

LE PITHOS

WHAT WE DO

- Le Pithos aims to deliver the highest quality and most delicious food imports from around the world to hotels, restaurants, and other markets of Hong Kong, Macau, Mainland China and beyond.
- We source and distribute the finest ingredients from European foodstuffs producers. Our partners are based in Spain, Portugal, Austria, Italy, France, the UK etc.. The majority of these are artisanal and organic, with distinct local characters that enjoy a high reputation in their countries of origin.
- We are constantly on the lookout for excellent ingredients from local communities that are also sustainably produced. These products are often awarded the European "Protected Designation of Origin" (PDO).
- Value-Added Services: Consultation on foodstuff sourcing. Advising on how your kitchen can adopt new and fresh strategic approaches to increase market competitiveness.

WHAT ARE PITHOS?

- During the period of the Palace Economy in the ancient Mediterranean (around 1400 BCE), pithos were important vessels used to store and transport grains, wine, olive oil and other foodstuffs. These were the largest and most beautiful of all ceramic containers in the Mediterranean Bronze Age.
- We are the modern 'Pithos,' bringing you the best foodstuffs from around the world, which is sustainable and artisanal; healthy and gourmet. And more to that: Genuinely unusual and true to taste.



興味盎然

工作範疇

- 致力為香港、澳門、中國大陸及其他地區的酒店、餐廳或餐飲業以外的市場，從世界各地搜羅最優質最美味的食品。
- 主力從歐洲食品生產商採購及分銷最好的食材，合作夥伴遍佈西班牙、葡萄牙、奧地利、意大利、法國、英國等。當中有大多數均是手工或有機產品，極具地方色彩，在生產國內已享負盛名。
- 除了當地社區生產，支持可持續發展也是我們的採購條件；部分產品更榮獲歐盟法定地區產品保護 (PDO) 認證。
- 我們同時提供食品採購顧問服務，為你的業務進行專業分析、提供嶄新的採購策略，不但能為你的業務增值，同時增強你的市場競爭力。

興味盎然 LE PITHOS

- 我們英文名字中的 Pithos，乃古希臘之陶甕。陶甕 (Pithos) 在古代地中海的宮廷經濟時期 (公元前1400年左右)、古希臘宮廷經濟體系中，為穀物、酒、橄欖油或其他食材的儲存及運輸扮演重要角色，也是地中海青銅時代最大、最漂亮的陶瓷容器。
- 我們肩負起「現代陶甕」的使命，“興味盎然 Le Pithos” 為你在世界各地搜羅健康美味、可持續發展的傳統工藝食品；更重要的是，為你及食客們帶來無可比擬的美味盛宴。



OLIVE OIL TORTAS

An intangible craftsmanship for a hundred years



Inés Rosales olive oil torta is an emblematic product of Seville, Southern Spain. It has the lightest texture of all crackers. A sensational delicate delicacy to the mouth.

In the original flavour torta, it has with a touch of anise, following the exact same traditional, age old recipe that Inés Rosales Cabello recovered in 1910, passed down from generation to generation.

100% EXTRA VIRGIN OLIVE OIL | TSG
HAND MADE | ADDITIVE-FREE | VEGAN



THE LIGHTEST CRACKER OF ITS KIND

A delicately hand-made cracker, texture almost resemble like a light flake pastry without its richness. Made with 100% natural ingredients, among which are wheat flour, premium quality extra virgin olive oil and aromatic spices is the key to its special quality. Each olive oil torta is a unique treasure, a product recognised at the European level as Traditional Specialty Guaranteed (TSG), and a product identified by UNESCO as an Intangible Cultural Heritage of Humanity.



HOW TO USE IT?

- A pleasant welcome to your guests in hotel rooms, either a complimentary snack or mini-bar amenities.
- A surprising delight in restaurants' bread baskets.
- Tasty nibbles for wine bars.
- A versatile ingredient for Chef's creation.
- Added value to holiday gift hampers.

Sweet Range: Original / Orange / Cinnamon

Savoury Range: Sesame & sea salt / Rosemary & thyme

Your Foraging Partner

LE PITHOS

NATURAL FRUIT CONSERVE

Sunshine in a Jar



Containing as much as 70% of fruit, the golden ratio of 7:3 fresh fruits to sugar, Las Donas Conserves bring about the delightful fragrance and loveliest of fruit flavours from sunny Spain. Unlike most jam in the market, most flavours of Las Donas have no addition of pectin, resulting in a runny texture; together with the right balance of sweetness, making it very versatile for chef's creations, indeed that is what is intended for, and not only right for bread.

**100% NATURAL | HAND MADE | ADDITIVE-FREE
GLUTEN-FREE | VEGAN**



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NATURAL AND SEASONAL ARTISANALLY HANDMADE WITH LOVE

Since 2013, Las Donas, Seville offers exceptional conserves with a masterful combination. Many unique pairing fruits with herbs or spices cannot be found elsewhere. Wonderfully delicious, it is made with love daily according to what is best in the season. One can only sample the best flavours from this moreish condiment. Without chemicals, flavour enhancers or preservatives, Las Donas Conserve is a jar of fruit in its purest form.



HOW TO USE IT?

- Use creatively with fish, poultry and meat that will impress your taste buds.
- Delightful condiments for cold cuts.
- Great companion for cheeses, bread and pastries.
- Excellent component in sauces or dressings.
- Happy toppings for ice cream, yoghurt, cold and hot desserts.
- Great item to be included in festive hampers.

16 flavours to sample: Natural Sweet Orange/ Natural Strawberries/ Onion with Raisins/ Kiwi with Cava Wine/ Tomato with Jalapenos Chilli/ Apple with Cinnamon/ Fruit of the Forest/ Lemon with Cinnamon/ Natural Tomatoes/ Pineapple with Coconut Liqueur/ Natural Pimentos Red Peppers/ Pear with Amaretto Liqueur/ Natural Black Figs/ Peach with Lavender/ Mango Chutney/ Tomato Chutney / Savoury Range

Your Foraging Partner

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PANES SECOS

An Icon of Spanish Tapas



Authentic tapas are typical offerings in Spanish cuisine, and the tapas journey often starts with “Panes Secos”. It literally means “dried bread” in English, yet it tastes better than it sounds. Its robust crunchiness, not only addictive but truly sensational on every bite. It doesn't break easily or go soggy when compared to Italian breadsticks. Hence, a perfect ingredient for interesting canapés or appetisers presentation without fail.

HAND MADE | LONG SHELF LIFE | ROBUST
ADDITIVE-FREE | VEGAN



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HEALTHY, DELICIOUS, HANDY AND OF COURSE, CRUNCHY

Handcrafted one by one from their original recipe since 1802, Panaderia Jesús is an artisan baker from Murcia, South-Eastern Spain. They produce everyday bread as well as a range of beautifully crafted "Panec Secos" (dried bread).

Using native in-house sourdough starter, highest quality flour and natural Spanish sea salt. No additives needed. Resulting in a healthy, delicious and uniquely tasting snack that is truly wonderful. A range of shapes and flavours superb for foodies and chef's creations alike.



HOW TO USE IT?

- Surprising delight in restaurants' bread baskets.
- The perfect companion to Jamon Iberico.
- Delicious to accompany all kinds of tapas, appetisers and main courses.
- A superb choice for making events' canapés.
- Tasty nibbles for wine bars.
- A welcome addition to festive hampers and as in-room guest amenities.

Product range: Ugly bread rods/ Soplaio bread/ Saffron crunchy from La Mancha/ Anchovy Crisps/ Black Garlic from Las Pedroneras Crisps/ Sesame crisp/ Seaweed crunch Cocoa Toast/ Raspberries and Strawberries Toast/ Toasted Raisin and Nuts/ Blueberry and Hazelnut Toast/ Citrus Toast

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AUSTRIAN'S GOURMET CONDIMENTS

Food Lovers Are Spoilt For Choice



Austria is well known for its mountain cheeses, various kinds of mustards and chutneys are absolutely essential for cheese pairing to an Austrian. Yet we at Le Pithos have found that these beautiful mustards and chutneys by Furore from Bregenzerwald (Bregenz Forest) in Austria are more than that - a versatile ingredient for aromatic recipes creation and in fact a fun ingredient with many uses. The brand only uses fruit and ingredients like grain mustard and spices from sustainable cultivation. Furore has stood for originality, regionality and quality since 1999.

**EU ORGANIC PRODUCTS | NO PRESERVATIVES | VEGAN
NO ARTIFICIAL COLOURS | GLUTEN FREE | LACTOSE FREE**



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A PERFECT BALANCE FOR CHEF'S CREATIONS

Furore develops delightful gourmet condiments including mustard, fruity-savoury condiments and wine jelly which go exceptionally well with cheese, fish and meat. The surprising variations of fruits and spices combinations, which gives them just the right amount of 'zing' without overpowering and let the main characters to shine. For example, Apple & Pomegranate goes well with soft cheese or the White Wine Jelly with Coffee Liqueur is recommended for Asian recipes!

HOW TO USE IT?

- Intended for cheese, fish and meat pairing.
- A gourmet component as a chef's creation.
- Delicious with terrines and pates.
- Magic spread to uplift sandwiches.
- Refined chutney in Asian dishes and desserts.
- Added value to holiday gift hampers.



Product range: Amarena Cherry/ Grape/ Apple and Pomegranate/ Apple with Calvados/ Pear/ Apricot/ Mango with Maracuja/ Pineapple and Curry/ Quince with Sesame/ Orange Mustard/ Honey Mustard/ Dill Mustard/ Pepper and Chilli/ Tomato/

Natural Fig/ Fig with Ginger & Lime/ Fig with Pink Pepper/ Fig with Elderberries/ Black Currant/ Mulled Wine Jelly/ Sparkling Wine Jelly/ White Wine Jelly with Kahlua/ Truffle Honey/ Apple and Cranberry Sauce/ Cumberland / Onion Chilli Confit



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EXTRA VIRGIN OLIVE OIL

The World Recognized Liquid Gold



With a strong heritage in the production of Extra Virgin Olive Oil (EVOO) uniting the tradition and state-of-the-art of olive oil Making, Bravoleum from Jaén, southern Spain created a supreme quality single estate olive juice. The product is not only refined in taste but also its health benefits are worldly recognized. Under the names “Bravoleum” and “Hacienda El Palos”, these two lines of extra virgin olive oil enable you to cook and dressed with the best olive oil in perfection.

PREMIUM COLD EXTRACT EXTRA VIRGIN OLIVE OIL
NUTRITIOUS | NO PRESERVATIVES | VEGAN



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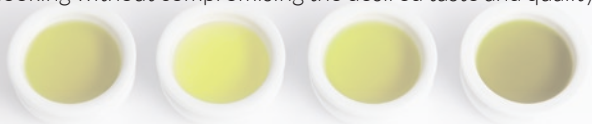
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OLIVE OIL OF THE HIGHEST EXCELLENCE

Bravoleum: Five premium EVOO, namely Picual, Arbequina, Nevadillo Blanco, Frantoio and Night Harvest. Picual and Arbequina are two of Spain's well-known olive varieties, both are known for their peppery and fruity quality. The former is peppery, while the latter is fruity with hints of apple and banana. Nevadillo Blanco and Frantoio are rarely found olive varieties, grown in the brand's olive estate; while Night Harvest is made from olives picked under the intensity of the full moon, safeguarding a fresher taste of high complexity and balance. Bravoleum has been under the world's spotlights and winning various awards within Spain and without.

Hacienda El Palos: Superior Picual EVOO is obtained from a cold extraction process directly from the olive fruit with only mechanical methods. Tastes medium-bitter and a touch of spiciness. Packaging size from 100ml to 5L, Hacienda El Palos is an ideal product for everyday use, especially for cooking without compromising the desired taste and quality.



HOW TO USE IT?

Bravoleum

- From cooking to baking, from dressing to garnishing.
- Marinating, Seasoning, Dressing and Garnishing.
- Foodie's delights in a hamper.

Hacienda El Palos

- Marinating, Frying, Sauteing, Roasting, Baking and Dressing.

Product Range: Bravoleum Picual / Arbequina / Nevadillo Blanco / Frantoio / Night Harvest / Hacienda El Palos series



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EXTRA VIRGIN OLIVE OIL PEARLS / OLIVE SEEDS / JAM / ARTISANAL ANCHOVIES

A new way of eating olives



Extensive mountain slopes, mild winters and long hot summers are ideal for olive cultivation. Spain got all these favourable conditions to become the world's greatest source of olive production. To make full use of this healthy fruit, Bravoleum from Jaén, Southern Spain offers these premium olive oil pearls, olive seeds, olive oil jam and artisanal Cantabria anchovies to fulfil the increasing demand for creative cuisines.

**PREMIUM EXTRA VIRGIN OLIVE OIL | NUTRITIOUS
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THE VERSATILE AND AROMATIC OLIVE PRODUCTS

Made from Picual or Arbequina, the two popular Spanish variety olives, the award-winning extra virgin olive oil is made into the uniform and seamless **olive oil pearls**. The appealing appearance, texture and aroma allow a variety of gastronomic possibilities, especially for gourmet meals.

Olive seeds are roasted to amplify the intense aroma of olive. The slightly salty, nutty taste of the seeds can be used in multiple applications.

The unusual **olive oil jam** is a new way to enjoy olive oil with toast and can be used as a baking ingredient.

Artisanal Cantabria anchovies are hand prepared in Cantabria based on the traditional recipe. Immersed in finest Bravoleum Picual Extra Virgin Olive Oil to bring out the best of this famous Spanish ingredient.

The superb quality of olive oil and seeds has a high concentration of healthy and bioactive substances which are great for bodies.

HOW TO USE IT?

- A chic and contemporary final touch for gourmet and fusion cuisine.
- An ingredient for Chef's creation. Including but not limited to bread, pastries, cookies, snacks, nut mixes, salad toppings, etc..
- Added value to holiday gift hampers.



Product Range: Bravoleum Olive Oil Pearls / Olive seeds / Olive Oil Jam / Premium Olive Oil / Artisanal Cantabria Anchovies

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SPANISH LEGUMES

Rustic and Good



The essential role played by legumes in the Mediterranean diet is deep-rooted in Spanish cookery, where many varieties of soups and stews containing legumes can be found in both traditional and modern Spanish cookery. The most popular types are chickpeas, lentils and dried beans. Chefs around the world are now re-inventing the good old “beans” to something that are both delicious and healthy. High in protein, dietary fibre and minerals, low in fat, it is an excellent plant-based food for everyone.

100% NATURAL | HIGH-QUALITY UNIQUE LEGUMES
PROTECTED GEOGRAPHICAL INDICATION (PGI)
RICH IN PROTEIN AND DIETARY FIBER | VEGAN
HIGH IN MINERAL | NO CHOLESTEROL | LOW IN FAT



AWARDED LEGUMES WITH EXCELLENT QUALITY

Legumbres Montes is located in Salamanca, western Spain which is known as the Legume Paradise. Backed up by age-old knowledge and technology, it produces a variety of high-quality lentils, beans and chickpeas from the certified origins in Spain. Four of its legumes has Protected Geographical Indication (PGI). One can find firm lentils; tender beans; buttery chickpeas. They all have fine outer skins, meaning they are tender to bite and great in absorbing flavours from other ingredients. These are great qualities Legumbres Montes can guarantee, far superior and better for health than the common tin beans one sees around.



HOW TO USE IT?

- Great in rustic soups, stews and casseroles.
- Great protein and carb addition to salads.
- Great “sponge” for absorbing flavours from meat, sausages or poultry and games in casseroles.
- Delicious in traditional recipes and versatile in contemporary cooking.

13 Varieties: Lentil Armuña / Lentil from Tierra de Campos / Chickpea Fuentesauco / Chickpea Pedrosillo / Butter Chickpea / Milky Chickpea / Alubia Canela “Cinnamon” Beans / Alubia Pinta Beans / Alubia Plancheta Iron Beans / Alubia Verdina Green Faba Beans / White Kidney Beans / White Fabes Beans / Judion Large Butter Beans

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EXTRA VIRGIN OLIVE OIL

300 years of family heritage from Portugal



Multi-Award Winning Casa de Santo Amaro Olive Oil is in its 8th generation of the family since 1687, with an unparalleled heritage of olive oil making. From growing olives, through to the extraction of olive oil, and to the packaging of the products, all are processed within their estate. This fresh and healthy pure juice from olives has won different awards from all over the world, an apparent proof of the refined quality and supreme taste of the century-old family run business.

**MULTI-AWARD-WINNING EXTRA VIRGIN OLIVE OIL I
PROTECTED DESIGNATION OF ORIGIN (PDO)
LOWER THAN EU STANDARD ACIDITY | NUTRITIONAL
NO PRESERVATIVES | VEGAN**



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RIGHT BALANCE ACIDITY IMPECCABLE QUALITY

All five EVOO from Casa de Santo Amaro got an acidity of 0.3% or below, an even lower number of the EU standard of 0.8%. This magic percentage indicates the high quality of both the olives and the production process. Slower acidity means better tasting olive oil. Prestige and Praemium range are known for its fresh olive, grass and tomato aroma; Grand Ecolha range contains a hint of herbs and provides a harmonious and long finishing; while Selection and Classic ranges give a note of apple and a balanced smooth finish.



HOW TO USE IT?

- Prestige, Praemium, Grand Ecolha: Seasoning, Dressing and Garnishing.
- Selection and Classic: Cooking and Preparations.
- Foodie's delights in a hamper.

*Product Range: Prestige / Praemium / Grand Ecolha /
Selection / Classic*

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SANTA CATARINA CANNED TUNA

Pioneers in respect for the sea and the environment



Located in the village of Calheta, São Jorge, Azores islands, Santa Catarina dedicated to the manufacture of canned tuna since the 1940s. Contrary to large commercial fleets' trawling, the "Salto e Vara" (pole and line) fishing is the best way to respect the fish and its habitation. It guarantees a sustainable way of fishing, dolphin protection as well as the environment of São Jorge. Preparations and preservation of the tuna fish are made through the experienced hands of São Jorge women. Tuna is made with the best artisanal methods and techniques, thus ensuring nutritional qualities and best of flavour.

**AWARD-WINNING CANNED TUNA | DOLPHIN SAFE
FRIEND OF THE SEA - SUSTAINABLY CAUGHT SEAFOOD
AZORES QUALITY SYMBOL | LONG SHELF LIFE | ALL NATURAL**



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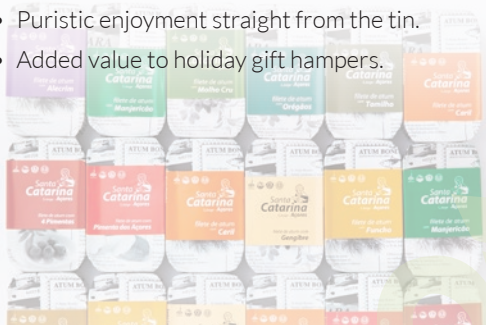
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AN AUTHENTIC SOCIAL RESPONSIBLE PROJECT

Santa Catarina tuna is a product of excellence, with a unique character of the Azorean Sea. From fishing to the making, all productions are made within the location. Using the best local herbs, spices and flavourings, Santa Catarina canned tuna brings its unique Portuguese flavour of tuna fish preparations to the world. Each fillet of tuna is characterized by its beautiful flavour, tender texture and pinkish colour in the finished product.

HOW TO USE IT?

- Elegant tapas ingredients.
- A perfect topping for salad.
- Beautiful fillings for sandwiches, pasta and sushi.
- Useful ingredients for canapes and party food.
- Puristic enjoyment straight from the tin.
- Added value to holiday gift hampers.



Product range: Tuna fillets in olive oil with raw sauce / Tuna fillets in olive oil with thyme / Tuna fillets in olive oil with oregano / Tuna fillets in olive oil with sweet potatoes / Tuna fillets in olive oil with ginger / Tuna fillets in olive oil with rosemary / Tuna fillets in olive oil with basil / Tuna fillets in olive oil with poejo / Tuna fillets in olive oil with curry / Tuna fillets in olive oil with Azorean pepper / Tuna fillets in olive oil with fennel / Natural tuna fillets / Tuna fillets in organic olive oil (glass bottle/can)

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SMOKED EXTRA VIRGIN OLIVE OIL

A New Level of Aroma



Arbequina is a dominant cultivar of olives in Catalonia, Spain. Spain is also the largest producer of Arbequina, together with its soft, sweet and fruity flavour (with hints of apple and banana) that can be used easily in various applications, even for children!

Finca La Barca is eager to bring this gem of olive oil to the next level by making artisan smoked oil. The smoky nuances add exciting senses to the olive oil produced from olives grown in their field in the Toledo region, transporting flavour and aroma to a new dimension with the best olive oil. This 'Smokey Joe' is already proving popular among top chefs in Spain and the UK.

**PREMIUM EXTRA VIRGIN OLIVE OIL | NUTRITIOUS
SMOKY AROMA | NO PRESERVATIVES | VEGAN**



TRADITIONAL SMOKED METHOD FROM LA VERA VALLEY

Finca La Barca Extra Virgin Olive Oil is smoked by using the traditional method of La Vera Valley - the home of Spain's famous smoked paprika "pimentón". The oil sits in the smokehouse, drawing in the gentle smoke of oak fires for more than 15 days. The production is limited: Each bottle is numbered and closed with sealing wax. With dispenser and presented in a beautiful individual case, the smoked EVOO is a unique ingredient for gourmet chefs and food lovers.

The smoked olive oil is also made into smoked mayonnaise and Pitted Gordal olives in smoked EVOO, extending the unique and rich smoky flavour to various applications.



HOW TO USE IT?

- Marinating, Seasoning, Dressing and Garnishing for a Smoky touch.
- Especially good to go with grilled fish and meat, roasted vegetables and Spain's famous tomato bread "pan con tomate".
- Foodie's delights in a hamper.

Product Range: Smoked Olive oil / Mayonnaise made with Smoked Olive Oil / Pitted Gordal Olives in Smoked Olive Oil and Fine Herbs or Paprika/ 3 types of Spanish Smoked Paprika

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TEJAS AND CIGARRILLOS

Traditional Spanish handmade confections



Spanish are known for their sweet tooth since the age of the Moor, and there are a variety of famous Spanish confections. These delicious traditional crepes roll biscuits named Tejas (Texas) and cigarillos (cigarette) are made with fresh eggs, real butter, sugar and Spanish almond. To this day, its highly successful recipe is still a well-guarded company secret.

HANDMADE MOREISH TREAT | NO PRESERVATIVES
ALL NATURAL | VEGETARIAN



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FROM SAN SEBASTIAN TO THE WORLD

Since 1924, Casa Eceiza from the hidden gem confectionery city of San Sebastian in Northern Spain has been devoted to providing the finest quality biscuits and cakes. Tejas and cigarillos became the star products thanks to the delectable flavour of butter and eggs. The rich aroma and the perfect sweetness surrender everyone – it is never easy to put them down!



HOW TO USE IT?

- A pleasant welcome to your guests as a complimentary snack or mini-bar amenities.
- A new member of petit fours, a perfect full stop of a delightful meal.
- Great component as a chef's creation.
- Delectable companion for coffee and tea.
- Added value to holiday gift hampers.

Product range: Tolosa Tejas/ Cigarillos (original/ dark chocolate coated)/ Finest Frozen Cakes/ Ice cream

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PEDRO XIMENEZ SHERRY VINEGAR 25 YEARS RESERVED

from Torrevela Estate



Located between two national parks, in the mountains of 800-meter altitudes of Alicante, near Costa Blanca of sunny Spain, Torrevela Estate is surrounded by the most diverse and vibrant landscape, filled with grapes, olives and cherry trees. Adhering to the respect for the environment, sustainable management, as well as the ageing process in oak barrels, this beautiful sherry vinegar is known as the best selection among Spain with a unique sweet and intense flavour.

OAK BARRELS AGED | RICH IN ANTHOCYANIDIN
NO ADDED SUGAR | VEGAN



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A BALANCED PALATE

SWEET AND SOUR

Made with Pedro Ximenez, a grape that is suitable for brewing the famous Spanish Pedro Ximenez Sweet Sherry. The sweet grapes are first acidified and aged in American oak barrels, then using the traditional 'Solera' method to blend aged vinegar in a specific manner. Resulting in a vinegar that is mahogany in colour, fruity in fragrance with a light touch from the oak barrel. Famous for its bright and balanced sweet and sour palate. It is indeed considered as one of the best sherry vinegar in Spain by many gastronomy critics.



HOW TO USE IT?

- Dress onto salad directly, which enliven any green salad without overpowering.
- Use it to prepare vinaigrette and sauces.
- Finishing meat, seafood and vegetable dishes. Wonderful as a marinade for meat and poultry.
- Just a drizzle at the end, one would be surprised what it does to sauté and roast potatoes.

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