

RAW 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. All are made from collecting raw honeycomb, then spinning them to extract the honey. No additives whatsoever.

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.

RETAIL SIZE

9 oz

ITEM NO

HEATHER	MV001
HOLM OAK	MV002
ORANGE BLOSSOMS	MV003
WILD FLOWERS	MV004

CASE

6 jars



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..

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