



... more than 30 years selecting Spanish fine food & selected wines

Gutierrez Angulo S.A.

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OUR COMPANY

GA Distribution was founded **in 1978** in Bilbao, North of Spain and centre of the most innovative cuisines of our country with an intense gastronomic tradition.



Guggenheim - Bilbao



Where tradition and modernity live in harmony creating a balance of elegance.

Where the first European University fully dedicated to Gastronomy was created in 2009.

*... so the **perfect home for the most prestigious chefs.***



basque culinary center



With more than 30 years of experience in this industry, this family business is specialized in searching and selecting small farmers and producers of real **artisanal Premium food and selected wines**.

Our philosophy:

To bring our top-quality food&wines to all corners of the world, all coming from **small prestigious farmers and wineries** that care intensely throughout the whole elaboration process.



Our D.O.s



We give all our customers the possibility to:

- ✓ *Combine different products in one load **saving you on transport and bank costs.***
- ✓ *Have a large catalogue which ensures **high flexibility and adaptability** to your customer needs and market changes.*
- ✓ *Guarantee administrative and communication costs reduction: only **one order, one invoice and only one contact person** for all the product range.*
- ✓ *Provide all our customers with a **personal attention and quality customer service** as it is our main Company's value.*

CUSTOMER SERVICE



TOP QUALITY IBERIAN CURED MEAT

from **free-range iberian black pigs** reared in the best parklands and fed naturally with **acorns and montanera pastures**.



100% IBERICO HAM – WHOLE LEG OR BONELESS
CURED FROM 24 TO 36 MONTHS



HAND-CUT IBERICO HAM
60grs up to 100grs



SLICED IBERICO HAM
100grs or 200grs

- ✓ Spanish Iberian cured meat is considered by many as some of the **world's best cured ham** thanks to its ability to please to the most demanding palates.
- ✓ Iberico Ham also known as **Pata Negra** comes from a pure race of black pigs with a **legendary origin**.
- ✓ **Every format ready for every need.**

TOP QUALITY IBERIAN CURED MEAT

from **free-range iberian black pigs** reared in the best parklands and fed naturally with acorns and montanera pastures.



100% PURE IBERICO PORK LOIN
CURED FROM 4 TO 6 MONTHS



100% CHORIZO IBERICO
CURED FROM 4 TO 6 MONTHS



PURE SALCHICHON IBERICO
CURED FROM 4 TO 6 MONTHS

✓ Available formats:

- Whole ring (1kgs)
- Pack of slices of 100gr and 200grs

HIGH QUALITY SERRANO CURED MEAT

From a **white pig** fed with **cereal based fodder** & accompanied with a special certification ensuring its traditional production process



SERRANO HAM
CURED FROM 8 TO 14 MONTHS
WHOLE LEG // BONELESS // SLICED OFF

TRADITIONAL ARTISAN CHORIZO, SALCHICHON AND PORK LOIN
AND OTHER SPECIALITIES
ORIGIN: SALAMANCA, LEON, LA RIOJA
CURED FROM 1 TO 2 MONTHS



SPANISH FINE CHEESE

Our selected brands use 100% natural ingredients during its traditional production process; natural rinds bathed in olive oil and in the use of cotton cloths.



BRINGING YOU THE BEST QUALITY CHEESE:

- ✓ MANCHEGO CHEESE CURED MORE THAN 10 MONTHS
- ✓ GOAT , COW OR SHEEP CHEESE CURED OR SEMI-CURED – FOR THOSE WHO DEMAND A SOFTEST TASTE.
- ✓ CERTIFIED ORIGIN – C.O. GOAT CHESSE

- ✓ SPECIAL GOURMET CHEESE FROM OUR REGIONS
 - ✓ PICON (Cantabria)
 - ✓ IDAIZABAL (Basque Country)
 - ✓ CAMERANO (La Rioja)

- ✓ Available formats:
 - ✓ Full piece ideally for Bars and Restaurants – from 1 to 3 Kgs.
 - ✓ Wedges of 250grs or more
 - ✓ Pack of slices

Some of our D.O.s



OLIVE OIL AND SELECTED VINEGAR

Our Spanish Olive oil is grown, elaborated and produced in Jaen, well-known for being the world's biggest producer of top end olives.



Extra Virgin Olive and Virgin Olive Oil perfect for cooking or dress green salads.



Salsas Balsámicas



Vinagres de Jerez con Denominación de Origen D.O.

Sherry and Balsamic vinegars from Jerez, recognized as one of the best vinegars for its taste and its proven health properties.



"If penicillin cures the sick, **then Sherry resuscitates the dead**" wrote Alexander Fleming, discoverer of penicillin, on a butt in a Jerez bodega.

GOURMET FLOWER OF SALT & SALT OF FLAKES

100% Natural and without any industrial process

- ✓ **The Flower of Salt** is at its purest state, handly harvested by workers who scrape off only the top layer before reaching to the bottom of the salt lake.
- ✓ **The Salt of Flakes** is also handly elaborated and throughout a laborious process. With a crystalline shape and an intense savour, this salt is used as a condiment in haute cuisine such as grilled meat and fish, several appetizers, mushrooms...



- ✓ **FORMATS:**
 - ✓ Small Size: Glass Jar of 60grs and 350 grs.
 - ✓ Big Size: 1.5kgs

- ✓ **ORIGIN: SALINA SAN FERNANDO CÁDIZ**



CANNED VEGETABLES & FISH



Legumes elaborated naturally
Heart Head Artichokes...



Fresh Selected Yellowfin canned and
marinated in Olive Oil



Soft white Asparragus
Origin: Spain



Piquillo Red Peppers produced
with Virgin Olive Oil
Origin: Spain



Anchovis captured in the Cantabrico Sea
salted with a minimum of 12 months .
ECO - Anchovis available

CANNED OLIVES



- ✓ All our olives are grown in Spain certifying their maximum quality on the elaboration process.
- ✓ Whether you like the **pure style olive marinated in oil, spicy or with an anchovy taste**, you will be offering one of the most traditional Spanish food high in nutrients and unsaturated fats.
- ✓ Stuffed Olives with Gherkins, Mini onions and Spanish Guindilla are the other canned specialities in our range.
- ✓ FORMATS: - **Big Size for Bars and Restaurants**
- **Small size for Gourmet and Traditional Shops**



100% HOME MADE READY MEALS

Carefully elaborated in **San Sebastian**, the gastronomic temple of North Spain
where all the innovative cuisine is made up.

Fresh Artisan Ready meals – Expiry date from 60 to 90 days



Creamy Pumpkin Soup
Courgette Special Soup



Seafood Paella



Red Piquillo Pepper
Stuffed with bechamel
cream and meat



Red Piquillo Pepper
Stuffed with steamed
cod and bechamel

Frozen recipes – Expiry date 1 year



Mushroom Croquettes



Iberico Ham Croquettes



Cod Fish Croquettes

✓ Other recipes
available. Total capacity
to adapt to your needs.

✓ Formats:
• One portion.
• From 1kg to 3kg
available

SPANISH BEST WINES

All our wines have been selected from small prestigious wineries that care intensely from the vine cultivation throughout its harvest and the whole wine elaboration process



✓ Some wines have been rated by Robert Parker with a superiour score of 92.

✓ Internationally recognized by important wines competitions.

- International Wine Challenge London
- Challenge International du Vin Bordeaux
- Conscours Mondial Bruxelles

✓ Available wines:

- Red wine: **Gran Reserva. Reserva, Crianza and Tempranillo**
- **ECO Red Wine**
- White wine: **Rueda** (Valladolid) and **Rías Baixas** (Galicia)

Our D.O.s

