

Catalan Gourmet

AGROLES USA, Inc

Product List



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ROMANICO PASTE

ORGANIC Paste of Green Olives



Made with Green Organic Arbequina Olives from Les Garrigues, North East of Spain. Prepared with Extra Virgin Olive Oil and Aromatic herbs.

Fruity taste, with apple notes. It is ideal in fish dishes, salads, vegetables or just on a piece of bread or cracker.

This product has very low calories and it is part of the healthy Mediterranean diet.

OPG050 - Case 12 jars x 140 gr.

ROMANICO PASTE

ORGANIC Paste of Black Olives



Made with Black Organic Aragon Olives from the North East of Spain. Prepared with Extra Virgin Olive Oil and aromatic herbs.

The olives used are mature and give sweetness to this tasty paste of olives. It is ideal in home made pizzas, mushroom dishes, salads, vegetables or just on a piece of bread or cracker. Exceptionally delicious on pastas.

This product has very low calories and it is part of the healthy Mediterranean diet.

OPB050 - Case 12 jars x 140 gr.



ROMANICO ORGANIC

Extra Virgin Olive Oil - First Cold Pressed

Romanico Organic Extra Virgin Olive Oil from Spain originates in olive groves that have been cared for by expert hands that have passed their wisdom from generation to generation. The utmost care and protection of the environment during the growing season, harvest, at the mill and in bottling are the guiding principles of this product.

The result of such care is the indescribable taste of Romanico Organic Extra Virgin Olive Oil, incomparable oil from Arbequina olives characterized by the delicate nuances of its flavors and textures. Romanico emits a delicate aroma, robust body, yellowish green color, and has a lightly fruited slightly sweet taste.

It is ideal for cooking, however as a dressing, it imparts a unique and special flavor to a plethora of dishes while enhancing their natural aromas and qualities.

Certified Organic by the Catalan Board for Organic Agricultural Production (CCPAE).

ORG050 - Case 12 bottles x 500 ml

ORG025 - Case 12 bottles x 250 ml

ORG002 - Case 63 mini-samples x 20 ml

"This straightforward oil has an aroma of apples, lemons and nuts followed by a nuttier flavor with some light bitterness and pepper."
By Judy Ridgway's, author of *Best Olive Oil Buys Round the World*

ROMANICO BALSAMIC VINEGAR



This Balsamic vinegar is produced in Modena from the juice of white trebbiano grapes boiled down to approximately half of its original volume to create a concentrated must, which is then fermented with a slow aging process which concentrates the flavors. The flavor intensifies over time, with the vinegar being kept in fine wooden casks, becoming sweet, viscous and concentrated. After 3 years in Modena it is brought to Catalunya Spain where it is kept for two more years in oak barrels that were previously used to age garnatxa wine from our estate. It has a dark caramel color and equilibrium between sweetness and acidity.

BAL050 - Case 12 bottles x 500 ml

BAL500 - Case 3 carafes x 5 L

BAL002 - Case 63 mini-samples x 20 ml

TAGORNAR

Extra Virgin Olive Oil -First Cold Pressed



Tagornar is an outstanding extra virgin olive oil whose sweet and fruity taste comes from the Arbequina and Verdiell olives that grow in the Mas del Senyor estate in the Northeast part of Spain.

This magnificent estate although equipped with all the modern production methods was built in 1907 and is located at the bottom of the hill from which it derives its name. It is surrounded by beautiful landscapes, but arid soil which is often exposed to freezing winters and dry summers. This environment and climate are fundamental for obtaining this special and characteristic product.

This oil is unfiltered.

Olive: 70 % Arbequina, 30% Verdiell

Acidity: 0.14%

Color: Green yellowish, dense

Bitterness: Medium

Sweetness: Medium

Spicy: Intense

Fruity: Medium

TAG050 - Case 6 bottles x 500 ml

The mouth is filled with density and texture, sweetness and grassy aromas. It is more robust, peppery and spicy than ROMANICO Esencia. Round and well balanced. From our friends and family selection.

VALLE DE LA PUERTA

Extra Virgin Olive Oil - First Cold Pressed



This unique Extra Virgin Olive Oil is produced in Argentina in La Rioja region that is located near the Andean system. The state is about 2,500 acres and has seven different varieties of olive trees. This particular oil is made with Arbequina, Frantoio and Barnea.

The Arbequina brings the fruity taste. The Barnea adds sweetness and spiciness. The Frantoio brings to the blend special highlights of the Tuscany oils.

Different from the north hemisphere, the harvest is during our spring (their autumn in the south cone on the earth).

Olive: 70 % Arbequina, 15% Barnea, 15% Frantoio.
Acidity: 0.3%
Color: Green yellowish, pale
Bitterness: Low
Sweetness: High
Spicy: Low
Fruity: Medium

VAL050 – Case 12 bottles x 500 ml

Surprisingly smooth oil, with unique characteristics from the south hemisphere of the Earth.



ROMANICO LARGUETA

Fried in Extra Virgin Olive Oil

Romanico Langueta Almonds are fried in extra virgin olive oil and lightly salted.

The Langueta variety of almond is indigenous to Catalonia in the North East Spain. They are a bit longer and flatter than the Marcona variety which provides a bit more surface for them to absorb the flavors of the olive oil.

Gold Medal in the Snack Category at the London Great Taste Awards

LAR0130 - Case 12 jars x 130 gr. (4.6 oz)



ROMANICO MARCONA

Fried in Extra Virgin Olive Oil

Romanico Marcona Almonds are fried in extra virgin olive oil and lightly salted.

The Marcona Almond variety is shorter, rounder, sweeter and more delicate in texture than other varieties. It is originally from the North East of Spain and is becoming popular in North America and other parts of the world.

MAR0130 - Case 12 jars x 130 gr. (4.6 oz)

MAR1250 - Case 6 bags x 4.6 Lb

MARU1250 - Case 6 bags x 4.6 Lb (Unsalted)

MARW1250 - Case 6 bags x 4.6 Lb (Blanched Raw)

ROMANICO ESENCIA

Extra Virgin Olive Oil - First Cold Pressed



Esencia is the winner oil of the most important Arbequina extra virgin olive oil contest in Spain. This contest happens every year during the first weekend of December, coincident with the beginning of the harvest in the region.

Produced near Arbeca, the most arid territory in Catalunya, Spain. Arbeca is the village in the region that gives the namesake to this variety of olive. The olives that survive the cold weather in winter and drought in summer are the key ingredients to this outstanding olive juice.

Olive: 100 % Arbequina
Acidity: 0.16%
Color: Green yellowish
Bitterness: Medium
Sweetness: Medium
Spicy: Slight
Fruity: Medium

ESE050 - Case 12 bottles x 500 ml

ESE002 - Case 63 mini-samples x 20 ml

“Apples and grassy aromas are followed by an attractive taste of mixed culinary herbs and cut salad leaves with almonds skins and growing pepper.” By Judy Ridgway’s, author of Best Olive Oil Buys Round the World where ROMANICO Esencia is rated 4.5/5 among the best 100 oils.

ROMANICO VINEGAR FROM GARNATXA WINE.



The Garnacha grape ripens late, so needs hot, dry conditions such as those found in the North East of Spain and in the south of France.

This vinegar is produced in the region of Priorato in Catalonia, Spain, using exclusively the red grapes of the Garnacha variety and it is aged in oak barrels for more than 7 years.

It is a completely natural product. Intense and slightly acidic it is exquisite in dressings, pickles, vinaigrettes and carpaccio.

GAR025 - Case 12 bottles x 250 ml

GAR500 - Case 3 carafes x 5 L

GAR002 - Case 63 mini-samples x 20 ml

ROMANICO

Extra Virgin Olive Oil - First Cold Pressed



Romanico is the general brand for the oils produced in Agroles, co-operative in the Les Garrigues region of Catalonia. Based in Borges Blanques, it serves 42 primary co-operatives with around 6000 families in total. The land here varies from the rolling hills of the lower valleys with vineyards and tidy olive groves to the steep-sided ridges higher up. Up there the olive trees grow in terraces and the countryside is much wilder in character.

Some of the olive trees are as much as 150 years old. Others are very new, often planted between the rows of older trees after the installation of drip irrigation allowed for more intense cultivation. Arbequina is virtually the only variety planted here and it has a long history in the area. One of the Agroles' primary co-operatives is at Arbeca to the north east of Borges Blanques and the name of the town is

thought to be associated both with the Moorish settlement and with the local olive variety. Indeed there is some speculation that this variety came originally from North Africa.

Arbeca is the village in the region that gives the namesake to this variety of olive.

ROM050 - Case 12 bottles x 500 ml

ROM025 - Case 12 bottles x 250 ml

ROM300 - Case 4 tins x 3 L

ROM500 - Case 3 plastic bottles x 5 L

ROM002 - Case 63 mini-samples x 20 ml

"Nuts, then wet grass and herbs followed by a touch of lemon start the aromas of this excellent oil. This is followed by light citrus fruits and more herbs with sorrel and watercress. Quite strong pepper kicks in and out leaving a long herby and lemon aftertaste." By Judy Ridgway's, author of Best Olive Oil Buys Round the World where ROMANICO is rated 4.5/5 among the best 100 oils

ROMANICO OLIVES

Arbequina



Made in the traditional manner. Water, salt, and time are the only ingredients used in the preparation of these Arbequina olives. No preservatives are used. Ideal for snack or salad complement. These are probably the smallest olives in the world.

OL0195 - Case 12 jars x 195 ml net drain weight

OL2500 - Case 3 buckets x 2.5 Kg net drain weight