

Discover New Products:

- ✦ Doce do António Desserts
- ✦ Amarguinha Liqueur
- ✦ Beirão Liqueur
- ✦ Princesa Biscuits
- ✦ Alcohol free Wine

Must Read:

- 7 Ways to Win in Food Service
- A Portuguese Cheese Christmas
- Make Your Own Hamper

Discover our
Hampers

EVERY CHRISTMAS HAS ITS FLAVOUR

★ A Table Full of Sweet Memories:
Christmas Desserts

★ Keeping Up with Tradition:
Discover Panettones

★ Cod for Festive Days
(Includes a Cod Guide)

★ Find The Holiday Spirit:
Discover The Foxtale Gin



EVERY CHRISTMAS HAS ITS FLAVOUR

Contents

A Special Message:
A Very Merry Atlantic Christmas

Our BRCGS Certification:
Guiding Star of Quality

Cod for Festive Days
Includes Cod Guide

Penca Cabbage

Olive Oil: Cod's Best Friend

Frozen Goods For The Holiday Period

7 Ways to Win in Foodservice

Seafood is for Partying

Octopus

Premium Meats:

- Goatling
- Lamb
- Piglet & Piglet based References

Discover the Flavours of Christmas:

- A Portuguese Cheese Christmas: How Retailers Can Prepare
- Why Alentejo Pork is Perfect for Christmas
- Joyful Crunch: Nuts & Dried Fruits
- Discover Elvas Plums
- A Little Party Makes Everything Better
- Make Your Own Hamper

2	Christmas Desserts:	
	• Doce do Antonio	30
	• Beloved Christmas Desserts	31
3	• Frozen Desserts for Stress-Free Celebrations	32
	• Bake Your Perfect Christmas Treats	33
	• Christmas Royalty Cakes	
4	• Bolo Rainha	34
	• Bolo Rei	35
9	• Sonhos & Rabanadas	36
	• A table full of Sweet Memories	37
10	• Portuguese Sponge Cake	38
	• Keeping Up with Tradition: Panettones	39
11	Heavenly Chocolate & More:	
12	• Jubileu Chocolate	45
	• Regina Chocolate	46
13	• Regina Sweet Almonds	47
	• Vieira Sweet Almonds	48
15	• Christmas Biscuits	50
18	Wine & Christmas Spirits:	
18	• Wine for the Christmas Table	52
19	• O%RIGINAL: Alcohol Free Wine	54
	• Every Celebration Needs a Toast	55
	• Find The Holiday Spirit: Discover The Foxtale Gin	57
21	• Sweet Holidays start with Amarguinha	58
	• There is no Christmas table without Beirão	59
22	• Spirits to end the night	60
23		
24	Corporate Christmas Hampers	61
25		
28	Contact Us	68



A Special Message

A Very Merry Atlantico Christmas

For more than **three decades**, Atlantico UK has walked side by side with our partners, clients, and dedicated team. Together we've built bridges through the **universal language of food**, bringing flavours from around the world to tables across the UK and beyond.

To our **Portuguese and Brazilian partners**, your traditions are at the heart of what we do. From Bacalhau to Bolo Rei, Panettones to Rainha, your heritage inspires the warmth, joy, and togetherness that Christmas brings.

To all our partners and friends, your curiosity and passion for flavours help us

create a truly global table. **Christmas is about sharing, discovering, and connecting through food** — building understanding and community across every kitchen.

In these challenging times, we are here not just as a supplier, but as a partner — supporting your business, delighting your customers, and helping bring people together through exceptional flavours.

Thank you for being part of our journey. From our hearts to your tables, we wish you a festive season filled with warmth, laughter, and the joy of shared flavours — and here's to many more to years together.

**From all of us at Atlantico UK,
Merry Christmas and a
prosperous 2026!**



4

Our BRCGS Certification: Guiding Star of Quality



Atlantico UK is delighted to share that we have once again achieved the prestigious BRCGS Storage and Distribution Certification — for the 4th consecutive year, proudly maintaining our **AA grade**.

This year's audit was a scheduled visit, confirming the consistency and strength of our processes. Importantly, it follows last year's surprise inspection where we also achieved an AA grade — proof that **our high standards are not occasional**, but ingrained in the way we operate every single day.

For those unfamiliar, the **BRCGS Storage and Distribution Certification** is one of the most **rigorous** and **internationally recognized** benchmarks for food

safety and supply chain management. It is designed to ensure that businesses like ours uphold the very **best practices in handling, storage, and distribution, safeguarding product integrity from supplier to customer**.

Earning this certification year after year is not an easy task. It requires:

- Strict adherence to safety and quality protocols throughout the supply chain.
- Ongoing staff training to embed a culture of vigilance and care.
- Continuous improvement through a risk-based, product safety management system.
- Regular auditing and evaluation by independent experts.

At Atlantico, we see this recognition not simply as a badge of compliance, but as a **testament to our long-term commitment**: to keep raising the bar, to give our clients and partners complete confidence, and to ensure every product entrusted to us **arrives in perfect condition, every time**.

As we approach the festive season, a time when food and family traditions take centre stage, we are especially proud to know that our work contributes to tables across the UK with safety, reliability, and quality guaranteed.

Here's to another year of excel evaluation by independent experts!

Cod for Festive Days



In Portugal, dried salted cod is affectionately known as “loyal friend”. For generations, it has been a trusted staple, valued for being easily preserved, nourish families and bring comfort even. At Christmas, this fish takes on an even deeper meaning: **a symbol of warmth, family and community gathered around the table.**

Nowadays, Chefs and cooks from many backgrounds are discovering cod’s clean flavour and versatility — baking, grilling, frying. Whether you’re following age-old customs or creating something new, cod remains the perfect companion for festive days, linking cultures through one delicious ingredient.





Cod for Festive Days

We understand that this Season can be **challenging** for you and your business. It is necessary to plan special offers, define menus, meet increasing demand and deal with difficult customers. To streamline your operations and provide practical solutions, here is our **Cod guide**.

Did you Know?

Cod fish is consumed during this time of year largely due to the Christian calendar, which required fasting from meat during Festive Seasons?

Another reason is linked to the start of its salting in the Middle Ages, which allowed it to be preserved for longer and withstand long journeys. For this reason, it became an accessible fish for the entire population. It is also believed that this tradition began in Minho (North of Portugal), where cod arrived more quickly.

Cod Guide

Species

The true and traditional cod comes from the **Gadus Morhua** species, known as Atlantic Cod, considered the finest.

However, within the cod family, you can also find other species like **Gadus Macrocephalus** (Pacific cod) or **Theragra Chalcogramma** (Pollock). The differences lie in their colour, size, and texture.

Size

How many people will be with you? And what will you be cooking?



To calculate the amount of cod for a meal, estimate between 150g and 250g per person.

Know the Cod sizes:

- Jumbo: + 4,5Kg
- Special: 3Kg – 4,5Kg
- Large (Graúdo): 2Kg – 3Kg
- Grown (Crescido): 1Kg – 2Kg

Choosing By Dish

- **Grown Cod fish:** Ideal for dishes where the cod is shredded, such as pataniscas.
- **Large Cod fish:** Selected for serving cod in steaks or fillets, whether boiled, baked, or gratinated.
- **Special/Jumbo Cod fish:** Similar to the Large one, it is also ideal for special preparations like Carpaccios.

Cod Guide

Cures

It is said among cod enthusiasts that the best Cod is the one that is cured (salted and dried) for the longest time. The differences between curing methods are noticeable not only in colour but also in aroma, texture, and flavour, creating a true sensory experience.

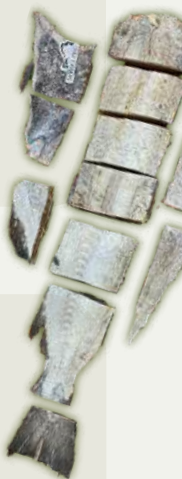
Cuts

You will also find various cuts of cod: choose the one that is most suitable for your preparation. If you do not wish to use the whole cod, purchase only the part(s) you need. This will save you money and reduce preparation time. Consider:

- **Shredded Cod**
- **Steaks or Loins:** Thick steaks or loins are the noblest parts of the cod and are the most versatile. They can be served as a steak or loin baked with a crust of cornbread. You can also cook them whole and flake generously for use in other dishes.
- **Abas or Adanas**
- **Migas**
- **Tails**
- **Samos:** The swim bladder of the cod. It can be prepared fried, stewed, or baked.
- **Heads:** The opened and divided head of the cod. It generally includes the cheeks. You can use it as a main dish due to its unique appearance or boil it to make a cod broth or soup.
- **Tongues:** These correspond to the throat area of the cod. They can be breaded or added to rice dishes.
- **Cheeks:** Taken from the

cod's head, they are usually cooked whole and incorporated into composed dishes like *fricassée*.

Parts like the head, tail, migas, or abas, considered medium or thin steaks, can be used as fillets or in stews. Shredded cod from these parts can be used in *pataniscas*, salads, or enriched soups. Don't forget that the cod fish bone can be used for flavourful broths.



Soaking Process & Cooking Tips

Soaking cod is essential to remove excess salt, restore moisture and give it a firm, flaky texture (it gains about 30% in volume). Always rinse under running water first, then soak in cold water with the skin side up, changing the water 2–3 times a day.

Approximate soaking times:

- Over 3 kg: 72 h
- 2–3 kg: 55 h
- 1–2 kg: 48 h
- 0.5–1 kg: 36 h
- Shredded cod: rinse and soak 12–15 h
- Remove thinner pieces after 24 h. Avoid boiling unless the recipe calls for it — it can dry out the fish. Cod pairs beautifully with garlic, bay leaves and sweet olive oil.

Dry Salted or Frozen?

Dry salted cod swells after soaking and yields more when cooked, making it cost-effective. Frozen soaked cod saves time and space but can lose a little flavour during soaking/freezing.



Frozen Cod

FRZS-BAC3528

BACALHAU CONGELADO SR. BACALHAU CARAS VACUM
COD FISH FROZEN SR. BACALHAU FACES IN VACUM
1X850G

FRZS-BAC3517

BACALHAU CONGELADO SR. BACALHAU DESFIADO SACO
COD FISH FROZEN SR. BACALHAU SHREDDED PACIFIC BAG
1X500G

FRZS-BAC3502

BACALHAU CONGELADO BRITES LOMBOS HIGIENIZADO 300/400
COD FISH FROZEN BRITES LOINS 300/400 HYGIENIZED
1X1KG

FRZS-BAC3519

BACALHAU CONGELADO Sr. BACALHAU LOMBOS HIGIENIZADO
SR. BACALHAU FROZEN COD FISH LOINS HYGIENIZED
1X280G

FRZS-BAC3526

BACALHAU CONGELADO LUGRADE POSTA TRAD.(CALIB.150G-200G)
LUGRADE FROZEN COD FISH CHUNK (SIZE150G-200G)
1X800G

FRZS-BAC3540

BACALHAU CONGELADO SR.BACALHAU POSTA TRADICIONAL PACK
SR. BACALHAU FROZEN COD FISH CHUNK TRADITIONAL PACK
1X500

Bacalhau com Natas

Creamy Cod fish



Bacalhau à Gomes de Sá

Cod fish Gomes de Sá style

Dry Salted Cod

SAL-COD6593

BACALHAU SALGADO SECO CORTADO CRESCIDO BRITES
BRITES SALTED COD FISH GROWN SLICED
KG

SAL-COD6644

BACALHAU SALGADO SECO CARAS JUMBO BRITES
BRITES SALTED COD FISH FACES JUMBO
KG

SAL-COD6629

BACALHAU SALGADO SECO GRAUDO NORUEGA BRITES
BRITES SALTED COD FISH GRAUDO NORWAY
KG

SAL-COD6568

BACALHAU SALG. DESFIADO BRITES SACO 5KG
BRITES SALTED COD FISH SHREDDED BAG 5KG
5KG



Dry Salted Cod

SAL-COD6590

BACALHAU SALGADO SECO ESPECIAL NORUEGA BRITES
COD FISH DRY SALTED SPECIAL NORWAY BRITES
KG

SAL-COD6637

BACALHAU SALGADO SECO GRAUDO NORUEGA AQ
COD FISH DRY SALTED GRAUDO NORWAY AQ
KG

SAL-COD6570

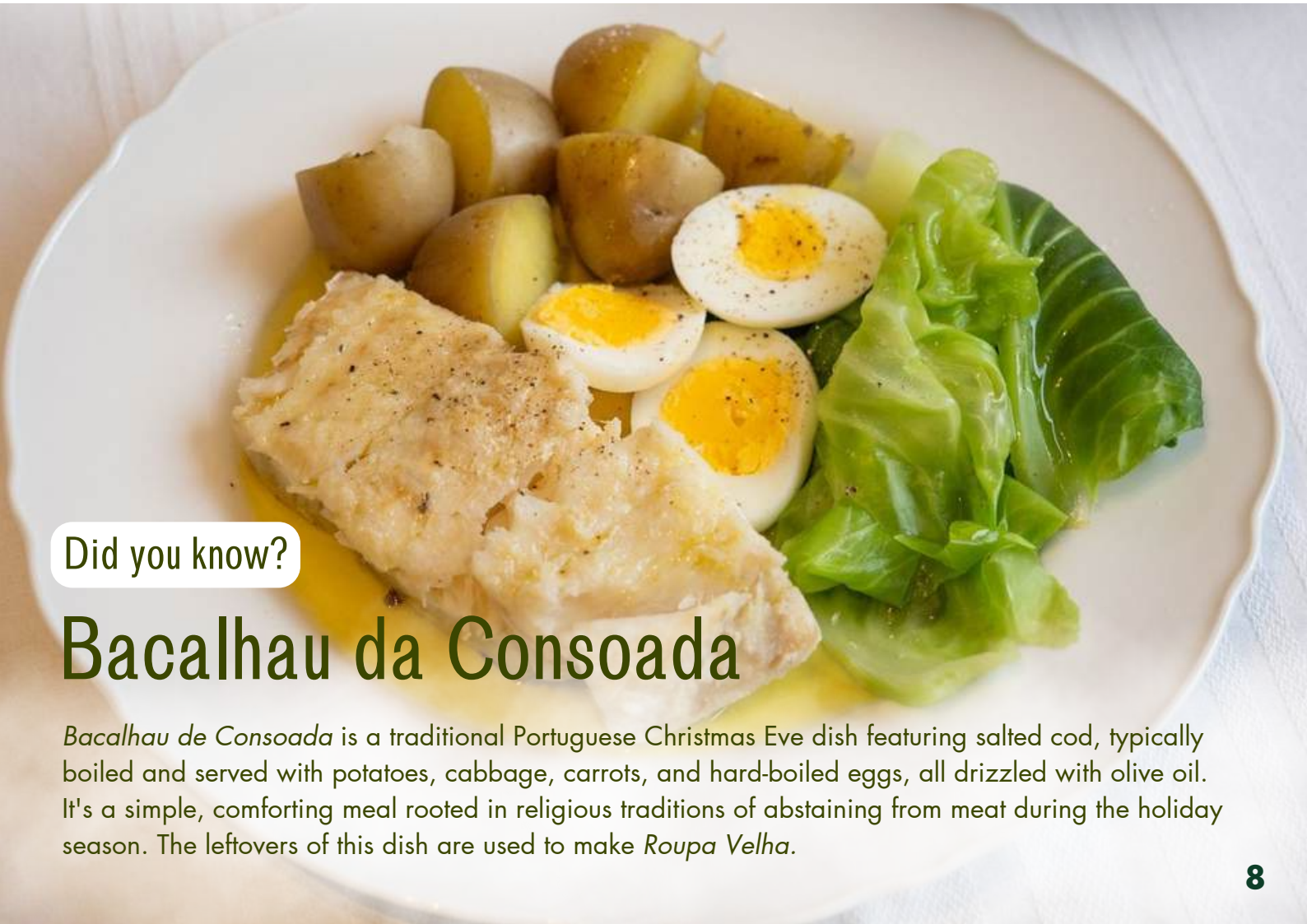
BACALHAU SALGADO DESFIADO BRITES CV 400G
BRITES SALTED COD FISH SHREDDED CV 400G
1X400GR

SAL-COD6656

BACALHAU SALGADO SECO MIUDO (500G+/-) LUGRADE CX
25KG
LUGRADE SALTED DRY COD FISH (500G+/-) BOX 25KG
KG

Bacalhau com Broa
Cod fish with Cornbread

Did you know?



Bacalhau da Consoada

Bacalhau da Consoada is a traditional Portuguese Christmas Eve dish featuring salted cod, typically boiled and served with potatoes, cabbage, carrots, and hard-boiled eggs, all drizzled with olive oil. It's a simple, comforting meal rooted in religious traditions of abstaining from meat during the holiday season. The leftovers of this dish are used to make *Roupa Velha*.



Penca Cabbage:

From Garden to Christmas Feast

Often featured in traditional dishes like *Caldo Verde* (Portuguese Kale Soup), this hearty vegetable adds warmth and comfort to winter meals. It is commonly served alongside beloved holiday staples such as roasted meats and rich stews, making it a center piece of the festive table.



Curiosities about Penca Cabbage



- **Christmas Tradition:** In Portugal, this is one of the stars of the Christmas Eve table, often served alongside cod, potatoes, and carrots in the traditional dish *Bacalhau da Consoada*.
- **Regional Pride:** It's especially beloved in the Minho region, where families grow it in their own gardens to ensure the freshest leaves for holiday meals.
- **Size:** Penca cabbage is known for its large, broad leaves and thick, crunchy stalks, which can grow impressively big compared to other varieties.
- **Texture & Flavour:** It has a mild, slightly sweet taste and a tender bite when cooked, making it a versatile side dish in stews, soups, or simply boiled and drizzled with olive oil.
- **Nutritional Treasure:** Rich in vitamins A, C, and K, as well as fibre and antioxidants, this cabbage is not only comforting in winter dishes but also a powerhouse of nutrition.
- **Symbol of Seasonality:** Its harvest peaks in winter, which is why it's so deeply tied to Portuguese Christmas traditions.



OCA-XMS5694
Penca Cabbage
Kg

This item will be available a week before Christmas. You can place orders in advance.

Olive Oil

Cod's Best Friend

In Portuguese cuisine, cod is the Portuguese "Great Friend" that graces every festive table. But behind every perfectly cooked cod, there is its quiet best friend: olive oil. Subtle yet essential, it complements cod with richness and depth, working in harmony with garlic and bay leaf to create classic flavours beloved across generations. Olive oil may not call the attention, but it is the faithful bestie that makes every cod dish truly unforgettable.

Know our range:



OIL-OLI5857

AZEITE GALLO RESERVA V.EXTRA
GALLO OLIVE OIL RESERVE EXTRA V.
75CL



OIL-OLI5901

AZEITE GALLO SUBTIL
GALLO OLIVE OIL SUBTIL
75CL



OIL-OLI5856

AZEITE GALLO CLASSICO V.EXTRA
GALLO OLIVE OIL EV CLASSIC
75CL



OIL-OLI5894

AZEITE OS GOURMET V.EXTRA VD
OLIVEIRA DA SERRA GOURMET
50CL



OIL-OLI5884

AZEITE C.S.AMARO SELECAO DOP
C.S.AMARO OLIVE OIL SELECTION
50CL



OIL-OLI5882

AZEITE C.S.AMARO PRESTIGE DOP
C.S.AMARO OLIVE OIL PRESTIGE DOP
50CL



OIL-OLI5901

AZEITE CARM CLASSICO EX.VIRGEM
CARM CLASSIC EX.VIRGIN OLIVE OIL
50CL



OIL-OLI5906

AZEITE QAMPO V. EXTRA
QAMPO CLASSIC EV OLIVE OIL
75CL



OIL-OLI5909

AZEITE QAMPO V. EXTRA
QAMPO CLASSIC EV OLIVE OIL
25CL

OIL-OLI5900
AZEITE GALLO CLASSICO
V.EXTRA PET
GALLO OLIVE OIL EV
CLASSIC PET
2L



Food Service
Sizes Available

Frozen Goods For The Holiday Period



As the festive season approaches, the hustle and bustle of holiday preparations can often feel overwhelming. One smart strategy that can simplify your celebrations is buying frozen goods. **Here are several compelling advantages to consider:**

Versatility

From appetizers and side dishes to desserts, there's a wide range of frozen options available to suit any palate.

Long Shelf Life

Allowing you to stock up ahead of time. This means you can take advantage of seasonal sales and avoid last-minute grocery store trips.

Quality and Freshness

Items are often frozen at peak freshness, locking in vitamins and minerals. This ensures that when you serve them at your holiday gatherings, you're offering your guests high-quality and delicious options.

Convenience & Time-Saving

Reduced Food Waste

Since you can buy in bulk and use only what you need, you'll minimize leftovers that might otherwise go uneaten.



How To Order

Browse Through
Catalogue &
Website



Order The Items
on Website or
with Sales Rep



Get them
Delivered to You





7 Ways to Win in Foodservice

Adapted from *Speciality Food*, September 2025

Success in foodservice isn't just about good food – it's about creating a brand people trust, sharing your story, and keeping customers coming back. Here are 8 proven ways to stand out, with practical examples for small businesses.

1. Build a Brand People Connect With

Define what makes you unique – sustainability, artisan craft, or warm hospitality – and make it visible in every detail. For instance: A café that highlights its “farm-to-table” ethos with menus that name each local producer.

2. Launch with Buzz

Make your opening memorable to generate word of mouth. A deli hosts a launch evening with

Portuguese cheese tastings and/or a discount voucher for return visits.

3. Be Easy to Find

Optimise your Google Business Profile so customers know your hours, photos, and services. Things like adding “wheelchair accessible” and “delivery available” to your listing can attract new visitors.

4. Collect Customer Details Early

Start building a database to keep in touch with regular customers. Offering samples and discounts to anyone who signs to your mailing list.

5. Reward Loyalty Creatively

Go beyond stamp cards with perks that surprise and delight. For instance if you are a coffee shop

you can give regulars early access to a new Portuguese custard tarts on the menu!

6. Collaborate with Others

Partnerships expand reach and add value to your offer. Great pairings don't happen just with food, but also with people: a cheesemonger can team up with a local vineyard for a Christmas cheese-and-wine evening.

7. Listen and Adapt

Act on what customers ask for – it builds loyalty faster than ads. Adding products to your stock or creating offers. If you are a small business you can always ask your regulars what they are missing!





Seafood



Seafood is for Partying



This festive season, delight in our premium seafood selection. Enjoy fresh oysters on the half shell or baked, succulent prawns perfect for grilling or platters, and Portuguese crab with its delicate, sweet meat. Elevate your holiday gatherings with these exquisite ocean treasures.

Know our range:

FRZR-SEA3372

SAPATEIRA INTEIRA COZIDA (+/-800G) CONGELADA GELPEIXE

SAPATEIRA CRAB WHOLE COOKED FROZEN GELPEIXE
KG

FRZR-SEA3372

SAPATEIRA COZIDA INTEIRA (+/-800G) GELPEIXE
GELPEIXE FROZEN WHOLE CRAB READY-COOKED
(+/-800G)
KG

FRZS-PRW3783

CARABINEIRO SELVAGEM MOÇAMBIQUE (10-20) SOFALA
WILD RED SHRIMP MOZAMBIQUE (10-20) SOFALA
800G X 12

FRZS-PRW3757

CAMARAO BLACK TIGRE (16-20) FS
BLACK TIGER SHRIMP 16-20 FS
KG

FRZS-PRW3756

CAMARAO SELVAGEM GUINE N2
WILD SHRIMP GUINE N2
1X1KG

FRZS-PRW3732

CAMARAO SELVAGEM NIGERIA TIGRE (4-6)
WILD TIGER SHRIMP (4-6) NIGERIA
KG

FRZS-SHL3851

LAGOSTA SELVAGEM CRUA AFRICA DO SUL (200-250)
WILD LOBSTER RAW AFRICA DO SUL (200-250)
KG

FRZS-SHL3858

LAGOSTA SELVAGEM CRUA MARROCOS (300-400)
WILD LOBSTER RAW MARROCOS (300-400)
KG

FRZS-SHL3850

LAGOSTA SELVAGEM CRUA MAURITANIA (200-400)
WILD LOBSTER RAW MAURITANIA (200-400)
KG

FRZS-SHL3860

LAGOSTA SELVAGEM CRUA MAURITANIA (500-800)
WILD LOBSTER RAW MAURITANIA (500-800)
KG

Did you know?

White wine or white Vinho Verde are great choices to pair with seafood.

Ask for great recommendations to your Sales Representative or for our refreshed Wine Catalogue!





Octopus



Octopus

This Christmas, elevating your festive menu with octopus brings a touch of sophistication that will enchant your guests. The unique flavour and luxurious texture of octopus transform traditional dining into an extraordinary experience, perfect for celebrating the season.

Know our range:

FRZS-OCT3672

POLVO CANOSA (1-2 ZERO VIDRAGEM)
OCTOPUS CANOSA (1-2 ZERO GLAZING)
KG

FRZS-OCT3673

POLVO CANOSA (2-3-1C/C ZERO VIDRAGEM)
CANOSA OCTOPUS (2-3-1C/C ZERO GLAZING)
KG

FRZS-OCT3674

POLVO CANOSA (3-4-0 C/C ZERO VIDRAGEM)
CANOSA OCTOPUS (3-4-0 C/C ZERO GLAZING)
KG

FRZS-OCT3692

POLVO CANOSA (0.8-1.2 ZERO VIDRAGEM)
CANOSA OCTOPUS (0.8-1.2 ZERO GLAZING)
KG

FRZS-OCT3695

POLVO CANOSA (4-6 00 C/C ZERO VIDRAGEM) KG
CANOSA OCTOPUS (4-6 00 C/C ZERO GLAZING) KG
KG

FRZS-OCT3696

CANOSA OCTOPUS (6+ 000 C/C ZERO GLAZING) KG
POLVO CANOSA (6+ 000 C/C ZERO VIDRAGEM) KG
KG

FRZS-OCT3678

TENTÁCULOS DE POLVO COZINHADOS VÁCUO CAMARINHA
OCTOPUS TENTACLES COOKED CAMARINHAS VACUM
600GR X 10





Christmas Meats



Premium Meats: Goatling & Lamb

Roasted lamb and goat are festive favorites, symbolizing abundance and tradition. Tender, seasoned, and often slow-roasted, they pair beautifully with rice, vegetables, or local sides, creating a hearty, communal feast that brings family and friends together.



Know our range:

FRZM-GOA3170

BORREGO CONGELADO INTEIRO 4-7 S/CABECA

GELCENTRO

WHOLE LAMB WITHOUT HEAD 4-7 GELCENTRO FROZEN
KG

FRZM-GOA3151

CABRITO CONGELADO INTEIRO SEM CABECA

WHOLE GOAT WITHOUT HEAD FROZEN
KG

FRZM-GOA3171

BORREGO CONGELADO ALENTEJANO 1/2

LAMB ALENTEJANO FROZEN 1/2

KG





Quinta do Ortigão
White Arinto & Bical
WWH-PTBA1485

Quinta das Bageiras
Red Garrafeira
WRE-PTBA0480

Discover a Tradition from Bairrada

Leitão à Bairrada is a renowned Portuguese dish from the Bairrada region. Leitão is a suckling pig, typically less than a month old that is seasoned with salt, garlic, pepper, and sometimes lard, then slow-roasted in a wood-fired oven, resulting in tender meat and crispy, golden skin with a smoky flavour. Commonly served with crispy fries, orange slices, and salad, it is a traditional dish for special occasions and a must-try for enthusiasts of Portuguese cuisine.

Piglet^{★★}

FRZR-MET3346

LEITAO ASSADO BISARO EM FORNO DE LENHA INTEIRO NE CHEF
(+/-4.6KG)

ROAST BISARO PIGLET NE CHEF WHOLE (+/-4.6KG)
1 X 1

FRZR-MET3347

LEITAO ASSADO BISARO EM FORNO DE LENHA NE CHEF CV
ROAST BISARO PIGLET NE CHEF CV
350G X 6

FRZR-MET3348

LEITAO ASSADO BISARO EM FORNO DE LENHA NE CHEF CV
ROAST BISARO PIGLET NE CHEF CV
800G X 5

FRZR-MET3340

LEITAO ASSADO FORNO LENHA COM MOLHO CONGELADO NEGRAIS
ROAST PIGLET NEGRAIS WOOD OVEN BAKED WITH SAUCE CV
750G X 5

FRZM-POR3316

LEITAO CONGELADO INTEIRO CRU (CALIB.6-8 KG) HM CANEIRA
PIGLET RAW WHOLE (CAL. 6-8KG) HM CANEIRA
1 X 1

Sukling Pig Based^{★★} References

FRZB-BRD2762

PAO PRE-COZIDO COM LEITAO NEGRAIS
PRE-COOKED BREAD WITH PIGLET NEGRAIS
1X2X140G

FRZB-BRD2723

PAO PRE-COZIDO COM LEITAO NE CHEF
PRE-COOKED BREAD WITH PIGLET NE CHEF
1X2X140G

FRZ-SAV3463

RISSOIS DE LEITAO NEGRAIS HM CANEIRA CV 4X100G
HM CANEIRA PIGLET PATTIES CV 4X100G
1X4X100G





Discover the
Flavours of Christmas



DAIC-SHE1714
QUEIJO OVELHA AMANTEIGADO S.ROMAO SEIA 550G+/-
 S.ROMAO SEIA BUTTERY SHEEP CHEESE 550G+/-
 1X550G+/-

A Portuguese Cheese Christmas: How Retailers Can Prepare

Cheese has never been more central to festive dining. From showstopping boards and rich fondues to elegant gifting, it's become the star of the "eating in" trend – and demand is only growing. With younger shoppers joining long-standing cheese lovers, Christmas 2025 is shaping up to be a bumper season. As importers of fine Portuguese cheese, we know that preparation is everything. Here's a guide, drawn from our experience and conversations with fellow specialists, to help you and your customers make the most of the busiest time of the year.

Stock with Care

December sales often reach twenty times a normal trading day, so planning is critical. While classics like Brie, Cheddar and Stilton remain essentials, don't forget the pull of Iberian flavours. Portuguese favourites such as Queijo Serra da Estrela, Azeitão and São Jorge offer customers something authentic, seasonal and distinctive.

Play to Trends

Christmas is about indulgence. Creamy triple-textures, infused varieties and strikingly presented cheeses always perform well. Portuguese washed-rind and goat's milk cheeses, some matured in wine or brandy, bring both indulgence and a story – exactly what today's conscious shoppers are seeking. Customers increasingly want to know about provenance, animal welfare and sustainability, and Portuguese dairies are rich in these narratives.

Make Displays Tell a Story

Abundant, generous displays are irresistible.

Use signage, photography or pairing suggestions to highlight the heritage of Portuguese cheeses and inspire customers to build hampers or festive platters. A simple, elegant setting often lets the product shine best.

Keep Tastings Alive

Sampling drives confidence. Whether in-store pairings with wine or pre-Christmas events featuring guest cheesemakers, tastings help customers choose and encourage early orders. Portuguese cheeses pair beautifully with Port, Madeira or even sparkling wines – a festive upsell opportunity.

Don't Forget Betwixtmas

Post-Christmas gatherings call for cheese boards too. Keep stock aside for New Year's Eve, and plan fresh deliveries after Boxing Day. Portuguese cheeses, with their rich flavours and striking presentation, are perfect for these celebrations.

Stocking wisely, leaning into indulgence, and telling the story of Portuguese craftsmanship can transform December into your most successful season.





Why Alentejo Pork is Perfect for Christmas

Alentejo pork, particularly from the free-range black pig, is an excellent option for your holiday table. Find why!

Raised Differently

These pigs are raised in the open field, primarily feeding on acorns and grass, which enriches the meat with high-quality fat, particularly oleic acid. This diet, combined with exercise, leads to flavourful, tender pork with beneficial health properties, including lower cholesterol and improved muscle and bone development.

Nutrient dense Meat

Pork from Alentejo is not only rich in essential nutrients like vitamins 1, B12, and iron, but its protein content also supports immune function. Despite common

misconceptions, lean cuts of pork can be as healthy as other meats, making it a nutritious choice. Additionally, Alentejo pork's high fat-soluble vitamins and selenium content allow for longer preservation, making it ideal for hams and sausages.

Varanegra: a Premium Breed

VARANEGRA ham, with its distinctive acorn-fed quality, is packed with flavour and nutrients, yet remains a healthy choice when enjoyed in moderation. Its nutritional density, low fat content, and rich flavour

make it a perfect addition to a balanced holiday feast.

Charcuterie Suggestion



CHA-IBE361

Varanegra Cured Ham Acorn Fed
with Bone SEL 24 Months



Joyful Crunch: Nuts & Dried Fruits

Dive into a tasty selection of nuts and dried fruits that are perfect for snacking, adding to charcuterie boards, or tossing into salads and baked goods. With their vibrant colors and delicious flavours, these treats elevate your snacking experience while keeping things nutritious. They're a must-have for any pantry!

Know our range:

OCA-XMS5699

FIGO SECO AVULSO

DRIED PORTUGUESE FIG

BAG KG

OCA-XMS5702

FRUTOS SECOS MISTO CAIXA HEXAGONAL FERBAR

MIX DRIED FRUITS HEXAGONAL BOX FERBAR

270G X 10

OCA-XMS5703

FRUTOS SECOS MISTO CAIXA REDONDA FERBAR

MIX DRIED FRUITS ROUNDED BOX FERBAR

250G X 10

OCA-XMS5731

NOZ COM CASCA PORTUGUESA SACO

PORTUGUESE WALNUT IN SHELL BAG

10KG X 1

OCA-XMS5696

FIGO RECHEADO COM NOZ BOX FERBAR

FIG WITH HALZENUT FERBAR BOX

220G X 12

OCA-XMS5815

FRUTA CRISTALIZADA SORTIDA CUBOS FERBAR CX

FERBAR ASSORTED CANDIED FRUIT IN CUBE BOX

1X150GR

OCA-XMS5701

FRUTA CRISTALIZADA SORTIDA FERBAR CX

FERBAR ASSORTED CANDIED FRUIT BOX

200gr x 12

Perfect for
King Cake



Discover Elvas Plums

Elvas plums (Ameixas d'Elvas) are a cherished Portuguese delicacy from the town of Elvas in the Alentejo region. Made from local "Rainha Cláudia" plums, they undergo a special preservation process.



Sericaia with Elvas Plums

Gathering the Plums

The process begins by harvesting the plums at their peak ripeness, ensuring maximum sweetness. They are then carefully blanched to maintain their vibrant colour and soft texture, before being left to sun-dry under controlled conditions. This step is crucial, as it concentrates the natural sugars while retaining the fruit's chewiness. The final and most intensive phase involves candying the plums by slowly soaking them in sugar syrup over several days, a traditional method that infuses the fruit with a delicate sweetness and enhances their shelf life.

Cultural Heritage

Elvas plums are not only a treat but a piece of Portugal's cultural heritage. With a tradition dating back centuries, they have earned the prestigious EU Protected Designation of Origin (PDO), which guarantees that the plums are made exclusively in the Elvas region, following age-old techniques passed down through generations. This recognition not only ensures the authenticity and quality of the product but also protects its legacy as an important symbol of Portuguese gastronomy.

Flavour

Elvas plums are sweet, slightly caramelized, and have a wonderfully chewy texture that makes them perfect for pairing with gourmet cheeses, nuts, and desserts. In Portuguese culture, they are especially popular during festive occasions, where they are often gifted or served as dessert.

An Exclusive Gourmet Product

Elvas plums are an exclusive gourmet product that can be featured in gourmet gift baskets or used as a unique ingredient in upscale culinary creations.



A Little Party Makes Everything Better

This board brings together cheese, cured meats, savouries, breads, pâté, jam and, unexpectedly, cakes and sweets — a versatile idea to elevate any gathering and spark inspiration for your customers. Bring this concept to your offering and let Atlantico help you make it happen.



DAIC-SHE1711

Queijaria Simões

BUTTERED SHEEP CHEESE

Azeitão Cheese is a semi-soft, unpasteurised sheep's milk cheese renowned for its creamy, buttery texture and distinctive flavour profile. The cheese offers a medium flavour with a buttery consistency and a slightly acidic finish and pairs well with rustic breads, cured meats, and a glass of red wine. Best enjoyed at room temperature.



DAIC-COW1577

Lactaço

SÃO JORGE CHEESE 4 MONTHS

São Jorge PDO Cheese, aged 4 months, offers a firm yet slightly creamy texture with a mild, slightly spicy flavour and subtle nutty notes. Made from raw cow's milk on São Jorge Island in the Azores, its pale yellow rind and traditional craftsmanship make it ideal for cheese boards, sandwiches, and pairing with light wines.

A Little Party Makes Everything Better

Discover the ultimate festive flavours for the holiday season, featuring a delightful selection of cheeses, cured meats, breads, olives, and seasonal treats. This perfect balance of savoury, sweet, and crunchy elements sets the stage for a memorable holiday feast.

Discover



DAIC-SHE1739

São Romão

**CURED SHEEP CHEESE WITH
PAPRIKA**

The Aged Sheep Cheese with Paprika from Seia is a traditional product from the Seia region, located in Serra da Estrela, Portugal. This cheese combines the tradition of aged sheep cheeses with the special touch of paprika, which enhances both the flavour and appearance of the product.



DAIC-SHE1739

São Romão

**CURED SHEEP CHEESE WITH
PAPRIKA**

The Aged Sheep Cheese with Paprika from Seia is a traditional product from the Seia region, located in Serra da Estrela, Portugal. This cheese combines the tradition of aged sheep cheeses with the special touch of paprika, which enhances both the flavour and appearance of the product.



PRE-JAM6269

Casa da Prisca

**CURED SHEEP CHEESE WITH
PAPRIKA**

100% natural pumpkin jam with a warm, sweet flavour. Use as a sophisticated compote or create delicious sauces and toppings for desserts. Excellent with creamy or fresh cheese and a must-have with traditional cream cheese and Italian ricotta. Enjoy it with cured and smoked meats.



CHA-TRA0666

Topiteu

ALHEIRA MIRANDELA SAUSAGE

Alheira is a type of Portuguese sausage, made with meats and bread. Although alheira derives from alho and was once used to describe any sausage seasoned with it, not all present-day alheiras contain garlic, though it is still a common ingredient. To harmonize with Alheira de Mirandela, the best option is red wines, which have good acidity, to soften the fat of the dish and enhance the garlic and spices.



PRE-JAM6269

Prosilar

SAVOURIES

Perfect for parties, gatherings, or that special snack moment, these savouries bring together the most beloved flavours of Brazilian and Portuguese cuisine. Golden **Croquetes**, delicate **Rissóis**, savoury **Coxinhas**, and traditional **Pastéis de Bacalhau** offer authentic taste and irresistible texture in every bite. Ideal for sharing and adding a flavourful touch to any occasion.



CON-PTS1374

Homemade

ANTIPASTI BLACK OLIVE

Rich and savory, this Antipasti Black Olive Spread combines premium black olives with a blend of herbs and seasonings for a bold, Mediterranean flavour. Perfect as a dip, a sandwich topper, or to elevate cheese and charcuterie boards, it brings effortless taste and sophistication to any appetizer or snack.



FRZB-BRD2685

Nutriva

NUTRIVA FROZEN PRE-BAKED CAROB ROLLS

Perfect for Christmas tables, our Carob Rolls bring a naturally sweet, subtly earthy flavour and soft texture that pairs beautifully with festive spreads, cheeses, and seasonal treats.



FRZB-BRD2763

Panike

FROZEN PORTUGUESE BREAD ROLL

The Aged Sheep Cheese with Paprika from Seia is a traditional product from the Seia region, located in Serra da Estrela, Portugal. This cheese combines the tradition of aged sheep cheeses with the special touch of paprika, which enhances both the flavour and appearance of the product.



CNF-CKE1033

Chábom

SUGARCANE HONEY CAKE FROM MADEIRA

The sugarcane honey cake from Madeira is a traditional delicacy made with local sugarcane honey. Rich and sweet, with a soft, moist texture, it comes in a traditional box, perfect for parties or gifting. Often enjoyed as a dessert or snack, it's a favourite at celebrations and family events.



FRZB-PAT2921

Fabridoce

TORRES DE VEDRAS CAKES

Pastel de Torres Vedras, also known as pastel de feijão, is a traditional Portuguese sweet from Torres Vedras, crafted since the late 19th century. Its rich, unique flavour makes it a beloved treat for any occasion.



CHA-BISO240

Bísaro

ASSORTED SLICED MEATS

Assorted sliced meats including **Paleta**, **Cachaço**, and **Salsichão**, are perfect for sharing with friends and family. Ideal for special occasions, these flavourful cuts bring a touch of tradition and indulgence to any gathering.



FRZB-PAT2910

Fabridoce

COCONUT & LIME BRIGADEIROS

Coconut & Lime **Brigadeiros** bring a refreshing, tropical twist to any celebration board with their creamy, indulgent sweetness. Perfect for toasting on New Year's instead of the traditional raisins, or as a charming gift for Christmas.



A sweet Board?

Adding sweets to a celebration board brings a playful contrast to savory bites, offering a burst of creamy, indulgent flavour alongside cheeses, cured meats, and savouries. They add colour, texture, and a touch of festivity, making the board perfect for special occasions, toasting with sparkling wine, or gifting during the holidays.



Make Your Own Hamper

Thoughtful Gifting Starts Here: Elevate your hampers with handpicked pantry favourites — rich honey, fine sardines, and other timeless treats your recipients will truly savour.



Add a touch of natural sweetness. Our selection of artisanal honeys brings warmth and authenticity to any festive hamper.

A ready-made delight from one of Portugal's most beloved brands – beautifully presented and perfect for adding colour and character to your custom hampers.



Vibrant, fruity, and full of flavour – these traditional jams pair perfectly with cheeses, pastries or simply a slice of toast, making them an essential addition to any hamper.

» Don't stop here! Explore even more gourmet treasures to elevate your hampers — from Olive Oil and Dry Salted Cod to Charcuterie, Chocolates and Biscuits. Keep browsing our Christmas Catalogue!



Desserts

The Perfect Time To

Doce do Antonio

The secret savoured at family gatherings, a memory that remains in our hearts, now comes to sweeten meetings, lunches and dinners, bringing colour, aroma, and a smile that shines.



FRZB-DSS2827

**DESSERT DOCE DO ANTONIO
TRADITIONAL FLAVOUR**

Delicious cream with several layers of conventual egg custard and soft sponge cake textures

150ml



FRZB-DSS2828

**DESSERT DOCE DO ANTONIO
CUSTARD TART FLAVOUR**

Soft cream, with thin and crispy layers of puff pastry and soft woody notes of cinnamon.

150ml



FRZB-DSS2829

**DESSERT DOCE DO ANTONIO
CARAMEL & PEANUTS
FLAVOUR**

Very creamy with crunchy and delicious pieces of caramel and peanuts.

150ml



FRZB-DSS2827

**DESSERT DOCE DO ANTONIO
RED FRUITS FLAVOUR**

Voluptuous cream that envelops fragrant layers of red fruits and a tasty and crunchy crumble.

150ml



FRZB-DSS2831

**DESSERT DOCE DO ANTONIO
CHOCOLATE FLAVOUR**

A sophisticated experience for true chocolate lovers. Perfect balance between intensity and smoothness, absolutely addictive!

150ml



FRZB-DSS2826

**DESSERT DOCE DO ANTONIO
RICE PUDDING**

With creamy cream, delicate rice, a citrus touch of lemon and cinnamon, it transforms the classic rice pudding into a new experience!

150ml



Beloved Christmas Desserts

Christmas in Portugal is never complete without an abundance of sweets that capture the spirit of celebration. From the iconic **bolo-rei** crowned with candied fruits and nuts, to its simpler sibling **bolo-rainha**, every slice is a symbol of festivity. Tables overflow with golden **rabanadas**, rich rice pudding dusted with cinnamon, airy **sonhos** and **filhós**, and delicate pastries like **azevias** and **broas castelares**. These indulgent treats embody the warmth, joy, and tradition of gathering around a holiday table filled with flavours made to be shared.

The Gift of Convenience

With the season's bustle, preparing everything from scratch isn't always possible. Frozen desserts take the stress away — ready when you need them, full of flavour, and perfect for portioning.




Perfect for
RESTAURANTS!

FRZB-DSS2782 | FRZB-DSS2795 | FRZB-DSS2807
Sobremesas Nutriva: Mousse de Chocolate | Baba de Camelo | Natas do Céu
Nutriva Desserts: Chocolate Mousse | Caramel Dessert | Heavenly Cream
90G per unit

Getting Ready for Christmas

Frozen Desserts

for Stress-Free Celebrations



FRZB-DSS2810

PLACA BRIGADEIRO NUTRIVA

NUTRIVA CHOCOLATE CAKE 'BRIGADEIRO' SLICED

1 X 2.3KG



FRZB-DSS2788

TRANCHE DE BOLACHA CROCANTE NUTRIVA

NUTRIVA CRUNCH COOKIE DESSERT

1 x 1KG



FRZB-DSS2817

CHEESECAKE DE FRUTOS SILVESTRES NUTRIVA

NUTRIVA WILD BERRIES CHEESECAKE

1 X 1.5KG



FRZB-DSS2815

DESSERT NUTRIVA PROFITEROLES MINI

NUTRIVA PROFITEROLE MINI CAKE

1 X 800G



FRZB-DSS2825

TORTA DE LARANJA NUTRIVA

ORANGE ROLL NUTRIVA

1 X 1.3KG



FRZB-DSS2785

TARTE DE AMÊNDOA NUTRIVA

ALMOND PIE NUTRIVA

1 X 800G

Bake Your Perfect Christmas Treats

Get ready for Easter by baking delicious festive treats for your customers! We have all the ingredients you need to create these classic Easter recipes!



Aletria is a traditional Portuguese dessert made with fine vermicelli pasta, milk, sugar, and cinnamon — creamy, comforting, and a holiday favourite.

Star Ingredients:

MLK1846 - Nova Açores Semi-Skimmed Milk
SEA-SPI7240 - Margão Ground Cinnamon
GRO-PAS4706 - Milaneza Aletria Pasta



Aletria

Sericaia



Sericaia is an Alentejo dessert made with eggs and milk, baked and sprinkled with cinnamon, traditionally served with Elvas plums.



Star Ingredients:

DAIR-MLK1846 - Nova Açores Semi-Skimmed Milk
SEA-SPI7240 - Margão Ground Cinnamon
OCA-NUT5598 - Elvas Plums (To Serve)



Bolo de Ananás (Pineapple Cake) is a soft, fluffy sponge cake topped with caramelized pineapple slices, offering a perfect balance of sweetness and tropical freshness.

Star Ingredients:

GRO-FRT4406 - Cêpera Cherries
GRO-DEC4293 - Liquid Caramel Royal
GRO-FRT4425 - Pineapple in Syrup Predilecta
FLR-FLR2558 - Branca de Neve Flour



Christmas Royalty Cakes

Bolo Rainha (Queen's Cake)

Bolo Rainha is a Portuguese cake similar to Bolo Rei, but shaped as a crown and typically topped with nuts instead of candied fruits. It offers a rich, buttery flavour and is often enjoyed during festive occasions, celebrating the Queen's role in the holiday traditions.

OCA-XMS5705

NATAL BOLO RAINHA (FRUTOS SECOS) FLOR DO VOUGA

CHRISTMAS QUEEN CAKE (DRIED FRUITS) FLOR DO VOUGA

750G X 1



Christmas Royalty Cakes

Bolo Rei (King's Cake)

Bolo Rei is a traditional Portuguese crown-shaped cake made from a sweet brioche-like dough, adorned with candied fruits and nuts. Symbolizing the Three Kings, it's often enjoyed during Christmas and New Year, featuring hidden charms for good luck.



OCA-XMS5707

NATAL BOLO REI BOM PREÇO FLOR DO VOUGA

CHRISTMAS KING CAKE GOOD PRICE FLOR DO VOUGA
750G X 1

OCA-XMS5708

NATAL BOLO REI CRU NUTRIVA

CHRISTMAS KING CAKE RAW NUTRIVA
800G X 10

OCA-XMS5709

NATAL BOLO REI DE CHOCOLATE FLOR DO VOUGA

CHRISTMAS KING CAKE CHOCOLATE FLOR DO VOUGA
750G X 1

OCA-XMS5710

NATAL BOLO REI DE GILA FLOR DO VOUGA

CHRISTMAS KING CAKE GILA FLOR DO VOUGA
750G X

OCA-XMS5711

NATAL BOLO REI GOURMET FLOR DO VOUGA

CHRISTMAS KING CAKE GOURMET FLOR DO VOUGA
750G X 1

OCA-XMS5712

NATAL BOLO REI NUTRIVA

CHRISTMAS KING CAKE NUTRIVA
700G X 1



Sweet Dreams And Lovely Rabanadas

Rabanadas and *Sonhos* (Dreams in English) are two beloved Portuguese Christmas delicacies, deeply rooted in tradition. While *Rabanadas* reflect the resourceful use of leftover bread, soaked and fried to golden perfection, *Sonhos* are light, airy fried dough balls that add a festive sweetness to holiday tables.

A table full of Sweet Memories:

Be part of your customer's happiness by providing their most loved Christmas items.

OCA-XMS5748

SONHOS FLOR DO VOUGA

SONHOS (CHRISTMAS FRIED CAKE) FLOR DO VOUGA
20G X 12 X 1

OCA-XMS5791

NATAL BROINHAS NUTRIVA

CHRISTMAS BROINHAS NUTRIVA
100G X 40

OCA-XMS5747

RABANADAS FLOR DO VOUGA

FRENCH TOAST (RABANADAS) FLOR DO VOUGA +/-
250G X 4

OCA-XMS5727

NATAL TRONCO DE CHOCOLATE FLOR DO VOUGA

CHRISTMAS CHOCOLATE TRUNK DE NATAL FLOR DO VOUGA
1.050KG X 1

OCA-XMS5728

NATAL TRONCO DE CHOCOLATE NUTRIVA

CHRISTMAS CHOCOLATE TRUNK DE NATAL NUTRIVA
1KG X 1

OCA-XMS5729

NATAL TRONCO DE NATA NUTRIVA

CHRISTMAS CREAM TRUNK DE NATAL NUTRIVA
1KG X 1

FRZB-DSS2790

LAMPREIA DE OVOS CONGELADA FLOR DO VOUGA

FLOR DO VOUGA SWEET EGGS CAKE - FROZEN LAMPREE
1KG X 1

FRZB-DSS2791

LAMPREIA DE OVOS CONGELADA FABRIDOCE

FABRIDOCE SWEET EGGS CAKE - FROZEN LAMPREE
500G X 1





Pão de Ló

or Portuguese Sponge Cake

Pão de Ló is a light, airy Portuguese cake made with eggs, sugar, and flour. Often enjoyed during the Holidays, it can be either dry or slightly creamy, offering a delicate sweetness.

CNF-CKE994
PAO DE LO ALVORADA TRADICIONAL (AMBIENTE) COM CAIXA
SPONGE CAKE ALVORADA BOX
600G X 4

CNF-CKE986
PAO DE LO CONVENTUAL DE OVAR FABRIDOCE (6 UN)
SPONGE CAKE OVAR CHILLED FABRIDOCE (BOX 6 UNID)
500G X 1

OCA-CAK2012
PAO DE LO PANIKE
PANIKE SPONGE CAKE
1X650G

FRZB-CKS2737
PAO DE LO ARTESANAL FLOR DO VOUGA
SPONGE CAKE ARTISANAL FLOR DO VOUGA
700G X 1

FRZB-PAT2916
PAO DE LO CONVENTUAL DE OVAR FABRIDOCE
OVAR SPONGE CAKE FABRIDOCE
75G X 6

FRZB-PAT2922
PAO DE LO CHOCOLATE MINI FABRIDOCE
FABRIDOCE SPONGE CAKE MINI
1X75G



Panettones

Panettones have become a cherished Christmas tradition in Brazil, symbolizing festivity and togetherness during the holiday season. Originally an Italian dessert, its soft, sweet bread filled with fruits or chocolate is now widely enjoyed across Brazilian households, often gifted and shared with loved ones.

Panettones



OCA-XMS5734

PANETTONE ALTO GOURMET

Chunks of Sicilian orange peel and "Diamante" citron, Italian raw honey, and Bourbon vanilla: these singular ingredients are enriched by precious essential oils, blending seamlessly with the naturally leavened dough.

6x1kg



OCA-XMS5789

PANETTONE CLASSICO

The traditional classic: dough made with natural yeast, enriched by the sweetness of raisins, the scent of Sicilian candied orange peel and citron from Diamante.

8X500G



OCA-XMS5733

PANETTONE SENZA CANDITI GLASSATO

The classic panettone, but without candied fruit. Covered in almond glaze and enriched with raisins.

6X1KG



OCA-XMS5741

PANETTONE CLASSICO

Same recipe as The Classic collection, but with a delightful twist in the packaging!

8X500G



OCA-XMS5746

PANETTONE DOLCE NATALE VEGAN

This blend of ingredients recreates the traditional taste of classic panettone in a vegan version, catering to modern lifestyles and dietary requirements. It is enriched with turmeric to replicate the yellow dough of the traditional cake

6X750G



OCA-XMS5788

PANETTONE LIMONE DI SICILIA

A soft panettone filled with a Sicilian lemon cream.

8x500G



OCA-XMS5745

PANETTONE CIOCCOLATO SÃO TOMÉ

Panettone filled with dark chocolate cream (organic cocoa from São Tomé & Príncipe)

8x500G



OCA-XMS5836

PANETTONE MARRON GLACÉ

Unmistakable panettone filled with artisanal cream enriched with marron glacé bits.

8x500G



OCA-XMS5743

PANETTONE AMARENA E CREMA PASTICCERA

Rich and well balanced panettone filled with sweet pastry cream and sour cherry to create a unique contrast.

8X500G



OCA-XMS5801

PANETTONE GIN LEMON

Extremely soft dough, thanks to the gin infusion, which releases a fresh and aromatic fragrance. The taste is intense, ending with citrus notes released by the candied lemon garnish.

6X900G



OCA-XMS5752

PANETTONE RUM & CIOCCOLATO

An intense aroma meets a soft, moist dough, thanks to the rum infusion. Enriched by the presence of dark chocolate drops.

6X900G



OCA-XMS5738

PANETTONE GRAPPA AMARONE

The alcoholic accent of the Amarone is wrapped in a soft and smooth cream. The sweetness of the raisins balances the taste, making it perfectly harmonious.

6X900G



OCA-XMS5764

PANETTONE AL "PISTACCHIO VERDE DI BRONTE DOP

Intensely flavourful artisanal panettone filled with pistachio cream.

6X1KG



OCA-XMS5744

PANETTONE CIOCCOLATO BIANCO & MIRTILLI ROSSI

The delightfully creamy and sweet taste of the white chocolate cream balances perfectly with the fruity cranberries.

6X1KG



OCA-XMS5732

PANETTONE MANDARINO & CIOCCOLATO

The tangerine cream is perfectly balanced by the dark chocolate, resulting in a delicious and satisfying taste with each bite.

6X1KG



OCA-XMS5759

PANETTONE CIOCCOPERA

Chocolate and pear blend perfectly into the dough, creating a distinctive and harmonious union of flavours. The panettone is soft to the touch and boasts a full, well-balanced taste.

6X1KG



OCA-XMS5756

PANETTONE CIOCCOGOCCE

Simple, yet full of character. It has the classic aroma of leavened dough enriched with dark chocolate.

6X1KG



OCA-XMS5837

PANETTONE AL TIRAMISÙ

The dough is soft and sweet, with a balanced coffee aroma. The mascarpone cream's sweetness complements the rich coffee flavour, finished with a sprinkle of cocoa for a delightful touch.

6X1.10KG



OCA-XMS5838

PANETTONE FORESTA NERA

The pastry cream's sweetness and rich chocolate chips create a contrast in the dough. Sour cherries add a hint of acidity and a refreshing aftertaste, ensuring a harmonious and light finish.

6X1.10KG



OCA-XMS5839

PANETTONE CARMELLO SALATO & GOCCE DI CIOCCOLATO

The salt enhances the caramel scent, adding character to it. Dark chocolate chips invigorate the smooth, soft dough.

6X1KG



OCA-XMS5736

PANETTONE PISTACCHIO SALATO & GOCCE DI CIOCCOLATO

Delicious dark chocolate chips embed in the soft dough, complementing the rich, handmade cream crafted with slightly salted Bronte PDO green pistachios.

6X1KG



OCA-XMS5783

PANETTONE CON FARCITURA AL LIMONCELLO

Panettone with limoncello cream.

6X750G



OCA-XMS5765

PANETTONE CON GOCCE DI CIOCCOLATO AL CAFFÈ, FARCITO CON CREMA AL TIRAMISÙ

Panettone with coffee chocolate chips and tiramisu cream.

6X750G



Pandoro

Inspired by the esteemed tradition of Veronese haute pâtisserie, The Classic artisanal creations. These delicacies are meticulously crafted using recipes that have preserved the authentic flavours of Panettone and Pandoro for generations.



OCA-XMS5742

PANDORO CLASSICO

Enjoy the softness of classic Pandoro paired with the elegance of a decorated box.

6X1KG



OCA-XMS5739

PANDORO CIOCCOGOCCE

Pandoro with dark chocolate chips.

6X1KG

Heavenly Chocolate & More





CNF-CHO0989

Bombom Chocolate com Creme de Cocau Caramelo Salgado

Chocolate Bonbon with cocoa cream & salted caramel
180g



CNF-CHO0988

Bombom Chocolate e Creme de Coco
Chocolate and Coconut Cream Bonbon
180g



CNF-CHO0990

Bombom de Chocolate Negro e Creme de Café
Dark Chocolate and Coffee Cream Bonbon
180g



CNF-CHO0986

Bombom de Chocolate Sortido - Display Box
Assorted Chocolate Bonbons - Display Box
90G



CNF-CHO900

Bombom de Chocolate Sortido Diamante
Diamond Assorted Chocolate Bonbons
300G



CNF-CHO0987

Chocolate Preto Premium 70% Cacau
Premium Dark Chocolate 70% Cocoa
250G



OCA-XMS5720

NATAL REGINA CASA DE NATAL (101663)
REGINA CHRISTMAS CHOCOLATE HOUSE
(101663)



OCA-XMS5721

NATAL REGINA PAI NATAL (101490)
REGINA CHRISTMAS SANTA CLAUS (101490)
25gr



OCA-XMS5725

NATAL REGINA SACO FANTASIA NATAL(101507)
REGINA CHRISTMAS ASSORTED BAG (101507)
152GR



OCA-XMS5722

NATAL REGINA BOMBONS CHOCO.NEGRO
RECH.TRUFA CREMOSA (500205)
NATAL DARK CHOCO.FILLED W/CREAMY TRUFFLE
(500205)
200gr



OCA-XMS5717

NATAL REGINA ARVORE DE NATAL(101664)
CHRISTMAS CHOCOLATE TREE (101664)
84g



OCA-XMS5723

NATAL PAI NATAL TRIPACK (101568)
CHRISTMAS SANTA CLAUS TRIPACK (101568)

Sweet Almonds



CNF-CHO0996 | CNF-CHO0997 | CNF-CHO0959

Amêndoa Sortidas com Cobertura de Chocolate

Assorted Almonds Covered in Chocolate

14 X 200G | 6 X 300G | 180 gr x 8



CNF-CHO922

Amêndoa Regina com Cobertura de Chocolate e Açúcar em Pó Saqueta

Chocolate and powdered Sugar covered Almonds Regina

150 gr x 12



CNF-CHO0994

Amêndoa Regina com Cobertura de Chocolate e Canela em Pó

Regina Chocolate and Cinnamon Powder Covered Almonds

150 gr x 12



OCA-EST5586

Amêndoa Regina Tipo Francesa

Sugar Coated Almonds Regina

150 gr x 12



CNF-CHO922

Amêndoa Regina com Cobertura de Chocolate e Açúcar em Pó Saqueta

Chocolate and powdered Sugar covered Almonds Regina

150 gr x 12



CNF-CHO0998

Amêndoas com cobertura de Chocolate de Leite Sem Açúcar Adicionado

Almonds Covered with Milk Chocolate, No Sugar Added

150 gr x 12

Sweet Almonds



OCA-EST5576

Amêndoas Sortidas "Belinhas" Caixa Acetato

Assorted Almonds "Belinhas" Box

200g x 12

OCA-NUT5620

Amêndoas Sortidas "Sweet Emotions" Caixa Acetato

Assorted Almonds "Sweet Emotions" Box

200g x 12

OCA-EST5567

Amêndoas Sortidas com Chocolate "Belinhas" Caixa Rectangular Vieira

Assorted Almonds "Belinhas" Squared Box Vieira

400G X 6



OCA-NUT5616

Amêndoas com Chocolate de Leite "Cláudias" Cone Vieira Gift Pack

Milk Chocolate Covered Almonds "Cláudias" Cone Vieira Gift Pack

180g X 12



OCA-NUT5617

Amêndoas com Chocolate Sortidas "Damadas" Cone Vieira Gift Pack

Assorted Chocolate Covered Almonds "Damadas" Cone Vieira Gift Pack

180g X 12



OCA-NUT5619

Amêndoas "Paris" Cone Vieira Gift Pack

Sugar Coated Almonds "Paris" Cone Vieira Gift Pack

180g X 12



OCA-NUT5618

Amêndoas "Napolitanas" Cone Vieira Gift Pack

Sugar Coated and Chocolate covered Almonds "Napolitanas" Cone Vieira Gift Pack

180g X 12



CNF-CHO1004

**Amêndoas Vieira Cobertas com
Chocolate Premium Gold**
Vieira Almonds Covered in Premium
Gold Chocolate
12 X 160G



CNF-CHO1000

**Amêndoas Vieira Cobertas com
Chocolate Ruby e Ginja**
Vieira Almonds Covered in Ruby
Chocolate and Sour Cherry
12 X 160G



CNF-CHO1001

**Amêndoas Vieira Cobertas com
Chocolate Negro e Pistácio**
Vieira Almonds Covered in Dark
Chocolate and Pistachio
12 X 160G



OCA-NUT5610

**Amêndoas Vieira Cobertas com
Chocolate Branco e Café**
Vieira Almonds Covered in White
Chocolate and Coffee
160gr x 12



OCA-NUT5634

**Amêndoas Vieira de Chocolate Negro
com Caramelo e Flor de Sal**
Vieira Dark Chocolate Almonds with
Caramel and Salt Flakes
160gr x 12



OCA-NUT5615

**Amêndoas Vieira Cobertas com
Chocolate Negro e Laranja**
Vieira Almonds Covered in Dark
Chocolate and Orange
160gr x 12



OCA-NUT5595

**Amêndoas Vieira Cobertas com
Chocolate Branco e Flocos de
Framboesa**
Vieira Almonds Covered in White
Chocolate and Raspberry Flakes
160G X 12



OCA-EST5556

**Amêndoas Vieira Cobertas com
Chocolate Plant-Based e Kiwi**
Vieira Almonds Covered in Plant-
Based Chocolate and Kiwi
160G X 12



CNF-CHO1006 | CNF-CHO1008 | CNF-CHO1007

Amêndoas em Tubo: Exotic | Ceilão | Margaridas

Almonds in Tubes: Exotic | Ceilão | Daisies

180G x 15



Santa Essentials Christmas Biscuits



CNF-BSC767
Bolacha Vieira Princesa
Sortido
Vieira Princess Assorted
Biscuits
400G



**This Product will Be Available
Soon**

Bolacha Vieira Princesa
Sortido Natal
Vieira Christmas Princess
Assorted Biscuits



Wine & Christmas Spirits



WIFO-PO246

Porto Pacheca 30 Years Gift-Pack
2X20CL

Wines For The Christmas Table

Elevate your Christmas table with a selection of exquisite Portuguese wines that enhance your festive gatherings. From rich reds and refreshing whites to sparkling options, discover the perfect pairings for your holiday dishes and toast to joyful moments with loved ones.

Red Wine

When choosing red wine for your Christmas table, look for full-bodied options that pair well with hearty dishes like roast meats. Consider selections from regions like Dão or Alentejo, known for their rich flavors and elegant profiles, to elevate your festive meal.



Douro

WRE-PTDO0646

PACHECA SUPERIOR

Pacheca Red Reserva is a distinguished Douro red, showcasing a captivating blend of ripe fruit, subtle coffee, and dark chocolate notes, perfectly integrated with oak. On the palate, it is rich and powerful, with round, velvety tannins balanced by lively freshness and a persistent finish. Ready to enjoy now yet built for aging, Pacheca Red Reserva adds depth and sophistication to any meal.

Merry Christmas



Douro



WRE-PTDO593

CARM RESERVA

Carm Reserva is an elegant red with a ruby hue, offering fresh aromas of berries and black cherries, gently complemented by discreet hints of oak. On the palate, it is warm and inviting, with firm tannins and a smooth, lingering texture. This refined wine brings harmony and character to a variety of dishes, enhancing every dining experience.



Alentejo

WRE-PTBA0481

ESPORÃO RESERVA

Esporão Reserva is an intense ruby red wine, rich with aromas of ripe red fruits and warm spice. Full-bodied and vibrant, it reveals fine, lively tannins and a complete palate where fruit and spice intertwine seamlessly. With a persistent and balanced finish, Esporão Reserva exemplifies both strength and elegance, perfect for robust meals and special occasions.

Wines For The Christmas Table

White Wine

When selecting white wine for your Christmas table, consider how it complements various dishes. Crisp *Vinho Verde* pairs wonderfully with seafood appetizers, such as shrimp cocktail or smoked salmon, thanks to its bright acidity and refreshing citrus notes. Douro whites, with their rich and complex profiles, are excellent alongside creamy dishes like a roasted chicken with lemon sauce or a flavourful risotto. Ingredients like goat cheese or citrus fruits can be enhanced by a fragrant Alentejo white.



WWH-PTL1634

S. SEBASTIAO SAUVIGNON BLANC Arinto

S. Sebastiao Sauvignon Blanc Arinto is a crisp, citric white, with an expressive nose of lime and subtle tropical notes. On the palate, it is soft yet refreshing, with bright acidity that enlivens the senses. Ideal with soft cheeses, fatty fish, swordfish fillets, or delicate white meats, this wine adds a fresh, vibrant touch to any meal.



WWH-PTD01606

ALVARINHO DEU LA DEU

Alvarinho Deu La Deu is a dry, citrine-colored white with an intense and aromatic profile featuring tropical fruits, honeyed notes, and subtle vegetable touches. Its soft palate, balanced by vibrant acidity, delivers freshness, elegance, and a full-bodied structure with a refined, lingering finish. This wine brings sophistication and brightness to a variety of dishes.



WWH-PTPS1653

MARIA BONITA NOSTALGIA ALVARINHO

Maria Bonita Nostalgia Alvarinho is a luminous lemon-yellow white, boasting pronounced aromas of grapefruit and mineral notes. Well-structured yet remarkably fresh, it is defined by vibrant acidity and a long, persistent finish. Perfectly suited to Mediterranean fish and seafood, this wine elevates any dining experience with elegance and clarity.



Rosé Wine

For your Christmas table, a vibrant Lisbon Rosé with strawberry and citrus notes enhances appetizers like charcuterie, salads, or smoked salmon.

WRO-PTL1052

SÃO SEBASTIAO ROSÉ

This wine presents a vibrant hue reminiscent of the warm sunsets of Alentejo. On the nose, it offers refined aromas of fresh red berries. Elegant and approachable on the palate, its light profile makes it a versatile companion to appetizers & delicate dishes.

Moscatel



For a festive treat, enjoy a glass of Moscatel alongside spiced nuts, dried fruits, or a selection of creamy and blue cheeses. Its golden sweetness and floral aromas bring warmth and cheer to your holiday table, creating a memorable and cozy finish to any Christmas meal.

WIFO-MO209

CASA ERMELINDA FREITAS MOSCATEL ROXO

A vivid amber-gold wine, with aromas reminiscent of nuts such as hazelnut and some spices. It is very harmonious with an excellent blend of sweetness and freshness, giving it a rather complex and long-lasting finish.



O%ORIGINAL

Alcohol Free Wine



José Maria da Fonseca was the pioneer in Portugal to introduce the first alcohol-free wine. The O%original brand was created with the intention of reflecting the product's benefits and characteristics through its name. A real, authentic wine, essentially, without the presence of alcohol.



O%ORIGINAL Red Wine

Wine Style: Red
Grape/Blend: Syrah
Size: 75cl x 6

Tasting Notes: A bright ruby-colored wine with fresh blackberry and raspberry aromas accented by a subtle spice. On the palate it is fresh and well-balanced, with light oak notes and smooth tannins, finishing medium-length and elegant. Traditionally made and dealcoholized by Spinning Cone, it pairs perfectly with grilled meats, pizza, or pasta.



O%ORIGINAL Rosé Wine

Wine Style: Rosé
Grape/Blend: Syrah
Size: 75cl x 6
Tasting Notes: AA delicate salmon-hued rosé with aromas of spiced tea, red fruits, blueberry, and currant. On the palate it is fresh and crisp, echoing blueberry and currant flavors, with a medium finish that's clean and elegant. Fermented at low temperature and dealcoholized by Spinning Cone, it pairs beautifully with grilled meats, pizza, or pasta.



O%ORIGINAL White Wine

Wine Style: White
Grape/Blend: White Moscatel Galego
Size: 75cl x 6
Tasting Notes: A bright lime-yellow white wine with citrus and floral aromas. On the palate it is smooth and fruity, revealing notes of orange blossom, with a fresh, crisp finish. Fermented at low temperature and dealcoholized by Spinning Cone, it's ideal as an aperitif or paired with fish and seafood.



Every Celebration Needs a Toast

Discover these Fantastic Wines and Celebrate!



WSP-PTTA1312

**COOPERATIVA DE TAVORA
PATA DE LEBRE RESERVE
SPARKLING WHITE 12%**

Light citrus colour with straw tones. Clear appearance, fine and persistent bubble. Intense aroma, exquisite with Malvasia flowers, with touch of Verdelho grapes. Fresh and very fruity, with a long finish.



WSP-PTAL1205

**ADEGA MAYOR
ROSE SPARKLING BRUT
TOURIGA NACIONAL**

Old rose in colour, with fine bubbles and a complex bouquet of cherries, currants, and blue flowers. Fresh, full, and dry on the palate, revealing saline notes and creamy texture. Perfectly versatile, ideal with cheese starters or festive desserts.



WSP-PTDA4002

**CASA DE SANTAR VINHA DOS AMORES
SPARKLING BRUT TOURIGA
NACIONAL**

Bright and refined, with aromas of lime, apple, and pear balanced by subtle wood tones. Fresh and elegant on the palate, with a smooth finish. A graceful companion for white meats, delicate fish, or leisurely moments.



WSP-PTAL1191

**CARTUXA
SPARKLING WINE
ROSE BRUT**

Delicate pink hue with a refined, harmonious aroma. Fresh and balanced on the palate, finishing long and elegant, with a distinct persistence that defines its charm.

Did you know?

The tradition of eating raisins and drinking Champagne during New Year's Eve began in the 18th century among the Parisian high society and quickly spread to other countries. In 1909, producers from Alicante launched packs of 12 "Lucky Grapes," which became popular and made their way to Portugal. Today, many Portuguese celebrate the New Year with raisins, making wishes for the upcoming cycle.





Find The Holiday Spirit

This holiday season, elevate your store or business with a curated selection of premium gins. Their vibrant botanicals, citrusy brightness, and aromatic complexity bring a festive spirit to any gathering. Perfect for cocktails, creative mixers, or enjoyed neat, they add sophistication and cheer to your holiday offerings.



Discover The Foxtale



SPI-GIN7513

GIN THE FOXTALE PINK

Get ready to elevate relationships with The Foxtale Pink Gin. Experience the sweet, irreverent flavours of the finest Alentejo strawberries infused with The Foxtale Pink Gin's original recipe. The result is a sweet, fresh gin that calls for long-lasting encounters and warm, sunny days. the sensations. The Foxtale Pink Gin combines the sweet taste of strawberry and peppermint, with the dry, dominant character of juniper.



SPI-GIN7515

THE FOXTALE * MADEIRA SECRET* PASSIONFRUIT

A classic, well-kept Portuguese secret, something that shines through in the flavour of the new The Foxtale Madeira Secret. To the Original The Foxtale Gin flavour, was added passionfruit from Madeira. The result speaks for itself: a passionate gin, with a bold contrast between the sweetness and acidity of the fruit itself.



SPI-GIN7512

GIN THE FOXTALE DRY

The unique character of The Foxtale Gin allows its flavours and aromas to set the tone for relationships and create lasting memories. Widely appreciated by true gin lovers, The Foxtale Gin gains different dimensions of flavour with an orange or lemon zest, but the result is always a unique Gin. Its perfect balance is achieved by combining botanical elements in a simple way, in a blend marked by the flavour of juniper and the citrus character of cardamom and orange.



WRE-PTD00646

READY TO DRINK THE FOXTALE ALENTEJO STRAWBERRY

The Foxtale Gin surprises again - and innovates. The Alentejo Strawberry flavour in a ready-to-serve canned Gin & Tonic is as refreshing as it is practical.

Sweet Holidays start with

Amarguinha



Enhance your holiday portfolio with the unmistakable flavour of Licor Beirão — Portugal's iconic herbal liqueur. Its warm, aromatic profile and broad consumer appeal make it an essential addition for festive gifting, dessert pairings, and premium cocktail offerings.

SPI-LIQ7513

AMARGUINHA LIQUEUR

Traditional drink from the Algarve, obtained from an ancient bitter almond liqueur recipe, it is produced using original and traditional processes. It can be enjoyed as an aperitif, digestive or cocktail.



SPI-LIQ7595 | SPI-LIQ7597

AMARGUINHA GIFT PACKS

Amarguinha Gift Packs combine authentic almond liqueur tradition with modern elegance. A thoughtful gift that captures the true spirit of Portuguese flavour and hospitality.



SPI-LIQ7611

AMARGUINHA SOUR COCKTAIL

Amarguinha Gift Packs combine authentic almond liqueur tradition with modern elegance. A thoughtful gift that captures the true spirit of Portuguese flavour and hospitality.

Size: 4X25CL Can (5.5%)



SPI-LIQ7558

AMARGUINHA LEMON LIQUEUR

Typically consumed with ice and lemon, Amarguinha Limão is smooth and fresh, perfect for digestive.



SPI-LIQ7610

AMARGUINHA CREAM LIQUEUR

Amarguinha, but creamier. Harmonious combination of intense and enveloping notes of bitter almond, balanced with the velvety sweetness of the cream.



SPI-LIQ7609

AMARGUINHA ALMOND & CARAMEL

It's Amarguinha Creme, but with an extra special touch: creamy combination of the bitter taste of almonds with the sweetness of almond and caramel tart.



SPI-LIQ7608

AMARGUINHA CHOCOLATE & ALMONDS

Earthy, indulgent, a combination of a velvety and creamy touch, with the bitterness of almonds and the tempting, smooth, and sweet taste of cocoa.

There is no Christmas table without **Beirão**

Enhance your holiday portfolio with the unmistakable flavour of Licor Beirão — Portugal's iconic herbal liqueur. Its warm, aromatic profile and broad consumer appeal make it an essential addition for festive gifting, dessert pairings, and premium cocktail offerings.



SPI-LIQ7508 | SPI-LIQ7572 LICOR BEIRÃO | WITH GIFT BOX

Crafted from a secret blend of more than 20 herbs and spices, Licor Beirão delivers a harmonious balance of sweet, aromatic, and subtly spiced flavors. Perfect served over ice with lemon, mixed into creative cocktails, or added as a unique ingredient in culinary creations. Find it with or without a gift-box — a versatile classic for any portfolio.



SPI-LIQ7507

BEIRÃO GIFT-PACK WITH GLASS

A premium offering for your portfolio: Licor Beirão paired with a branded glass, ideal for gifting or showcasing at point of sale. Combines heritage, style, and the unmistakable herbal flavour your customers love.



SPI-LIQ7607

BEIRÃO GIFT-PACK 6 GLASSES

Designed for sharing and festive occasions, this pack features Licor Beirão with six elegant glasses. Perfect for retailers, bars, or restaurants looking to offer a complete, high-value experience rooted in Portuguese tradition.



SPI-LIQ7560

LICOR BEIRÃO D'HONRA GIFT-BOX

Traditional drink from the Algarve, obtained from an ancient bitter almond liqueur recipe, it is produced using original and traditional processes. It can be enjoyed as an aperitif, digestive or cocktail.



SPI-LIQ7596

BEIRÃO D'HONRA GIFT-BOX W/ GLASS

Traditional drink from the Algarve, obtained from an ancient bitter almond liqueur recipe, it is produced using original and traditional processes. It can be enjoyed as an aperitif, digestive or cocktail.



SPI-LIQ7612

READY TO DRINK BEIRÃO COCKTAIL CAIPIRÃO

The classic Portuguese Caipirão, now in a convenient format. Bursting with the zesty freshness of lime, balanced by the smooth herbal sweetness of Licor Beirão, it's perfectly refreshing served ice-cold.
Size: 4X25CL Can (5.5%)



SPI-LIQ7613

READY TO DRINK BEIRÃO COCKTAIL MORANGÃO

A twist on the traditional herbal liqueur, Morangão combines the rich aromatic sweetness of Licor Beirão with the vibrant, juicy notes of ripe Portuguese strawberries. It's a fruity, refreshing option that delights the palate and excites your customers.
Size: 4X25CL Can (5.5%)

SPI-LIQ7606

MACIEIRA CREAM

Smooth, indulgent, and full of character, Macieira Cream combines the rich taste of brandy with a velvety texture. Perfect for serving neat, in cocktails, or as a dessert accompaniment, offering your customers a premium experience.

SPI-LIQ7581

LICOR 35 CREME DE PASTEL DE NATA

A timeless Portuguese liqueur with a perfectly balanced herbal profile. Ideal for retailers, bars, or restaurants seeking a versatile spirit that appeals to both casual consumers and connoisseurs alike.

True Spirits to end the night

A premium selection of liqueurs, whiskies, and herbal spirits, crafted for after-dinner enjoyment or celebratory toasts. Versatile, authentic, and full of character, perfect for any occasion.

SPI-BRA7403

MACIEIRA ROYAL SPIRIT

A refined Portuguese brandy, Macieira Royal Spirit delivers depth, warmth, and elegance. Designed for high-value on-trade or retail offerings, it enhances any spirits portfolio with a touch of tradition and sophistication.

SPI-LIQ7614

BRANDYMEL FROM ALGARVE

One of the Algarve's most celebrated specialties, Brandy Mel blends wine brandy, honey, and regional herbs into a smooth, sweet, and aromatic liqueur. Perfect for gifting, after-dinner enjoyment, or adding a distinctive Portuguese touch to your portfolio.



CHRISTMAS HAMPERS



Alentejo Silent Night Hamper 1



Includes:

DAIC-COW1620 Paiva Cow Sheep and Goat Cheese 500g

CON-PTS1366 Nuri Sardine Pate Olive Oil Can 75g

CON-SAR1397 Nuri Sardines Spicy Olive Oil Can 125g

CON-MAK1302 Nuri Horse Mackerel Spicy Olive Oil Can 125g

GRO-TST5231 Diatosta Multigrain Rye and Seed Toast 225g

WRO-PTAL959 Rose Wine Tiago Cabaco.Com Premium 75cl

Speak to your sales representative for pricing details.



Winter Melting Bliss Hamper 2



Includes:

WSP-PTTA1303 Sparkling Reserva Terras do Demo 12.5% 75cl

FRZB-PAT2921 Torres De Vedras Cakes Fabridoce 65g x 6

PRE-JAM6311 Pumpkin Jam With Nuts Beirabaga 270g

DAIC-SHE1711 Azeitao Cheese Quinta do Anjo PDO 200g



Speak to your sales representative for pricing details.

**Rockin' Around
the Christmas Table
Hamper 3**

Includes:

WRE-PTPS742 Red Wine Dona Ermelinda 75cl

WWH-PTPS1655 White Wine Dona Ermelinda 75cl

DAIC-COW1573 Sao Jorge PDO 12 months sliced 300g

PRE-JAM6304 Fig Jam Nature Prisca 250g

CHA-TRA0668 Alentejano Chorizo SEL 250g

CHA-BIS0240 Bisaro Charcuterie - Paleta / Cachaco / Sausage Sliced 70g

GRO-TST5231 Diatosta Multigrain Rye and Seed Toast 225g

CNF-WAF1043 Chocolate Waffer Biscuit Avo Elvira 180g



Christmas Indulgence Hamper 4

Includes:

- WRE-PTDO0646** Red Wine Pacheca Reserva 75cl
- WWH-PTDO1587** White Wine Pacheca Superior 75cl
- OIL-OLI5914** Carm Classic Olive Oil 500ml
- OIL-VIN6003** Moscatel Wine Vinegar 6% Acidity 250ml
- PRE-JAM6204** Lemon Cream Jam Beirabaga 260g
- DAIC-COW1639** Cured Cow Cheese Ilha Azul 500g
- CNF-BSC0960** Peanut Biscuit Avo Elvira 170g
- CON-SAR1438** Nuri Extra Spicy Sardine 125g

Speak to your sales representative for pricing details.

**Holiday
Spirit
Hamper 5**



WRE-PTBA

WWH-PTBA1484 White Wine Quinta do Ortigao Colheita 75cl

DAIC-SHE1711 Azeitao Cheese Quinta do Anjo PDO 200g

DAIC-SHE1739 Cured Sheep Cheese with Paprika 500g

CHA-BIS212 Bisaro Cured Ham 24 Months Sliced 70g

CHA-BIS0240 Bisaro Charcuterie - Paleta / Cachaco / Sausage Sliced 70g

CHA-CHR0323 Thin Sausage Mini Snacks Porminho 100g**CHA-TRA0666** Certified Alheira de Mirandela 200g

PRE-JAM6311 Pumpkin Jam With Nuts Beirabaga 270g

PRE-HON6157 Serramel Honey with Almonds 250g

CON-PTS1340 Tuna Pate Manna 22g x 4

CON-PTS1332 Sardine Pate Manna 22g x 4

CON-SAR1397 Sardine Olive Oil Spicy Nuri 120g

CON-SAR1433 Sardine Filet Boneless Olive Oil Ramirez 120g

CON-SAR1399 Sardine in Tomato Sauce Nuri 120g

GRO-TST5231 Diatosta Multigrain Rye and Seed Toast 225g

SPI-LIQ7526 Oppidum Ginja Liqueur + Chocolate Cups Gift Pack 50cl

OCA-NUT5598 Plum D'Elvas Convento da Serra Bamboo Box 320g

WSP-PTTA1303 Sparkling Rose Reserva Terras do Demo 12.5% 75cl

SPI-GIN7502 Gin Cannings Madeira 70cl

Speak to your sales representative for pricing details.

Season's Treats Hamper Hamper 6

Alcohol Free



Includes:

- DRI-JUI2035** Grape Juice Casa de Bento 1Lt
- DAIC-SHE1711** Azeitao Cheese Quinta do Anjo PDO 200g
- PRE-JAM6269** Pumpkin Jam Prisca 250g
- GRO-TST5231** Diatosta Multigrain Rye and Seed Toast 225g



Speak to your sales representative for pricing details.

CONTACT US!

More information:

www.atlantico.co.uk

0208 649 7444

p.orders@atlantico.co.uk

