

# ARTISAN HONEY



## MARQUES DE VALDUEZA

*Extremadura, Spain*

### SENSORY PROFILE

From his various estates, the Marquis de Valdueza has decided to share four distinctly different products for the honey-lover's delight.

**Orange Blossom** from Seville oranges in Badajoz: Very light amber with yellow hues. Floral with citric notes, intense and persistent. Liquid feel with slow crystallization forming the fine crystals. Ideal with game, fowl, and cheese.

**Wildflower** from landholdings near Trujillo, Cáceres: Clear amber color. Floral with a variety of notes depending on the flowers dominant in a given year. Liquid feel with varying crystallization depending on the flowers in the mix. Pair with fruit salads, fish, and meats.

**Heather** from landholdings near Trujillo, Cáceres: Light amber color with reddish hues. Intensely floral and persistent. Sweet taste with bitter and salty notes. Liquid feel with variable crystallization. A superb accompaniment to yogurt, soft fresh cheese, and mild meats.

**Holm Oak** from Ávila oaks that feed the Marquis' Iberian pigs: Amber to dark amber color. Floral with malted and toasty tones, intense and persistent. Sweet with salty notes. Very viscous liquid feel with a very slow to non-existent crystallization. Ideal to pair with meats, dried nuts, cured cheese, and spiced roasts.

### TRADITION

Since 1624, the landholdings of the Marquis de Valdueza have produced some of Spain's finest honeys. Acutely sensitive to the environment, the Marquis' family produces a honey easy on the digestion that has been used for centuries as a basic ingredient in the healthy, Mediterranean diet. Since a bee travels no more than about 3 km from its hive, the beekeepers know the honey is sourced from the Marquis' properties.



#### RETAIL SIZE

9 oz

#### ITEM NO

HEATHER

MV001

HOLM OAK

MV002

ORANGE BLOSSOMS

MV003

WILD FLOWERS

MV004

#### CASE

12 jars

REVISED 6/17/21

