



A sensory experience



“A sensory experience”

Artessano 1973 invites you to immerse yourself in a sensory experience.

“A sensory stimulation is the opening of the senses that communicates the feeling of being alive”

Awakening sight, smell, taste, touch and even hearing ... It will be perceived as the millenary culture of cultivation and production of exceptional products in the Mediterranean Diet through the 5 senses.

We are pleased to present you with a selection of Spanish products of great quality, both for the raw materials used, and for the artisan dedication of small producers, who care and pamper each of the processes during their elaboration.





Extra Virgining Olive Oil & Vinegars



Arbequina



“Fruity, harmonious, soft and light”

Extra Virgin Olive Oil Arbequina *monovariety olives, from the olive groves of the Sierra de la Subbética, (Córdoba), located in a privileged enclave bathed by landscapes of unsurpassed beauty.

It is the characteristic variety of Catalonia (Tarragona and Lérida) and Alto Aragón, although its cultivation has spread to practically the whole country. It takes its name from the locality of Arbeca (Lérida). It gives a very fluid, sweet oil and in which you can hardly perceive any bitter or pungent flavors. The olives are cold pressed and stored in stainless steel tanks, in a nitrogen atmosphere, to maintain its high quality.

Result, a bright golden yellow oil, of soft fruity aroma, harmonious, soft and light, where you can discover exotic aromas.



Specifications

Variety: Arbequina *monovariety olives.

Origin: Andalucía

Tasting notes: Soft, fresh fruity olive oil. In the mouth it has an elegant and soft entrance to the palate. Its flavor is complex, with notes of herbs, apple, banana and a sweet almond finish.

Fruity: soft; **Sour:** Very low; **Spice:** Very low.

Pairing: Its raw use, is indicated for people who start the consumption of **EVOO. It is perfect when we want to highlight the taste of a white fish, desserts... Because of the scanty presence of bitter and spicy notes, it is ideal as a substitute for butter. It is also ideal for preparing mayonnaises and sauces, anchovies in vinegar, marinated salmon, seafood carpaccio and sautés.



Coupage



“The art of blending oils”

These olive trees are located in the high mountain climate of the Sierra de la Subbética in Córdoba, approximately between 700 and 1000 meters above sea level. Many of these trees are centenarians, and are kept in a micro-fauna, which acts as a natural pesticide.

The harvest of these olives begins in October and they are milled the same day of their harvest. The complete production process is marked by the special emphasis on the treatment given to this product, where the olives harvested from the tree in the fall are discriminated against in the soil.

The olives are cold pressed and stored in stainless steel tanks, in a nitrogen atmosphere, to maintain their high quality.

The result is a bright greenish-yellow color, with flavors and aromas of vegetables, aromatic herbs and fruits.

Specifications

Variety: * Coupage of Picual, some hojiblanca and minimum of Arbequina olives.

Origin: Andalucía

Tasting notes: In the nose there are mixtures of ripe and green notes with prominent aromas of tomatoes and basil, along with notes reminiscent of peach, and aromatic herbs such as oregano. In the mouth these flavors persist retronasal along with a mild spice at the end.

Fruity: Medium; **Sour:** Medium; **Spice:** Low

It is the perfect balance between sweet, bitter and slightly saucy.

Pairing: A balanced oil for raw consumption. Especially indicated in tomato salads, gazpacho, salmorejos, cooked vegetables, pasta salads, cooked vegetables and toast.



Hojiblanca



“Personality and richness of aromas”

Extra virgin olive oil Hojiblanca *monovariety olives from the olive groves of the Sierra de la Subbética, (Córdoba).

Its cultivation extends mainly through the provinces of Malaga, Córdoba, Granada and Seville. Its name, refers to the whitish color of the leaves. This variety has the particularity that it is used both for obtaining oil and for its use as olives for consumption.

The complete production process is marked by the special emphasis with the treatment given to this product, where only the olives harvested from the tree are milled, giving it a characteristic sweet flavor, with a light bitterness and a slight pepperish taste in the mouth.

The olives are cold pressed and stored in stainless steel tanks, in a nitrogen atmosphere, to maintain their high quality.

The result is a bright hue, with flavors and aromas of grass, artichokes and aromatic plants.



Specifications

Variety: Hojiblanca *monovariety olives.

Origin: Andalucía

Tasting notes: Intense fruity green olives reminiscent of freshly cut grass, artichoke and aromatic plants. Sweet tones are detected, with a slight bitterness and a very well-located pepperish taste in the mouth.

Fruity: Medium-high; **Sour:** Light; **Spice:** Medium.

Pairing: It is a good complement (used raw) for its personality and richness of aromas, to enhance the flavor of blue fish such as salmon or tuna. In addition, it is perfect for carpaccios of meat or fish, soft salads, marinated meats, intense emulsions, vinaigrettes, hot and cold creams, pastas, sautés and vegetable preserves.



Picual



“Intense flavors”

Extra virgin olive oil *monovariety Picual olives, from the olive groves of the Sierra de la Subbética, (Córdoba).

Obtained only by mechanical cold procedures. The harvesting of these olives begins at the end of September and are milled the same day of their harvesting (early harvest). The complete production process is marked by the special emphasis on the treatment given to this product, where only the olives from the tree are milled, giving it a characteristic flavor, bitter and slightly pungent. High content of antioxidants and polyphenols.

The olives are cold pressed and stored in stainless steel tanks, in a nitrogen atmosphere, to maintain their high quality.

The result is a slightly green, bright hue, with flavors and aromas of tomato, olive leaf, herbs and green nuts.



Specifications

Variety: Picual *monovariety olives.

Origin: Andalucía

Tasting notes: Intense fruity green olives reminiscent of green tomato, green apple, fig tree, olive leaf and green dried fruits. Sweet tones are detected at the entrance of the mouth, passing to a certain bitterness on the side, a slight pepperiness at the end, and is characterized by notes of green fruits in general.

Fruity: Medium-High; **Sour:** Medium; **Spice:** Medium

Pairing: It is a good complement (used raw for preparations of intense flavors such as game meats, shellfish, stews, or grilled vegetables, as well as sausages and strong cheeses, salads and toasts. It gives a different touch as a final dressing to freshly baked pizzas and is recommended for frying as this variety is the one that best resists heat. It is ideal for the preservation of raw or cooked foods.



“Pedro Ximénez balsamic vinegar”



“Balanced and elegant”

Reserve vinegar aged by the dynamic system of “Criaderas and Soleras”.

The method is based on the use of barrels (called “boots”) made of American oak, from which periodically a percentage of its content is taken out to fill others. In particular, the “boots” are usually arranged in three heights. Of the lower ones (those placed directly on the ground, “soleras”) a third of its content is taken out for consumption. From the row of intermediate height (first criadera) the missing quantity is taken out in the lower row and filled. And in the same way the superior (second criadera) with the intermediate one. The upper one is filled with new wine.

This system allows the quality of the product to be very high and homogeneous, because in all the boots there is a very large quantity of old wine that gives “body” to the wine that has most recently arrived.

Pedro Ximénez balsamic vinegar is added during the ageing process, grape musts of the Pedro Ximénez variety, which give it unique organoleptic characteristics.



Specifications

Origin: Andalucía

Visual phase: It is a dense, clean and bright vinegar, with colors ranging from intense mahogany to jet black, with soft iodized reflections.

Olfactory phase: It presents intense aromas to raisined grapes, with smells of “raspón” reminiscent of the Pedro Ximénez sweet wine and that are mixed in a balanced way with the aromas of acetic acid, ethyl acetate and oak wood, a more honeyed density and enveloping.

Gustatory phase: A very balanced and elegant bittersweet taste, with a high persistence in the mouth.

Pairing: Recommended for the elaboration of sweet and sour sauces, signature salads, warm tuna salads, ideal with sirloin steak, veal or pork and desserts.

Use: We recommend using it with a sprayer to make the mixture more homogeneous.



Specialties



Pedro Ximénez Balsamic Vinegar Caramelization



“A different touch on your dishes”

The lands of Montilla, are first-quality lands for the cultivation of wine. In combination with the high temperatures of the area, they have been a very favorable lands to have rooted the predominant variety of Pedro Ximénez strain.

Pedro Ximénez wine is a natural sweet, with a dark ruby color, obtained from must of the variety of sunny grapes with the same name, which is subjected to partial alcoholic fermentation.

Caramelization of Pedro Ximénez balsamic vinegar “Artessano 1973 ” is made artisanally, in our case, in addition of an excellent reserve vinegar of more than 12 years, bred in american oak boots, has been cooked to simmer, reducing, until get a texture, a scent, a taste and a delicate toasted touch, making it spectacular and unique.



Specifications

Origin: Andalucía.

Ingredients: *Caramelization of balsamic vinegar wine from Pedro Ximénez grape variety, sugar, glucose.

Pairing: Use it to dress salads, stuffed eggs, as a substitute for vinegar, with cheeses, foie, grilled or cooked vegetables, all kinds of fruits, desserts, panna cotta, ice creams, to macerate meats and fish or simply to decorate your dishes.



* Caramelization: In the market there are reductions and sauces in the same segment and both products have the same uses. Sauces are cheaper and are made by mixing vinegar or wine, with thickener. The caramelization, are of higher quality and are made reducing to simmer. In addition, “Artessano 1973” not contain artificial thickener.

Confit artichoke in extra virgin olive oil



“A flower in gastronomy”

Belonging to the thistle family, whose fruit is actually an edible flower developed inside the bulb. Precisely the most tender and tasty part, called heart, is the base of the “Artesano 1973” Artichoke.

Originally from North Africa, it is one of the most appreciated vegetables for its peculiar shape and flavor. The word “artichoke”, seems to derive from an Arabic term meaning “tongues of the Earth”, by its singular leaves. Known by Greeks and Romans, although it was the Arabs, during the Middle Ages, who extended the cultivation for Europe, and over the centuries local varieties have been cultivated, giving rise to the current crops.

After a careful selection of raw materials, “Artesano 1973” presents you this gastronomy jewel.

Its exclusive elaboration, makes it an exquisite product for the palate. No colorants or preservatives.

Specifications

Origin: Andalucía - Murcia.

Ingredients: Artichoke, extra virgin olive oil, salt, acidulant (citric acid).

Pairing: As an accompaniment to white or blue fish, red meats, combined with foie or alone as an appetizer, skewer or starter.



Artisan Jams



“Aroma and taste in a mouthful”

We invite you into an immersion in perfumes and flavors of the 4 seasons. Close your eyes and delight the taste and aroma of the flowers, fruits and vegetables that “Artessano 1973” presents to you. A different way to taste the most cherished products of our land.

From the selection of the best raw materials, we present a variety of artisan marmalades of texture, flavor and extraordinary aromas.

Its exclusive elaboration makes them exquisite products for the palate. No colorants or preservatives.

We get a new culinary experience, oriented to an audience that demands quality, health and flavors of traditional products, which combined, will allow you to experience new and different gastronomic proposals.

Specifications

Origin: Andalucía - Murcia.

Pairing: Traditionally in toast, canapés, yoghurts, ice creams, tarts, salads, or as a special touch in cold cuts, meats, pâtés, cheeses... And if you are willing to experiment, all of them, sprinkled with a touch of Extra Virgin Olive oil Artessano 1973, it will give to your dishes a different flavor and presentation.

*Leave your imagination free and dare to experience a new way to savor your dishes,
with any of the flavors we offer.*



1973
Artessano

Black Onion



“A delicacy from the orchard”

After a carefully selection of raw materials, “Artesano 1973” presents this delicacy of the orchard.

It is one of the oldest vegetables and therefore it is difficult to know its exactly origin. The variety used to make the Black Onion Artesano 1973, is the french shallot, cultivated in France.

The Black onion, unlike its raw consumption, is very digestive and leaves no odor in the breath. It has different applications, for example, in traditional Japanese medicine, it is very used by its high values in antioxidants. In haute cuisine it is highly appreciated for its balsamic, soft, delicate and sweet flavor, halfway between onion and garlic. Including it in our dishes, we will provide an exquisite taste slightly sweet and pungent.

No colorants or preservatives. Its exclusive elaboration makes it an exquisite product for our palate.

Specifications

Origin: France - Andalucía.

Ingredients: French shallot variety (cultivated in France)

Pairing: Meats, toasts, cheeses, soups, fillings, mushrooms, elaboration of breads, sauces, creams, stews.





*“Artessano 1973 product selection
enjoy unprecedented quality, with a
totally handmade”*



*1973
Artessano*



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