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National Sales

Catalogue 2023



SPAIN

+34 679 46 01 39

spainncb@gmail.com



Azpilicueta

Inurrieta Cuatrocioentos



Red Wine OD Rioja

Description:

Azpilicueta is an aging Wine full-bodied, smooth, balanced, and pleasant Crianza.

Price: 8€



Red Wine OD Navarra

Description:

Aging Wine with Cherry color, maroon edge. Balanced, complex aroma, ripe fruit, spicy. Structured, tasty, ripe tannins on the palate

Price: 8€















Monte Pinadillo

ABCD



Red Wine OD-Ribera de Duero

Description:

Aging Wine with an intense ruby red wine with aromas of stewed black fruits linked with wellintegrated oak aromas.

Price: 7€



Verdejo Wine OD-Rueda

Description:

Vegetable and bitter, with hints of peach and delicate sweet notes

Price: 7€

















Salvueros

Pink Wine OD Cigales

Description:

Fruity and fresh wine, raspberry red in color: lively and bright, with blue and violet reflections, with moderate acidity.

Price: 7€



Sheep`s Milk Cheese

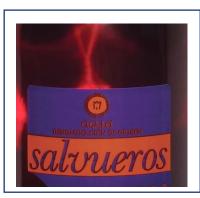
Description:

Queso de Oveja

1/2 100% sheep's milk cheese more than 12 months of maturation. approximate weight 1.2 kg.













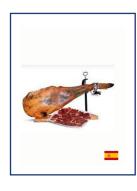






Jamón Ibérico

Lomo Ibérico



Iberian Ham

Description:

Field bait ham 50% Iberian breed, approximate weight 8 kg

Price: 185€



Iberian breed

Description:

Field bait Ioin 50% Iberian breed, approximate weight

1.3kg

Price: 63€











NATO STAFF CENTER (SPAIN)

10:00 AM - 16:00 PM









How to buy

- 1. Choose your item from the catalogue.
- 2. Send us and email to: spainncb@gmail.com.
 - Don't forget: Product Name and Quantity.
- 3. You will receive a confirmation email with <u>payment and pick up</u> <u>details.</u>
- 4. Last day to order 31 October.
- 5. Payment by bank transfer: BE77 3631 8488 2242.

Pick up options

NATO Headquarters North Entrance - Staff Center

Rue Arthur Maes 1

1130 Haren

DATE: November 19TH between 10:00h to 16:00h

COME TO VISIT US ON NOVEMBER 19TH

WE'LL HAVE A GREAT DELICATESSEN STAND WITH OUR TIPICAL PRODUCTS WHERE YOU COULD TASTE THE BEST PAELLA IN BELGIUM



