIN

The same as Iberian Acorn-fed pig, the white pig can be obtained two noblest pieces of meat that are Natural Loins. Located next to the backbone and under the ribs, it goes through a similar process of the Iberian Loin, finally getting a product with very attractive presentation and aspects.

It is a balanced, low-fat product with a rosy appearance and less veined than the Iberian. The lower content of fat is due to the food not based on acorns.

Its intensive and sweet flavour gives smooth and pleasant sensations in its tasting.



## 埃斯特雷马杜拉黑血肠

埃斯特雷马杜拉黑血肠也是一种传统灌肠，以伊比利亚猪的瘦肉、五花肉和肥肉为原料，加入维拉辣椒粉、盐和其他天然香料。外观呈深黑色，触感柔软。

在天然风干室内熟化至最佳风干期，味道浓郁而丰富。为品尝者带来真正的愉悦享受。

## EXTREMADURAN MORCILLA NEGRA (Black Pudin)

The Extremaduran Morcilla Negra (Black Pudding) is a traditional sausage made with lean meat, bacon and fat of Iberian pork, paprika, salt and natural species. Its appearance is deep black and it's soft to touch.

With a proper process of ripening in natural drying places, it reaches its optimal curation point in which way it obtains the intense and strong flavours that will be a real pleasure and delight for your tasting.





## 伊比利亚橡木果猪肉腊肠

这一地道的美味佳肴以一级伊比利亚猪的瘦肉为原料，加入维拉辣椒粉、盐、大蒜和其他天然调味料。之后在天然风干室内熟化至最佳风干期，呈现出诱人的外观。

纯手工制作，切片颜色鲜艳。由于在制作中加入了丰富的天然调味料，因此品尝者能享受到浓郁的、无法被复制的美味。

## IBERIAN ACORN CHORIZO

The preparation of this authentic delicacy is based on lean pork of premium quality of Iberian pig and seasoned with paprika, salt, garlic and natural products, and then ripens in natural drying places until reaching the optimal curing point, which provides a seductive and attractive appearance.

With pure craftsman-style, when cut it presents a strong and vivid colour thanks to the preparation with natural condiments, which gives an intense flavor and a certain creaminess that is difficult to imitate.



## 伊比利亚猪肉腊肠 (1公斤)

和伊比利亚橡木果猪肉腊肠一样，优质一级伊比利亚猪肉腊肠采用一级伊比利亚猪的瘦肉为原料，加入维拉辣椒粉、盐、大蒜和天然调味料。之后在天然风干室内熟化至最佳风干期，呈现出诱人的外观。

切片颜色鲜艳。由于在制作中加入了丰富的天然调味料，因此品尝者能享受到浓郁的、无法被复制的美味。

## IBERIAN CHORIZO (1 Kg)

The same as the Iberian Acorn Chorizo, the Iberian Chorizo Primera Extra is prepared with lean pork of premium quality of Iberian pig and seasoned with paprika, salt, garlic and natural products, and then ripens in natural drying sheds until reaching the optimal curing point, which provides a seductive and attractive appearance.

When cut it shows a strong and vivid colour thanks to the preparation with natural condiments, which give those who taste it an intense flavor and a certain creaminess that is difficult to imitate.





## 伊比利亚猪肉腊肠 (200克)

区别于伊比利亚猪肉腊肠，非伊比利亚猪肉家常风味腊肠以一级白猪的瘦肉为原料，加入维拉辣椒粉、盐、大蒜和其他天然调味料。之后在天然风干室内，根据埃斯特雷马杜拉地区的制作规范熟化至最佳风干期。

手工制作、外观简朴，具有传统腊肠独有的浓郁口感和香气。

## IBERIAN CHORIZO (200 g)

Unlike Iberian Chorizo, No Iberian Homemade Chorizo is prepared based on lean pork of premium quality of white pig and seasoned with paprika, salt, garlic and natural products. It ripens in natural drying places until reaching the optimal curing point according to the standards of Extremadura.

It looks even more handcrafted and it provides its own stronger flavour and aroma of a chorizo made in the ancient way.



## 伊比利亚橡果猪肉香肠

在伊比利亚猪种里，那些吃食橡树在冬天掉下来果实的猪被称作橡果猪。这种特殊的饲料造就了猪肉肠的特殊风味。脂肪深入猪肉内，与此同时，香料使得口感更为持久，超乎想象。

平衡是伊比利亚橡果猪肉香肠味道的主要特征。辣椒和大蒜的微妙组合。优等猪肉造就了入口的质地和温和的口感。特别值得一提的还有其香味的完美平衡：新鲜而优雅，短暂却持久，让您的享用过程充满了乐趣。

## ACCORN IBERIAN SALCHICHÓN

Among the Ibérico pigs, Accorn Iberian pigs are named after having been fed through the winter on fallen acorns. The meat of these specially fed Ibérico pigs makes Salchichón of an entirely different character. The fat infiltrates the meat and spices creates a luxurious feeling in the mouth and a heady taste and aroma that lasts longer than expected.

Balance is the dominant note in the Iberico sausage, due to the subtle combination of pepper and garlic. For the perfect combination of noble parts of the pig that transmit softness and texture in the mouth. And above all, for the perfect balance between all its aromas: fresh and sophisticated, ephemeral and persistent, which makes your tasting pleasure full of shades.





## 伊比利亚特级猪肉香肠 (1公斤)

埃斯特雷马杜拉地区的传统灌肠之一，选用伊比利亚猪的瘦肉、黑胡椒、盐和大蒜制作而成。在天然风干室内熟化至最佳风干期。

口感饱满而多汁，肥瘦适中，为品尝者带来难得的美味享受。

### IBERIAN EXTRA SALCHICHÓN (1 KG)

It is a traditional sausage of Extremadura made with lean pork of Iberian pig, black pepper, salt and garlic. It ripens in natural drying sheds until reaching the ideal curation point. Its texture is also fleshy and juicy in palate, thanks to the balance between lean and fat, which provides a delight treat to those who taste it.

## 伊比利亚特级猪肉香肠 (200克)

和伊比利亚猪肉香肠一样，非伊比利亚猪肉香肠也是埃斯特雷马杜拉地区的传统灌肠之一。有别于前者的是，非伊比利亚猪肉香肠以白猪的瘦肉为原料，加入黑胡椒、盐和大蒜调味。在天然风干室内熟化至最佳风干期。

肉质和伊比利亚猪肉香肠一样饱满、多汁，肥瘦适中，为品尝者带来独特的品位享受。

### IBERIAN EXTRA SALCHICHÓN (200 G)

The same as Iberian Salchichon (Spiced Sausage), the No Iberian Salchichon is a traditional sausage of Extremadura but in this case it's made with lean pork of white pig, black pepper, salt and garlic. It ripens in natural drying places until reaching its ideal curation point.

Its texture is also fleshy and juicy in palate, thanks to the balance between lean and fat, which provides a delight treat to whom tastes it.







## 风干牛肉

莱昂省的风干牛肉是利用饲养牛的后腿腿肉通过烟熏风干的方式而制成的香肠类肉食品。经过生产加工制做，其外观颜色呈黄褐色，棕色略微偏深。

风干牛肉切片的颜色深浅不一，从樱桃红到栗红色。熏制过程接近尾声时，栗红色主要集中于切片的外围。其类似大理石花纹的少量脂肪给予风干牛肉细腻滋润的口感。这一类肉食品的口味独一无二，颇具代表性意义。其肉质微咸，肉纤维细滑柔嫩。产品熟化期的烟熏风干加工过程赋予肉类独特的香味，综合其它一系列的浓郁醇香，让你的品味达到最高境界。

风干牛肉的包装规格可为整只包装，散装切片真空包装。















## BEEF CECINA

Dried Beef Cecina de León can be defined as smoked and dried beef meat coming from the hind leg of beef cattle. The outside part of the cecina has got a toasted brownish colour, light dark, which forms part of the elaboration process.

When it is cut, its colour is like cherry maroon, increasing in the borders at the end of the maturing process. Moreover, it will present some light fatty embedded seams, which gives the cecina that juicy flavour. It's a meat with a characteristic flavour, lightly salted and with a small fibrous consistency. The pieces are presented as a whole or in portions and slices vacuum-packed.



猪肉香肠

	去骨	机器切片		50 gr	100 gr
					
伊比利亚橡木果猪肉腊肠					
伊比利亚里脊腊肠					
肉馅里脊腊肠					
伊比利亚橡木果猪肉腊肠					
伊比利亚猪肉腊肠 (1公斤)					
伊比利亚猪肉腊肠 (200克)					
伊比利亚橡木果猪肉香肠					
伊比利亚特级猪肉香肠 (1公斤)					
伊比利亚特级猪肉香肠 (200克)					
腌制牛肉					
埃斯特雷马杜拉黑血肠					

如需其他规格，欢迎垂询。

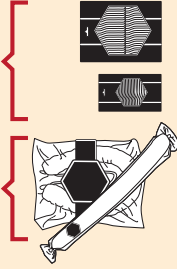






PORK SAUSAGES

DEBONED SLICED – MACHINE



	Whole Piece		50 gr	100 gr
Iberian Acorn Loin				
Iberian Loin				
Embuchado Loin				
Iberian Acorn Chorizo				
Iberian Chorizo (1 Kg)				
Iberian Chorizo (200 g)				
Iberian Acorn Salchichón				
Iberian Extra Salchichón (1 Kg)				
Iberian Extra Salchichón (200 g)				
Beef Cecina				
Extremaduran Morcilla Negra (Black Pudding)				

For any other format, please send inquiry of quotation.







## 阿斯图里亚斯奶酪

阿斯图里亚斯自治区位于西班牙北部，其得天独厚的自然条件极利于奶酪行业的发展。广泛分布在该地区的天然洞穴特有的温度和湿度有利于奶酪的发酵。在阿斯图里亚斯的牧场饲养的也在山上觅食的母牛、山羊和绵羊，共同造就了奶酪品种的多样性，其中包含由单一或混合奶品种制成的各种奶酪。

正因如此，我们所生产的许多优质奶酪闻名遐迩。阿斯图里亚斯拥有数个针对包括奶酪、苹果酒、香肠、蔬菜、有机食品等产品的原产地名称保护区及地理保护标识，通过一些严格的标准尺度来确保产品的质量，从而显著提升产品销售的竞争力。





## · THE ASTURIAN CHEESE ·

Located in Northern Spain, in The Principality of Asturias nature is found to be the best ally the cheese industry has. The natural caves provide constant humidity and temperature, to livestock farming, focused on cows, goats and sheep fed by the Asturian farms and mountains, has made it possible to obtain a great variety cheeses using a single type of milk or mixtures of the different types with maximum quality.

Many of our cheeses have been recognized by means of diverse stamps of quality. Thus, Asturias has several Denominations of Origin and Protected Geographical Indications for: cheeses, ciders, sausages, vegetables, foods of ecological production, etc. These protection systems take charge of looking after the execution of some strict requirements that allow to assure the great quality of these products, and that they suppose a competitive advantage at the time of their commercialization.





## 加莫内乌奶酪 (GAMONEU)

该奶酪是在位于阿斯图里亚斯西部的奥尼斯区山谷地带手工制成的。在制作过程中使用了生产商自家牧场出产的生牛奶，生山羊奶和生绵羊奶，有效地保证原材料的优良品质。该奶酪呈白色，微微发黄，边缘呈现淡淡的青霉蓝绿色花朵。

首先将三种奶混合置入凝乳桶中，开始慢慢加热并搅拌，直至达到适当的温度和酸度，随后加入凝乳酶。凝乳的过程持续大约2个小时，接着人工切割凝乳，将乳清分离出去，将凝乳引入模具中。经盐渍其外圈部分后，奶酪将送到烟熏室，至少熏制3个星期。最后，奶酪将入库进行熟化过程，为期至少8个星期。

其表皮呈烘烤的赭石色，由于存放在地窖的缘故，呈轻微的红、绿、蓝色调。硬质或半硬质，坚固，易碎，入口滑腻。入口可品味到些许烟熏味，香气清新而富有穿透力，回味微辣。

## GAMONEU CHEESE

It's a handcrafted cheese made in the valleys of the region of Onís, in the west of Asturias. During its preparation we use the raw milk of cow, goat and sheep from the livestock producer, which allows us to control the raw material from which the cheese is made. The colour is white, with tendency to be slightly yellowish and it has blue-green blooms of *Penicillium* around the edges.

The process of production begins with the mixing of the three types of milk in a curdling barrel. There it starts to get heated and moved slowly until obtaining the adequate temperature and acidity, and then the rennet is added. The process of curdling takes about 2 hours, and then it is cut manually and the whey is separated from the curd, where the molds are introduced. After salting the exterior part, the cheese is passed to the smoke room where it will rest for at least 3 weeks for smoking. Finally the cheese is taken to a cave for at least 8 weeks of maturation.

The rind has a brown sienna colour with reddish, greenish and bluish tones due to the term in the caves and cellars. The texture is hard or semi-hard, firm and crumbly, becoming buttery in the mouth. It has a soft touch of smoke, clean and penetrating aroma and a slightly spicy taste.











## 荷奥得朗莎那奶酪(GEO DE LAZANA)

精选生牛奶通过压制手工制作而成，熟化时间为60天。其经过洗涤的表面呈橘红色，接近浅棕色。表面带有些许白色的青霉类霉菌，这是表面菌群作用的结果。

切开来截面呈均匀的象牙色，随着熟化程度的加深逐渐接近于米色。酪体可能带有少量不均匀分布的小孔。香气强烈持久。最初可闻到优雅的酸味和生鲜奶油的诱人甜味。奶香和草本（干草和稻草）香显著，同时还夹杂着微妙的动物和发酵的香气。回味非常宜人，让人联想起干榛子，同时伴随着丝丝奶油香。

## GEO DE LAZANA CHEESE

This is a handcrafted pressed cheese made from raw cow's milk and matured for 60 days. Its washed rind shows an orange or light brown colour, with some white *Penicillium* mold, which is the result of the surface flora action.

When cut it shows a uniform colour from ivory to beige as ripening progresses. There may be small eyes spread unevenly. An intense and persistent flavour. At first you will note a very elegant acidity and some sweet notes of cream and exquisite raw butter. Predominately herbal and dairy flavours (hay, straw) very well combined with subtle animal and fermentation aromas. The aftertaste is very pleasant with hints of dry hazelnuts together with persistent notes of butter.





## 朗莎那精炼奶酪

一款由巴氏灭菌牛奶手工制成的精炼奶酪，酪体柔软。其经过洗涤的表面呈橘红色，接近浅棕色。表面带有些许白色的青霉菌类霉菌，这是表面菌群作用的结果。

中等强度的香味，熟化的时间越久香味越浓郁。由于表面菌群的作用，其表皮散发着一股新鲜的菌菇和蘑菇特有的香气，同时又夹杂着发酵植物的香味。内里香味稍淡一些，有炼乳和奶油的奶香，植物（干草）和湿润土壤的香气。

入口有温和的酸奶香，微甜（谷物），同时伴随着植物（草本）和水果（榛子）的丝丝香味，回味奶油香宜人。

如果带酪皮一起品尝，口感会更持久强烈。

咀嚼时可感受到一定的弹性，同时又有点粘性，中高度-高度可融性（到达味蕾处即刻融化）。入口还能感受到可口的细微颗粒感。

## LAZANA AFINADO CHEESE

It is a refined handcrafted soft cheese made from pasteurized cow's milk. Its washed rind has an orange or light brown color, with some white penicillium mold, which is the result of the surface flora action.

Medium intense smell, which increases with the ripening. Because of the surface flora, the rind has a fresh smell, typical from mushroom and mixed with subtle notes that remind of fermented vegetables. The interior is softer with lactic shades of cream and butter, vegetables (hay) and moist soil.

It has a lactic flavour of soft yoghurt and slightly sweet (cereal) together with vegetal (herbal) and fruit (hazelnut) notes with a very pleasant aftertaste of butter.

Tasting with rind it gives a high persistence in the mouth and a stronger taste.

During chewing you can note certain elasticity, accompanied by a medium-high rate of adhesiveness and high solubility (melts on the palate). A very pleasant and fine granularity is appreciated.





## 条状蓝奶酪

诱人的方形蓝奶酪，精选25%的巴氏灭菌山羊奶与75%的巴氏灭菌牛奶制作而成。表面不规则，表皮发霉，切面较均匀，带少量的蓝色斑块。香气浓郁，山羊奶香气显著，夹杂着微微的绿叶青草香（青草和牧场）与纯净的奶香（奶油和黄油），还能感受到明显的润湿味。

口味浓烈，入口十分滑腻，羊奶味特别显著，咸度和酸度适中。羊奶赋予此奶酪浓重微辣的口味。

## BLUE CHEESE BAR IOLÉ

Blue cheese in attractive cubic format, made with 25% of pasteurized goat milk and 75% of pasteurized cow's milk. It is an irregular moldy rind cheese and its cut is fairly uniform, with little bluish pigmentations. The aroma is intense, with goat milk notes that overlap the other flavours, which are also slight greenery (herbs and grasses), clean milk (cream and butter) and marked moisture.

The taste is highly intense, very creamy in mouth, the goat milk turns to prevail, good touch of salt and excellent acidity. The goat milk provides strength and a slight spiciness.





Queso Cabrales

Consejo Regulador D.O.P.

## 卡布拉莱斯奶酪

卡布拉莱斯奶酪是世界享有圣名的蓝奶酪之一。它的名字来源于阿斯图利亚斯的一个小镇，那里自远古时代就开始制作这类奶酪了。此类奶酪的原料可为生牛奶、生山羊奶和生绵羊奶，任选其一单独使用，或选用这三种生奶的混合产物，凝乳酶和食盐。制做过程中逐渐形成的真菌青霉赋予奶酪颇具代表意义的蓝色。

卡布拉莱斯奶酪制作过程中所需要的所有生乳原料均由欧罗巴山区域内的农场提供，其得天独厚的自然环境有效地确保了奶酪的手工传统制作工艺。

卡布拉莱斯奶酪生产流程的第一步，是将生乳加热并使其发酵。随后将乳清从发酵乳中分离清除，并将凝乳引入圆筒状模具中，添加食盐以此来加速凝乳的干化捏合过程。两星期后，卡布拉莱斯奶酪将被置入山区的天然山洞内，以此来完成其二到五个月的熟化过程。在此期间，半成的奶酪被置于木架上，并被定期地翻面和确保清洁工作。

奶酪切面呈白色，参加着由真菌青霉导致的类似色素沉着的蓝绿色点状花纹。香气浓郁，略带挥发性。入口滑腻，膏状口感，口味复杂却不失平衡，轻微的麻辣感。卡布拉莱斯奶酪食后回味无穷，给你留下温馨愉快的口感。

## CABRALES CHEESE

Cabrales is one of the most important blue cheeses in the world. Its name comes from the Asturias village where it has been made since time immemorial. It is made with raw cow, sheep and goat milk, curds and salt and *Penicillium Rocheforti* fungi. All the milk used on its production come exclusively from herds raised on this zone of production, in the Picos de Europa Mountains.

The milk is first heated and curdled by the addition of rennet. The whey is removed from the curds, which are then packed into cylindrical molds called "arnios", salted and left to cure and harden. After two weeks, the Cabrales is aged a further two to five months in natural caves, in the mountains of the area. The cheeses are placed on wooden shelves where they are periodically turned and cleaned.

His court is white with blue-green pigmentation, produced by *Penicillium*. It has intense aromas of maturation, with touches of volatiles. In the mouth it is flux, paste, with balanced complex flavors, slight spicy. It has a lingering aftertaste while maintaining balance and pleasant flavor.





### 蒂内奥本土蓝奶酪(TIERRA DE TINEO)

该蓝奶酪精选经巴氏灭菌的牛奶和山羊奶，乳酸发酵，加入氯化钙、凝乳酶和盐，至少经过60天的熟化过程制作而成。

表面不规则，表皮发霉，切面较均匀的一款蓝奶酪，蓝色斑块均匀分布。

香气浓郁，口味持久宜人，显著的羊奶香与纯净的奶油乳香交融在一起，还带有菌菇和蘑菇的清香。入口滑腻，强烈，可口，微咸，酸度适度；回味有点羊奶的辛辣。

### TIERRA DE TINEO BLUE CHEESE

Blue cheese made from pasteurized cow and goat milk, lactic ferment, calcium chloride, rennet and salt. The minimum maturity is 60 days.

As a blue cheese, it is an irregular rind moldy cheese with a fairly uniform cut, with blue pigmentation spread evenly.

It is characterized by an intense aroma and a lasting and very nice flavour, with goat milk and clean dairy taste, butter, fungi and mushroom type. In month it is creamy, intense, tasty, a little salty and with nice touch of acidity; spicy with sensation that reminds of goat milk.



### 蒙荷微辣奶酪

一款以生牛奶为原料，使用蒙荷家族传承了几十年的传统工艺制成的蓝奶酪。其熟化的过程历经3到4个月。酪体内部滑腻，根据熟化时间不同，呈稍紧实到紧实状态，部分区域呈蓝色，为这种类型奶酪的特点。切面半硬，与卡博瑞尔斯奶酪相似，呈此种蓝奶酪酪体的典型特色。切面外观随熟化程度不同而有所变化，通常颜色很暗，带蓝色条纹。口味较淡，微咸，略带奶油味。

### MONJE PICÓN CHEESE

It is a blue cheese from raw cow's milk made for decades by the Monje family. Its ripening period is between 3 and 4 months. The interior is creamy, a paste lightly compact to compact depending on the ripening, with typical blue areas of this cheese and the rind is semi-hard, typical for the cheeses similar to the Cabrales blue cheese. When cut, the appearance is based on the degree of ripening. Usually there are many blue streaks. The flavour is mild, slightly salty and buttery.





## 拉佩拉尔奶酪

拉佩拉尔奶酪由经巴氏杀菌的牛奶制成，呈微微发黄的奶白色，精选高等乳酸菌，带特有的蓝色斑块。该品种年轻的奶酪呈半蓝色，味道较为细腻，香味醇厚。随时间推移，逐渐转变成蓝色奶酪，各方面特征得到全面彻底的发展，口味微辣，但丝毫不影响其滑腻醇香的特性。

其熟化时间可长达4个月，造就其浓郁的香味。入口较容易融化，味道强烈，较为复杂，口感粘稠，回味逐渐淡化。

### LA PERAL CHEESE

La Peral is a cheese prepared from pasteurized cow's milk that is straw-coloured white, with selected dairy ferments and noble molds that give it the characteristic bluish stains.

When it's young, it's a semi-blue cheese with delicate flavour and a great bouquet. With the passage of time, it completes the transformation into a blue cheese, and that's when it acquires the whole personality, slightly spicy, but without losing any of its smoothness and bouquet.

The aging time can reach 4 months, which gives it an intense aroma combined with mold. Melting in the mouth with intense and relatively complex flavours, giving an overall pasty impression. It has a certain aftertaste with an attenuating tendency.

## 佩拉左拉奶酪

出产该产品的奶酪店全世界仅此一家，近年来屡获国际奖项。奶酪呈暗灰色，带气孔，表皮薄而坚硬。切开来呈白色，带蓝绿色的纹理以及垂直方向的戳印。

质地平滑，带气孔。入口很容易被融化，水状稀释的感觉，无任何粘稠感。

香气浓郁复杂，散发着淡淡的模具香。入口味道延续了之前入鼻的香气，同时有微微的辣味，恰到好处地融合到整体口感中。回味美好，温和，平衡，持续时间中等偏久，带些许辣味。

### PERALZOLA CHEESE

It's a handcrafted cheese made by the unique cheese factory in the world that in recent years it has received several international awards. Dark greyish colour with hollows, and with thin and hard rind. Whitish colour when cut and showing greenish blue veins and vertical pricking marks.

Smooth texture with rupture elements. It melts easily and it is very soluble in the mouth, not at all adherent.

Intense and complex maturing aroma, with a touch of mold. It confirms the aforementioned in the mouth, together with slightly ticklish sensations perfectly integrated as a whole. Good, smooth, balanced aftertaste with an average to long duration and slightly hot nuances.







## 阿弗加皮图奶酪 (生牛奶 - 白色)

该款奶酪为油性奶酪，由弗利索纳和阿斯图里亚斯山谷特有品种的奶牛所产的生牛奶制作而成。

奶酪呈白色，根据其发酵程度不同，呈现不同程度的发黄迹象。

口味微酸，微咸或毫无咸味，奶油状质地，较干。红色的奶酪口味浓烈辛辣。入喉粘稠，较涩。香气柔和而独特，熟化程度越高，香气越强烈。

### AFUEGA'L PITU CHEESE (Raw-White)

Fat cheese made with raw cow milk from native breeds of Frisona and Asturiana de los Valles.

White colour verging on yellowish, depending on its ripening degree.

Its taste is slightly acid, little salty or not salty at all, creamy and quite dry. For red cheese this flavour deepens and becomes strong and spicy. It is doughy and astringent when swallowed. Its aroma is mild, characteristic, and increases with the ripening.



Asociación Española del Lujo

## 阿弗加皮图奶酪 (生牛奶-辛辣)

该款奶酪为油性奶酪，由弗利索纳和阿斯图里亚斯山谷特有品种的奶牛所产的生牛奶制作而成。

奶酪由于在制作过程中添加了红椒而呈橙红色。

口味微酸，微咸或毫无咸味，奶油状质地，较干。红色的奶酪口味浓烈辛辣。入喉粘稠，较涩。香气柔和而独特，熟化程度越高，香气越强烈。

### AFUEGA'L PITU CHEESE (Raw-Spicy)

Fat cheese made with raw milk from native cows of Frisona and Asturiana de los Valles.

Orange colour due to the paprika added during its manufacturing process.

Its taste is slightly acid, little salty or not salty at all, creamy and quite dry. For red cheese this flavour deepens and becomes strong and spicy. It is doughy and astringent when swallowed. Its aroma is mild, characteristic, and increases with the ripening.







## 阿弗加皮图奶酪 (巴士灭菌牛奶 - 白色)

该款奶酪为油性奶酪，由弗利索纳和阿斯图里亚斯山谷特有品种的奶牛所产并经巴士灭菌的牛奶制作而成。

奶酪呈白色，根据其发酵程度不同，呈现不同程度的发黄迹象。

口味微酸，微咸或毫无咸味，奶油状质地，较干。红色的奶酪口味浓烈辛辣。入喉粘稠，较涩。香气柔和而独特，熟化程度越高，香气越强烈。

### AFUEGA'L PITU CHEESE (Pasteurized-White)

Fat cheese made with pasteurized milk from native cows of Frisona and Asturiana de los Valles.

White colour verging on yellowish, depending on its ripening degree.

Its taste is slightly acid, little salty or not salty at all, creamy and quite dry. For red cheese this flavour deepens and becomes strong and spicy. It is doughy and astringent when swallowed. Its aroma is mild, characteristic, and increases with the ripening.

## 阿弗加皮图奶酪 (巴士灭菌牛奶 - 辛辣)

该款奶酪为油性奶酪，由弗利索纳和阿斯图里亚斯山谷特有品种的奶牛所产并经巴士灭菌的牛奶制作而成。

奶酪由于在制作过程中添加了红椒而呈橙红色。

口味微酸，微咸或毫无咸味，奶油状质地，较干。红色的奶酪口味浓烈辛辣。入喉粘稠，较涩。香气柔和而独特，熟化程度越高，香气越强烈。

### AFUEGA'L PITU CHEESE (Pasteurized-Spicy)

Fat cheese made with pasteurized milk from native cows of Frisona and Asturiana de los Valles.

Orange colour due to the paprika added during its manufacturing process.

Its taste is slightly acid, little salty or not salty at all, creamy and quite dry. For red cheese this flavour deepens and becomes strong and spicy. It is doughy and astringent when swallowed. Its aroma is mild, characteristic, and increases with the ripening.







## 贝敦奶牛奶酪

贝敦奶牛奶酪外层表皮呈均匀的金黄色。清新，细腻，半硬质奶酪，稍微有点沙状的触感。切开来呈均匀的黄色，边缘颜色微暗，具体色调根据熟化程度高低，带少量小小的，呈规则形状并随意分布的气孔。

奶酪散发清新的乳香，与熟化所产生的香味协调地融合在一起。入口味道比香气更浓烈，回味柔和，绵长，平衡，怡人。

### BEDÓN COW CHEESE

Bedón Cow Cheese has a uniform yellow brown colour when cut. Clean, fine and semihard, with a slightly sandy feel. When cut it is uniform yellow, with slightly darker edges, depending on maturity, with few, small and medium sized eyes distributed randomly.

It has clean dairy aroma and smell presenting certain development and harmonious mixture with maturing aromas. The smell and aroma in the nose become more intense in the mouth. It leaves a slightly persistent, smooth, pleasant and balanced aftertaste.

## “埃阿斯图” 欧文奶牛有机奶酪

该奶酪取材于经巴士灭菌的在纳瓦镇有机生态环境中饲养的奶牛所产的牛奶，手工制作而成。半熟成奶酪，油性，表层平滑，香气怡人，散发醇厚奶油香。

切开来呈淡金黄色，质地细腻，微呈沙状，较硬。香气浓郁，熟化香气显著。入口易碎，微溶于水，总体感觉比较封闭。口感微辣，逐渐消失，回味持久，温和怡人。

### OVÍN ECOLOGICAL COW CHEESE 'EL ASTUR'

Handcrafted cheese made from pasteurized milk of cows bred and fed in an ecological environment in the town of Nava. It is a semicured, fatty, with refined rind, very pleasant aroma and noticeable buttery flavours. Straw yellow when cut, fine or slightly sandy texture, not very flexible. Rich aroma ruled by its ripening. Friable in the mouth and slightly soluble, with an overall closed impression. In the mouth it presents a slight bitterness that disappears in passing, leaving a persistent, smooth and pleasant aftertaste.





## 贝敦山羊奶酪

贝敦山羊奶酪表层呈均匀的象牙色，干净，非常坚硬，细腻，摸起来十分光滑。切开来呈均匀的象牙白色，偶尔会出现小气孔，数量较少，不规则分布。摸起来较细腻，略微有湿润的感觉。

香气和味道方面，奶香和双乙酰完美搭配，中等强度，熟化程度越高，气味越强烈，口感怡人。

入口奶香和熟化香味协调融合，微辣。回味柔和，持续时间中等，与持久留存微辣的味道相得益彰。

## BEDÓN GOAT CHEESE

Bedón Goat Cheese has clean, uniform ivory crust, very fine and hard but with a smooth feel. The cut presents a uniform ivory white colour, with small, scarce and randomly distributed eyes. Fine surface and faintly moist feel. It turns out to be characteristic the dairy aroma and smell with diacetylic tinges in perfect harmony, of mild intensity, pleasantly increasing as it matures.

Great harmony between the dairy and ripening aromas in the mouth, with slightly spicy sensation, well integrated. Medium duration, smooth and balanced aftertaste that maintains the nuance of spicy sensation.

## 欧文绵羊奶酪

取材于在纳瓦镇有机生态环境中饲养的绵羊所产羊奶，手工制作而成的奶酪。

切开来呈均匀的白色，有小气孔，数量不多。质地细腻，富有弹性，微带粘性，较容易融化。中等强度的简单香气和味道，夹杂着奶油香。回味短暂，柔和，平衡。

## OVÍN SHEEP CHEESE

Handcrafted cheese made from pasteurized milk of sheep bred and fed in an ecological environment in the town of Nava.

Uniform white cut, with small and few eyes. Fine, elastic, scarcely adherent texture and good solubility. Medium intensity primary smell and aroma with butter nuances. Brief, smooth and balanced aftertaste.







## 卡欣奶酪

该款奶酪属于“卡欣奶酪 (EL VIEJO MUNDO)”原产区保护产品，是种油性，熟化或半熟化奶酪；由生牛奶制作而成，凝乳酶，揉压型，半硬质或硬质。外观呈不规则的圆筒-圆盘形状，其中一面刻上对应生厂商的信息，包括花卉，几何图形，名字以及各代表标识。

由于在十四世纪的历史文献中已经有所记载，再加上揉制工艺极为费力且极为少见，该奶酪被认为是西班牙甚至是世界上最古老的奶酪品种之一，也是世界上独一无二的奶酪品种。

该奶酪没有外表皮，内部平滑均匀，呈象牙白色，微微发黄。入鼻牛奶油香浓烈，深处有带壳干果味。入口可感觉到奶油的质地，尾味微辣。味道强烈，辣，浓稠，微咸，风味怡人。

### EL VIEJO MUNDO CHEESE

The cheese protected by the P.D.O. 'Casin Cheese', is a fatty, matured cheese, semicured or cured; made from raw cow's milk, of enzymatic clotting and of kneaded pasta, semi-hard or hard. It presents a cylindrical-discoidal irregular shape, with a face stamped with the anagram of each producer, which consists in floral, geometric patterns, and different symbols or the name of the manufacturer.

It is believed to be one of the oldest cheeses in Spain and of the world, not only for the documentary references that place it in the XIV century, but for the unusual and laborious technique of the kneading used in the elaboration process, that make it into a unique variety.

It has no rind, and the interior part is even, uniform, ivory white, and slightly yellowish. The first aromatic tang is strong, of cow butter smell and in the end shell nuts smell. Buttery taste when enter the mouth, with strong flavour. It ends up with a strong sharp taste. Strong, spicy, pleasant but dense, slightly salty flavour.

## 苹果酒融合奶酪

融合苹果酒制作而成的牛奶奶酪，源于阿斯图里亚斯的特色产品，首次混合了我们地区最具特色的两种原材料：吃阿斯图里亚斯本地山上的草长大的奶牛所产的牛奶和由压榨苹果所得产品-天然苹果酒，两种营养丰富并相辅相成的食品。

通过独家创新工艺将苹果和牛奶进行混合，随后进行凝乳过程。口感优雅，味道微妙，让人联想起苹果，同时又有牛奶和奶油香。触感如丝绸般嫩滑。香味中亦有源自于苹果酒的花卉和水果香。

### CIDER FUSION CHEESE

Cider Fusion Cheese is a product that goes into Asturians' roots in depth, combining for the first time the two most representative products from our region: the milk of the cows that graze in the Asturian mountains; and the natural cider, fermented apple juice. These are two nutritious and complementary products.

Cider Fusion Cheese is produced by an innovative process developed by the unique cheese factory, the secret is the blend of the milk and cider before the curd is made. The result is a cheese that offers an elegant combination in our mouth, combining a subtle apple flavour accompanied with a lactic and greasy taste of the cow milk. The texture is smooth and tender, with a fruity and floral bouquet, as a result of the harmonization and integration of the cider and the milk.





## 堂冈萨罗奶酪

一款半新鲜奶酪，精选巴氏灭菌的牛奶，使用乳酸发酵，加入香料，动物凝乳酶和盐手工制作而成。外形呈圆柱状，表层覆盖着草本香叶和香料。

内部干净紧实，不带孔，十分滑腻。从真空取出来会分离出部分液体。质地细腻，酪体新鲜柔软。香气强烈，浓郁乳香与青草香料、百里香的香味香交融，让人联想起野花。乳酸味与青草味相结合，入口滑顺油腻，稍有点粘性，这点与阿弗加皮图奶酪有异曲同工之妙。回味中既有酸味又有青草香。

### DON GONZALO CHEESE

It is a semi-soft cheese, handcrafted from pasteurized cow's milk, lactic ferments, spices, animal rennet and salt, which is molded in roller shape and is covered with fine herbs and spices.

The interior cut is clean, compact, without eyes and very creamy. It looses when it's taken out of the vacuum. Fine texture of fresh cheese and soft pasta. Very strong smell of lactic aromas and spiced green herbs, thyme, with hints of wild flowers. Lactic acid flavours conjugated with the taste of herbs, the palate is melting and greasy, with mild paste that reminds of Afuega'l Pitu cheese. Aftertaste marked by the combination of acidity and herbs.

## 蔓越莓圆柱奶酪

此款“蒂内奥本土”带蔓越莓3个奶种奶酪是由巴氏灭菌的牛奶，山羊奶和绵羊奶制作而成的半新鲜奶酪。其最独特之处是内部添加了蔓越莓。

口味新鲜，羊奶香显著，因其加入的红果所以带独特的甜味，适合在早餐或午后茶点时享用。

### CYLINDER WITH NATURAL BLUEBERRY

"Tierra de Tineo" Cylinder Cheese 3 milk with blueberry is a semi-fresh cheese made from pasteurized milk from cow, goat and sheep, whose main feature is the fact of containing blueberries inside.

Fresh flavour, with notes of goat milk, and a particular sweet aftertaste contributed by red berries. Ideal for breakfast and snacks.







阿斯图里亚斯奶酪

原产地		奶品种		味道	形状	重量	脂肪类物质 (最小值)
GAMONEU 奶酪	康佳斯·得·欧尼斯和欧尼斯	牛奶, 山羊奶和绵羊奶		圆筒状	蓝奶酪	2 kg - 500 g	50%
朗莎那奶酪	拉斯雷格拉拉斯	巴氏灭菌牛奶		圆筒状	中等	300 g	50%
荷奥奶酪	拉斯雷格拉拉斯	生牛奶		圆筒状	特强	900 g	50%
条状蓝奶酪	蒂内奥	巴氏灭菌牛奶		条状	蓝奶酪	500 g	45%
卡布拉莱斯奶酪	欧罗巴山	生牛奶, 山羊奶, 生绵羊奶		圆筒状	蓝奶酪	1 Kg - 2,5 Kg	45%
蒂内奥本土蓝奶酪	蒂内奥	生牛奶和生山羊奶		圆筒状	蓝奶酪	500 g	45%
蒙荷微辣奶酪	巴内斯	生牛奶		圆筒状	蓝奶酪	2,6 kg - 1 kg - 700 g	50%
LA PERAL 奶酪	伊亚斯	巴氏灭菌牛奶		圆筒状	蓝奶酪	800 g	55%
PERALZOLA 奶酪	伊亚斯	巴氏灭菌绵羊奶		圆筒状	强烈	800 g	55%
AFUEGA L' PITU "Rey Sita" 奶酪	普拉维亚	巴氏灭菌牛奶		锥状	中等	300 - 350 g	45%
AFUEGA L' PITU "Rey Sita" 奶酪	普拉维亚	生牛奶		锥状	中等	280 g	45%
BEDÓN DE VACA 奶酪	亚内斯	巴氏灭菌牛奶		圆筒状	中等	500 g	45%
OVIN DE VACA "EL ASTUR" 有机奶酪	纳瓦	巴氏灭菌牛奶		圆筒状	味淡	330 g	50%
BEDÓN DE CABRA 奶酪	亚内斯	巴氏灭菌山羊奶		圆筒状	味重	500 g	45%
OVÍN DE OVEJA 奶酪	纳瓦	巴氏灭菌绵羊奶		圆筒状	特强	500 g	50%
FUSIÓN DE SIDRA 奶酪	普拉维亚	巴氏灭菌牛奶		圆筒状	中等	500 g	50%
CASÍN 奶酪	康普·得·卡索	生牛奶		圆筒状	强烈	280 g	55%
堂冈萨罗奶酪	泰米亚	巴氏灭菌牛奶		圆筒状	味淡	350 g	45%
蔓越莓条状奶酪	蒂内奥	巴氏灭菌牛奶, 山羊奶和绵羊奶		圆筒状	味淡	500 g	45%





## THE ASTURIAN CHEESE

GAMONEU
LAZANA
GEO
BLUE CHEESE BARS IOLE
CABRALES
BLUE TIERRA DE TINEO
MONJE PICÓN
LA PERAL
PERALZOLA
AFUEGA L' PITU
AFUEGA L' PITU "REY SILO"
BEDÓN DE VACA
OVIN DE VACA "EL ASTUR"
BEDÓN DE CABRA
OVÍN DE OVEJA
CIDER FUSSION
CASÍN
DON GONZALO
BAR WITH BLUEBERRY

Place of origin	Milk	Shape	Flavour	Weight	Fat (min)
Cangas de Onís y Onís	Raw cow's, goat's and sheep's	Cylindrical	Blue	2 kg - 500 g	50%
Las Regueras	Pasteurized cow	Cylindrical	Medium	300 g	50%
Las Regueras	Raw cow	Cylindrical	Intense	900 g	50%
Tineo	Pasteurized cow	Bar	Blue	500 g	45%
Picos de Europa	Raw cow's, goat's and sheep's	Cylindrical	Blue	1 Kg - 2,5 Kg	45%
Tineo	Raw cow's and goat's	Cylindrical	Blue	500 g	45%
Panes	Raw cow	Cylindrical	Blue	2,6 kg - 1 kg - 700 g	50%
Illas	Pasteurized cow	Cylindrical	Blue	800 g	55%
Illas	Pasteurized sheep	Cylindrical	Strong	800 g	55%
Pravia	Pasteurized cow	Conical Trunk	Medium	300 - 350 g	45%
Pravia	Raw cow	Conical Trunk	Medium	280 g	45%
Llanes	Pasteurized cow	Cylindrical	Medium	500 g	45%
Nava	Pasteurized cow	Cylindrical	Soft	330 g	45%
Llanes	Pasteurized goat	Cylindrical	Strong	500 g	45%
Nava	Pasteurized sheep	Cylindrical	Intense	500 g	45%
Pravia	Pasteurized cow	Cylindrical	Medium	500 g	50%
Campo de Caso	Raw cow	Cylindrical	Strong	280 g	55%
Terma	Pasteurized cow	Cylindrical	Soft	350 g	45%
Tineo	Pasteurized cow's, goat's and sheep's	Cylindrical	Soft	500 g	45%





## 概述

爱欧乐美食诚意向您介绍西班牙奶酪精品系列，在此您可邂逅顶级斟品，体验一场飨食盛宴。

西班牙的精品奶酪因其产地与原料不同风味各异.....不同类型的原奶，不同牧区，气候，制作工艺甚至是地区的微生物特征等共同造就了奶酪的不同特色。产品独一无二的特性受各个认证原产区的严格保护，标签确保各品种奶酪醇正的风味特征，曼彻格的黄褐色，伊比利亚的均匀性，伊地亚萨瓦尔的熏制以及托乐塔斯的美味等。

即刻感受独一无二.....传承数世纪的手工艺孕育出浓郁的香味，复杂的质地和跳跃的口感。让您的味蕾盛享一次奢华体验。





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### · SELECTED CHEESE ·

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From iOlé Gourmet we want to present you the best selection of Spanish Cheeses, where you will find the finest products that makes you enjoy your consumption.

The fine Cheeses of Spain express unmistakably the characteristics of their origins... the milks, the grazing lands, the climate, the method of production... even the microbiology of the region. Their unique qualities are protected by each Denomination of Origin, symbols of which certifies the authenticity of each variety. The yellowish Manchego, sharp rich Ibérico, smokey Idiazábal, savory of the Tortas.

You will note it immediately...The strong aromas, the intensely fulfilling textures and vibrant flavors of a centuries-long homemade cheese tradition. A real treat for the palate.









## 伊地亚萨瓦尔奶酪 (IDIAZÁBAL)

精选西班牙巴斯克地区特有的拉查绵羊品种所产的原奶制作而成的奶酪，品质受伊地亚萨瓦尔原产区的保护。该原产地保护区位于巴斯克地区中心，阿拉拉尔圣山山坡上名为基普斯考的一个小城，小城的农牧传统可追溯到四千多年前。

该奶酪独家采用牧羊人精心养育的拉查品种的绵羊奶，加入凝乳酶，发酵乳酸和盐，至少需经过六十天的熟化过程。表面较硬，颜色呈淡黄色，如经熏制则呈深褐色。

酪体结实紧致，颜色不一；可呈纯白色到象牙黄色，少量的小孔眼不均匀分布。

除了以上提及的特点之外，奶酪产品必须符合各项如颜色、香气与口味等感官特征才能获得“伊地亚萨瓦尔原产地保护区”的认证。



## IDIAZÁBAL CHEESE

With excellent raw material obtained from the milk of Latxa sheep this cheese is made with Designation of Origin Idiazabal, a name taken from a small town in Gipuzkoa located on the slopes of the sacred mountain of Aralar, in the center of the Basque Country in an area with a pastoral tradition that goes back to more than four thousand years ago.

It is a cheese made exclusively with milk from Latxa sheep from own shepherd's development, rennet, lactic ferments and salt, with a minimum maturity of sixty days. The rind is hard, with pale yellow colour, and it is dark brown if it is smoked.

Its pasta is compact, of variable colour, from white to yellowish ivory, it may present small and unevenly distributed eyes in small numbers.

In addition to the features listed in the previous section, in order to obtain the qualification "Designation of Origin Idiazabal" the cheese should present typical organoleptic qualities in colour, aroma and flavor.





## 拉赛莲娜柔滑奶酪

精选100%的绵羊生奶制作而成的一款油性奶酪，使用天然植物凝乳酶通过刺苞菜蓟的花蕊浸渍凝固制作而成，在干性的表面撒上普通加碘盐。

酪体十分软，几乎呈流体状态，柔和，富有粘性，易融化，表皮很薄，任何微小的操作都可让其改变形状。

口味强劲持久，十分复杂，味蕾回味有一丝优雅的涩味。其特有的香气与口感并不一致，与同类液态的其它奶酪相比，口感十分强烈。

### CHEESE LA SERENA (CREAMY)

It is a fatty cheese made with 100% raw sheep's milk, coagulated with Vegetal Rennet by maceration of flower pistils from wild thistle (Cynara Cardunculus). Dry salted with iodized common salt by surface dusted.

Its paste is very soft, almost fluid, in which case it is very soft, sticky and melt, exhibiting a thin and very sensitive to manipulation cortex.

With an intense, persistent and very complex flavor, but always emphasizing an elegant point of bitter finishing on the palate. Its characteristic odor does not identify its flavor, being very strong and intense, especially in the more liquefied cheese.

## 拉赛莲娜固化奶酪

精选100%的美利奴绵羊生奶制作而成的一款油性奶酪，使用天然植物凝乳酶通过刺苞菜蓟的花蕊浸渍凝固制作而成，在干性的表面撒上普通加碘盐。

质地半硬，有弹性，带有少量黄油，可切割，切面紧实。表面呈淡淡的介于金色与赭色之间的一种色调，有油水渗出。口味强烈持久，非常复杂，由于使用了植物凝固物，其典型的苦味比较显著。同时由于其长时间的固化过程，口感还有一丝辣味。

### LA SERENA CURED CHEESE

It is a fatty cheese made with 100% raw Merina sheep's milk, coagulated with Vegetal rennet by maceration of flower pistils from wild thistle (Cynara Cardunculus). Dry salted with iodized common salt powdered on surface.

The texture is semi-hard, with elasticity and slight buttery, cuttable, with a firm rind. The outside has a light golden color, highlighting an oily sweat. The flavour is intense and persistent, very complex, but always highlighting a typical bitterness because of using vegetal coagulants, and slightly spicy due to its long curing.







## 卡萨尔饼状奶酪 (TORTA DEL CASAR)

卡萨尔饼状奶酪为一款纯天然奶酪，精选来自具有严格管控的农场出产的生绵羊奶，加入植物凝乳酶和盐，采用传统工艺，经过超过六十天的熟化过程制作而成。表面轻薄，半硬，其主要特征是质地非常滑腻，以至于有些时候酪体内部的乳酪可能会通过表面的裂痕渗出。香气独特，口味强烈复杂，到达味蕾即可融化，仅带微微的咸味，因使用了植物凝乳酶，口感微苦。

为了能尽享托尔塔得卡萨奶酪，品味之前应该先将奶酪冷藏，这样才能更好地体验奶酪的各项感官特征。品尝该款集荣誉和传统于一体的奶酪佳品方法有很多种，即使是最挑剔的味蕾，也能获得全新的愉悦体验。

### TORTA DEL CASAR

Torta del Casar is a natural cheese elaborated by traditional methods, based on raw sheep milk, produced from controlled ranching, contains vegetal rennet and salt, and boasts a ripeness of 60 days. Made of light and thin bark, semilasts, its principal characteristic is its highly creamy texture. The interior cream sometimes manages to spill across the cracks of the bark. Torta del Casar has a unique smell and an intense developed taste that is slightly salty and slightly bitter, which is given by the vegetal rennet.

To enjoy the Torta del Casar cheese completely, it should be tempered two hours before its degustation. There are many ways of tasting this special cheese, where prestige and tradition join to offer new sensations to the most demanding palate.

## 香草绵羊奶酪

纯手工制作的一款奶酪，采用绵羊生奶，动物凝乳酶，盐，通过乳酸发酵制作而成。在最后一道工序中涂上黄油并加入草本植物香叶，熟化至少4个月时间。

带有典型的草本植物香气，口味强烈独特。

### SHEEP CHEESE WITH FINE HERBS

It is an artisan cheese made from raw sheep's milk, rennet, salt, and lactic ferments. At the end of the process is coated with butter and fine herbs, then matured for at least 4 months.

It has a characteristic smell of fine herbs with developed and intense taste.







## 曼彻格蒙特斯库萨固化奶酪

精选经巴氏灭菌处理的曼彻格绵羊奶，经8到10个月的熟化过程制作而成的一款奶酪。带规则形状的酪皮，呈象牙白色，带少数不均匀分布的小孔眼。因熟化的时间较长，故散发深远的香气，沁人心脾，味道较浓烈，但非常可口。质地与酪体结实持久，回味悠长，唇齿留香。

### MONTESCUSA MANCHEGO CURED CHEESE

It is a cheese made from pasteurized milk from Manchega's sheeps, matured between 8 and 10 months. It has a regular halo, ivory paste with few eyes unequally distributed. Deep odor due to its long healing, pleasantly aggressive flavor. Consistent texture and pastosity. Long persistence and good memory once consumed.

## 曼彻格蒙特斯库萨半固化奶酪

精选经巴氏灭菌处理的曼彻格绵羊奶，经3个月的熟化过程制作而成的一款奶酪。口味强烈，质地结实。酪体坚固，颗粒性强，粘结性也较大。在品享过程中，最突出的就是其强烈的香气，以及入口即能品味到的享受。

### MONTESCUSA MANCHEGO SEMICURED CHEESE

It is a cheese made from pasteurized milk from Manchega's sheeps, matured for about 3 months. Its taste is pleasantly aggressive, and its texture is consistent. The paste is firm and with a large granularity, high cohesion. As a mark of tasting highlights the intensity of its aroma and Bouque which is reached very early.







## 曼彻格熟化奶酪1605

精选拉曼查地区纯种绵羊所产的生绵羊奶，经6至8个月的熟化过程纯手工制作而成的一款曼彻格奶酪。香气纯净，优雅并微带水果香，是经演化羊奶特有的香味。微有皮革与干果味。初入口味道较淡，酸度优雅集中，带动物（纯净羊毛）典型的香味并让人联想起淡淡的糖果味。回味干果味宜人，淡淡的辣味随时间愈来愈显著。

### 1605 MANCHEGO CURED CHEESE

It is an artisan Manchego cheese made with raw milk from manchega's sheeps pure breed, cured between 6 and 8 months. Its scent is clean, elegant and fruity, characteristic of evolved sheep milk. Notes of leather and hints of nuts. Its flavour is soft at the beginning, where a very elegant and well joined acidity appears, with the typical aromas from animals (clean wool) and memories of soft caramel flavor. The aftertaste leaves a pleasant nutty flavor and a subtle delicate spicy that is accentuated with time.



## 曼彻格半固化奶酪1605

精选由拉曼查地区绵羊所产的生奶，经过至少三个月固化过程制作而成的一款奶酪。表皮呈天然窖藏的颜色，较暗，有时出现天然霉菌的斑块。切开来酪体呈象牙色，围边不太明显。酪体坚硬紧实，带些许小孔。

入口质地半硬，滑腻度和可溶性适中，中等脆度。口感方面，酸度较淡，同时伴随着谷物的丝丝甜味。动物香味完美交融，回味宜人，让人联想起生坚果（杏仁），入口口味持久。

### 1605 MANCHEGO SEMICURED CHEESE

It is a cheese made from raw milk from Manchega's sheep from the farm itself, cured for a minimum of 3 months. Natural crust cellar, dark and sometimes dotted with patches of natural mold. When cut it has ivory color and a very pronounced fence. The paste is firm and compact with some eyes.

The palate has a semi-hard texture, good buttery and solubility and medium friability. The taste, at first, has a mild acidic intermixed with sweet grain. Animal aromas very well integrated with a pleasant aftertaste of raw nuts (almonds) with high persistence in the mouth.





## 伊比利亚康德杜克固化奶酪 (CONDE DUQUE)

精选绵羊，牛奶和山羊生奶，经混合压制，再经过至少3个月的固化过程。酪体呈象牙色，质地坚固，紧致，滑腻。口味的深度和复杂度取决于固化的时间，但是所有的固化奶酪都具有丰富的风味，让人联想起核桃和糖果，尾味有丝丝咸度。口味强烈平衡，奶味显著，香气浓郁，质地坚固，宜人滑腻。

切面呈介于米色与黄色之间的颜色，被霉菌覆盖，故洗刷亦是一道必须工序。

### CONDE DUQUE CURED IBERIAN CHEESE

It is a cheese of pressed paste mixed with raw sheep's milk, goat milk and cow milk cured for minimum 3 months. The paste is of ivory color, with a firm texture but intense and creamy. The depth and complexity of flavour depend on the age, but with a rich taste that reminds of nuts and caramel over a slightly salty final taste. Its flavour is intense and balanced with dairy tastes, intense smell and firm, nice, creamy texture on the palate.

The characteristic rind between beige and yellow colour is coated with mold so that washing and brushing of cheese is a necessary process.

## 伊比利亚康德杜克半固化奶酪

精选绵羊，牛奶和山羊生奶，经混合压制，再经过至少3个月的固化过程。酪体呈淡米色，质地柔软，滑腻微有弹性。酪体内部不规则地分布着小孔。混合奶种让奶酪既有牛奶的微甜味，又有绵羊奶的干果味，同时还有山羊奶的草本味。

口感平衡，奶香浓郁，香气清单，质地紧实，入口可人，滑腻。

### CONDE DUQUE SEMICURED IBERIAN CHEESE

Pressed paste cheese mixed by pasteurized sheep milk, goat milk and cow milk cured for minimum 3 months. Its colour is light beige, the texture is smooth, creamy and slightly elastic. The interior is dotted with small irregular holes. The mixture of milk brings the sweetness of cow milk, the nutty flavour of the sheep milk and the herbal notes of the goat milk.

The flavour is balanced with lactic taste, soft smell and firm texture, pleasant and creamy on the palate.







## 蒙特拉雷伊娜贵族特级珍藏奶酪

一款由巴氏灭菌绵羊奶经10个月的固化过程制作而成的奶酪。风味强烈饱满，独一无二，彰显在高沼地和草原生长的初拉和美利奴绵羊所产奶的独特性。表面坚硬，呈淡黄色，覆盖着棕色的表层，界限分明。酪体结实紧致，呈象牙-黄色，带有些许小孔，分布在整个切面。可能会因熟化而出现小颗粒。香气和口味都带有典型的经长时间熟化奶酪的特色：平衡，复杂而强烈，味蕾可品味出丝丝焦糖和干果的持久香味；有时会有轻微的辛辣味。

### GRAN RESERVA SEÑORÍO DE MONTELARREINA CHEESE

It is a cheese made from pasteurized sheep's milk cured for at least 10 months, highlighting its unmistakable full and intense taste, which provides the milk of Churra and Merina breed sheep fed by grazing on moorland and pastures. The rind is hard, pale yellow colour with brown coating, and well defined. The paste is firm and compact, ivory-yellow, with a few small eyes scattered around the cut. There may be some small grains due to ripening. Characteristic aromas and flavours of a long ripened cheese, well-developed, complex and intense, with caramel and nuts notes persistent on the palate, sometimes slightly spicy.

## 伊比利亚奶酪

一款混合巴氏灭菌山羊奶，绵羊奶和牛奶制作而成的熟化奶酪。酪体呈白色或黄色，不带表皮。质地半硬，滑嫩，紧实，呈白色，微微泛黄。香气较淡，口味新鲜，奶味十足。回味中既有干果味，淡淡的山羊奶香，同时还有与之相平衡的绵羊奶香。

### EL IBÉRICO CHEESE

It is a ripened cheese, a mixture of pasteurized milk of goat, sheep and cow. Yellowish white, without rind. The paste is semi-hard, tender, compact, white, slightly yellowish. It has soft aroma and fresh dairy flavour, with undertones of nuts, with slight cow milk taste, balanced with flavours of sheep milk.







概述

伊地亚萨瓦尔奶酪
伊地亚萨瓦尔烟熏奶酪
拉塞莲娜奶酪 (2个月)
拉塞莲娜奶酪 (1年)
卡萨尔饼状奶酪
卡萨尔香草绵羊柔滑奶酪
曼彻格蒙特斯库萨半固化奶酪
曼彻格蒙特斯库萨半固化奶酪
曼彻格半固化奶酪 1606
曼彻格半固化奶酪 1605
伊比亚康德杜克半固化奶酪
伊比亚康德杜克半固化奶酪
蒙特拉雷伊娜贵族特级珍藏奶酪
伊比亚奶酪

原产地	奶品种	味道	形状	重量	脂肪类物质 (最小值)
巴斯克	拉查生绵羊奶	圆筒状	强烈	1 Kg	45%
巴斯克	拉查生绵羊奶	圆筒状	强烈/烟熏	1 Kg	45%
巴达霍斯	生绵羊奶	圆筒状	特强	650 g / 1,25 Kg	50%
巴达霍斯	美利奴生绵羊奶	圆筒状	特强	750 g / 1,1 Kg	50%
卡塞雷斯	生绵羊奶	圆筒状	特强	580 g - 1 Kg	50%
卡塞雷斯	生绵羊奶	圆筒状	特强	750 g	50%
托雷多	巴士灭菌绵羊奶	圆筒状	强烈	3,4 Kg - 2,4 Kg	50%
托雷多	巴士灭菌绵羊奶	圆筒状	中等	3,5 Kg - 2,4 Kg - 1,2 Kg	50%
雷阿尔城	生绵羊奶	圆筒状	强烈	3 Kg - 1 Kg	50%
雷阿尔城	生绵羊奶	圆筒状	中等	3 Kg - 1 Kg	50%
莱昂	巴士灭菌牛奶, 山羊奶和绵羊奶	圆筒状	强烈	3,1 Kg	55%
莱昂	巴士灭菌牛奶, 山羊奶和绵羊奶	圆筒状	中等	3,2 Kg	55%
萨莫拉	巴士灭菌牛奶, 山羊奶和绵羊奶	圆筒状	强烈	3 Kg	50%
萨莫拉	巴士灭菌牛奶, 山羊奶和绵羊奶	圆筒状	中等	3 Kg	50%





## SELECTED CHEESE

IDIÁZÁBAL
IDIÁZÁBAL SMOKED
LA SERENA (2 MONTHS)
LA SERENA (1 YEAR)
TORTA DEL CASAR
CASAR CREAMY SHEEP CHEESE WITH FINE HERBS
CURED MANCHEGO MONTECUSA
SEMICURED MANCHEGO MONTECUSA
CURED MANCHEGO 1606
SEMICURED MANCHEGO 1605
CURED IBÉRICO CONDE DUQUE
SEMICURED IBÉRICO CONDE DUQUE
GRAN RESERVA SEÑORÍO DE MONTALARREINA
EL IBÉRICO

Place of origin	Milk	Shape	Flavour	Weight	Fat (min)
Vasque Country	Raw Latxa Sheep	Cylindrical	Strong	1 Kg	45%
Vasque Country	Raw Latxa Sheep	Cylindrical	Strong / Smoked	1 Kg	45%
Badajoz	Raw Sheep	Cylindrical	Strong	650 g / 1,25 Kg	50%
Badajoz	Raw Merina Sheep	Cylindrical	Strong	750 g / 1,1 Kg	50%
Cáceres	Raw Sheep	Cylindrical	Strong	580 g – 1 Kg	50%
Cáceres	Raw Sheep	Cylindrical	Strong	750 g	50%
Toledo	Pasteurized sheep	Cylindrical	Strong	3,4 Kg – 2,4 Kg	50%
Toledo	Pasteurized sheep	Cylindrical	Medium	3,5 Kg – 2,4 Kg – 1,2 Kg	50%
Ciudad Real	Raw Sheep	Cylindrical	Strong	3 Kg – 1 Kg	50%
Ciudad Real	Raw Sheep	Cylindrical	Medium	3 Kg – 1 Kg	50%
León	Pasteurized cow's, goat's and sheep's	Cylindrical	Strong	3,1 Kg	55%
León	Pasteurized cow's, goat's and sheep's	Cylindrical	Medium	3,2 Kg	55%
Zamora	Pasteurized cow's, goat's and sheep's	Cylindrical	Strong	3 Kg	50%
Zamora	Pasteurized cow's, goat's and sheep's	Cylindrical	Medium	3 Kg	50%





## 橄榄油

西班牙的特级初榨橄榄油堪称美食中的极品，味道鲜美，无可比拟。橄榄油也是闻名世界的地中海美食中大部分食谱的基础。5000多年以前，在地中海盆地即开始种植制作橄榄油所用的原料（橄榄果）。

iolé品牌橄榄油产自乌韦达和卡索尔拉市，在卡索尔拉山自然公园内，哈恩省的东南部（西班牙）。该区域被界定为卡索尔拉山原产地保护区，iolé即属于该原产区的橄榄油，同时该地区也是世界上产量最大的橄榄油原产地保护区。

该橄榄油拥有卓越的品质，采用精挑细选的橄榄果，应用冷压榨工艺，全面诠释了典型的地中海风味。提取出来的橄榄油酸度极低（油酸低于0.8%），保持了绝佳的香气和口味。

橄榄油主要的特征体现在香气和味道两个方面，共同造就了其各项感官特征，使其在各种类型的油产品中脱颖而出。特级初榨橄榄油在其制作过程中，未与任何化学品或有机溶剂接触：它是橄榄果经物理加工后的产物，为地道的全天然的琼浆，不包含任何添加剂。在所有的油类产品中，橄榄油可说是最天然，最健康，并对人体起保护作用的油，例如，橄榄油中的成分之一——油酸可有效控制胆固醇。除此之外，橄榄油还具备抗氧化成分，可帮助预防衰老，强烈推荐食用。

如能深入了解并“品鉴”不同种类的橄榄油，就能在烹饪过程中根据菜肴不同选用最合适的橄榄油。最简单，但同时也是最优雅的，品享一款优质橄榄油的方法是将涂在一块新鲜烘烤出炉的面包上。不同的橄榄果种类和不同的果实成熟程度可使得橄榄油具备不同的强度及不同的外观、香气和味道。





## · THE OLIVE OIL ·

The Spanish Extra Virgin Olive Oil is a supreme delicatessen, with delicious flavour simply unsurpassable. It is the base of most of the recipes of the famous Mediterranean diet, whose source of the fruit (the olive) is cultivated in the Mediterranean basin for over 5,000 years.

The olive oil iOlé comes from the towns of Ubeda and Cazorla, in the middle of the Natural Park of Sierra de Cazorla, in the southeast of the Province of Jaen (Spain). The Denomination of Origen Sierra de Cazorla is from this region, where the olive oil iOlé is attached to, and it is the protected area with the largest production of olive oil in the world.

This oil is of the highest category, obtained from cold pressing of selected olives, which are the best expression of the Mediterranean flavour.

The extracted oil has a low grade of acidity (below 0.8% in oleic acid), which allows it to preserve a great aroma and flavour. Its main distinguishing features are the colour and the flavour, which give it some organoleptic characteristics that make it different and special compared to other oils. In the case of extra virgin olive oil, during its production it doesn't get into contact with any chemicals or organic solvents: it is natural juice without any additives, coming from olives grinded by physical means. That is why it is the most natural of all kinds of oil; it is a protective and regulatory product that balances our health, among all the benefits the cholesterol control is highlighted, thanks to the oleic acid in its composition. Moreover, it also has antioxidant components that are helpful to prevent aging; therefore its use is highly recommended.

It is interesting to know and "taste" the different types of olive oils in order to successfully apply them in the kitchen. The most simple and noble way to taste a good oil is on a piece of newly toasted bread. The different varieties and various degrees of ripeness of the fruit will provide aromas and flavours of distinct intensity and diverse sensory notes.





## 特级初榨橄榄油 原产地保护认证 爱欧乐—白金版 (PLATINUM)

顾名思义，白金版正是指这款特级初榨橄榄油和其他同类产品相比之下更加出色的质量。为此需要在制作的所有环节（采集，切碎以及存储）都分外关注，由此才能榨取出这款可以满足各种严苛口味的手工制作橄榄油。

### 口感风味

一款以皮瓜尔油橄榄为原料的特级初榨橄榄油，散发浓郁的绿青草和无花果香味，微微夹杂着苹果香。入口可品尝到中度的苦味和辣味。产品富含天然抗氧化成分和维生素E。

### 食用方法

为得到上佳口感，建议生食或用于冷盘菜肴，比如烤面包片，安达卢西亚冷汤，生牛肉片。如用于热菜的烹调，比如鱼类和蔬菜，同样味道香醇，给美味的菜肴与众不同的点缀。

### 储存方法

避光，干燥

### 保质期：

18个月

### 包装：

现有规格请查询价格清单。

## EXTRA VIRGIN OLIVE OIL DENOMINATION OF ORIGIN. IOLÉ-PLATINUM

The concept of quality Platinum refers to the superior quality of this oil over other extra virgin oils. To achieve this, it's necessary to pay close attention and take great care in all processes (collection, crushing and conservation in wineries), which makes it a handmade oil that satisfies the most demanding palates.

### ORGANOLEPIC CHARACTERISTICS

It is an oil of intense fruity aromas dominated by green grass and fig tree, with certain touch of apple. It presents in the mouth a moderate bitter and peppery flavour, corresponding to its high content of natural antioxidants such as Vitamin E.

### INSTRUCTIONS FOR USE

The extra virgin olive oil from Picual olive is not only special for the raw use in toasts, gazpacho, Carpaccio..., but also for cooking and adding a touch of distinction to the best dishes such as fish and vegetables.

### STORAGE CONDITIONS

Keep from direct contact with sunlight and humidity.

### LIFE EXPECTANCY

18 months

### FORMATS:

Please see Price List for available formats.





## 特级初榨橄榄油

### 皮瓜尔品种 (PICUAL)

我们的精品橄榄油直接取材于优质橄榄果，仅仅通过物理加工过程，其各项特征对人体健康有很大的益处。

#### 口感风味

首先需要突出指出的是其以绿青草和无花果为主打基调的美妙清香，入口可品尝到中度的苦味和辣味。产品富含天然抗氧化成分和维生素E。

#### 食用方法

老少皆宜。可用于烹饪或食品调味。

#### 储存方法

避光，干燥

#### 保质期：

18个月

#### 包装：

250, 500 和750 毫升多立克式仿古瓶

## EXTRA VIRGIN OLIVE OIL IOLÉ-SUMMUM

Our Superior Category Olive Oil for HORECA channel, obtained directly from high quality olives solely by mechanical means, which gives it excellent properties for our health.

#### ORGANOLEPIC CHARACTERISTICS

In the organolepic characteristics it shall be highlighted its fruity aromas dominated by green grass and fig tree, which presents in the mouth a moderate bitter and peppery flavour, corresponding to its high content of natural antioxidants such as Vitamin E.

#### INSTRUCTIONS FOR USE

This product is suitable for all ages. It can be used both for cooking and seasoning for food.

#### STORAGE CONDITIONS

Keep from direct contact with sunlight and humidity.

#### LIFE EXPECTANCY

18 months

#### FORMATS:

Please see Price List for formats available.

**\*\* Include nutrition information and physical-chemical parameters of the datasheets**





## 特级初榨橄榄油 爱欧乐-优质精品油(PRIMA-OLEA)

我们的特级初榨橄榄油取材于100%的皮瓜尔优质橄榄果，通过物理加工过程制成。

风味独特，拥有单一品种的橄榄油易于辨别的味道。这是一种充满水果芬芳，并融合些微苦、辣、涩完美点缀的橄榄油。

### 口感风味

具有温和并成熟的水果清香，嗅觉上可以分辨出杏仁和成熟香蕉的香气。入口马上可以品尝到的甜味与轻微的苦味和辣味成为这款油的特色。

### 食用方法：

老少皆宜。可用于烹饪或食品调味。

### 储存方法

避光，干燥

### 保质期：

18个月

### 包装：

现有规格请查询价格清单。

## EXTRA VIRGIN OLIVE OIL. IOLÉ-PRIMA OLEA

Our Extra Virgin Olive Oil is obtained by mechanical procedures from 100% Picual olives.

It has a great personality, presenting defined sensory nuances that make it easily identifiable in all the mono varietal oils. It is fragrant fruity oil with positive notes of bitter, spicy and astringent.

### Organoleptic characteristics

Soft and mature fruitiness, smells like almonds and ripe banana. It stands out for its sweet initial tasting and light bitterness and spiciness.

### INSTRUCTIONS FOR USE

This product is suitable for all ages. It can be used both for cooking and seasoning for food.

### STORAGE CONDITIONS

Keep from direct contact with sunlight and humidity.

### LIFE EXPECTANCY

18 months

### FORMATS:

Please see Price List for available formats.





## 特级初榨橄榄油 爱欧乐—有机精品油 (ORGANIC)

我们的有机橄榄油取材于位于卡索拉山区100%有机培植的橄榄树。该地区的海拔高度和气候条件使得由机械过程精心挑选的油橄榄，通过手工艺方式制作的有机橄榄油拥有顶级的质量，可以比传统的特级初榨橄榄油提供更多益处。爱欧乐品牌的有机特级初榨橄榄油拥有欧盟农业经济部认证以及安达卢西亚大区有机农业委员会 (CAAE) 的质量认证。

### 口感风味

首先需要突出指出的是其以绿青草和无花果为主打基调的美妙清香，入口可品尝到中度的苦味和辣味。产品富含天然抗氧化成分和维生素E。

### 食用方法：

老少皆宜。可用于烹饪或食品调味。

### 储存方法

避光，干燥

### 保质期：

18 个月

### 包装规格：

现有规格请查询价格清单。

## EXTRA VIRGIN OLIVE OIL. IOLÉ-ORGANIC

Our organic oil comes from olive groves located in the Sierra de Cazorla 100% organic crop. Its altitude and climate allow the Ecological Olive Oil to get top quality, which is made in an artisanal way using only olives carefully selected by mechanical means. This allows us to obtain high quality organic oil that offers clear advantages over conventional Extra virgin olive oils. iOlé Organic Extra Virgin Olive Oil has EU Agriculture Economic Certificates and Quality Certificates from CAAE (Organic Farming Committee of Andalucía).

### ORGANOLEPIC CHARACTERISTICS

In the organoleptic characteristics it shall be highlighted its fruity aromas dominated by green grass and fig tree, which presents in the mouth a moderate bitter and peppery flavour, corresponding to its high content of natural antioxidants such as Vitamin E.

### INSTRUCTIONS FOR USE

This product is suitable for all ages. It can be used both for cooking and seasoning for food.

### STORAGE CONDITIONS

Keep from direct contact with sunlight and humidity.

### LIFE EXPECTANCY

18 months

### FORMATS:

Please see Price List for available formats.



GERARDO 自制阿斯图里亚斯炖煮白豆  
CASA GERARDO'S ASTURIAS STEW



PIQUILLO 红椒  
PIQUILLO PEPPERS



纳瓦拉特产芦笋  
ASPARAGUS OF NAVARRA



朝鲜蓟心  
ARTICHOKE HEARTS







番茄  
TOMATO



蘑菇  
MUSHROOMS



酱汁与调料  
CREAM & SAUCES

蔬菜与豆类  
VEGETABLES & LEGUMES





iO

爱欧乐

SPANISH  
SELE





olé

西班牙

GOURMET  
CTION





—  iOlé Gourmet  —

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