

CATALOGUE 2024 JOSE



Everything began in 2008 to promote Portugal and its Gastronomic Treasures.

We seek the best producers for the development of the Best products and we dress them with a bold design illustrated by various artists.

We preserve memory and tradition, values and relationships, and we keep challenges and imagination.

JOSE GOURMET COMPANY



Ingredients for success

JOSE GOURMET PRESENTS A SIMPLE RECIPE THAT COMBINES NATIONAL PRODUCE, ORIGINAL DESIGN AND A LOT OF CREATIVITY

O JOSE GOURMET APRESENTA UMA RECEITA SIMPLES QUE COMBINA PRODUTO NACIONAL, DESIGN DE PRIMEIRA ÁGUA E MUITA CRIATIVIDADE

TEXTO: CÉSAR BRIGANTE
FOTOGRAFIA: PEDRO JANEIRO

Over the years, many regional "gourmet" brands, some more and some less traditional, have emerged, each presenting their products with a contemporary or purposely revivalist packaging, created in the hope of grabbing the attention of potential consumers.

It's nothing new, just a current trend that isn't aimed at the masses (something that's so widespread in the food industry), and which has been well-received by the market.

Amongst others, these small companies have managed to add value to products that by themselves would have no chance of breaking the logic of supply and demand. Whilst also helping to revive and even encourage the emergence of small industries, they give continuity to traditions, some of which are in serious risk of disappearing altogether.

But just as preservation is important, continuity is even more so. Jose Gourmet, a family business founded by Adriano Casal Ribeiro and assisted by the designer and illustrator Luis Mendonça (one of the twins behind the publisher Eerogêmeas), is one of those brands, and it's investing in an interesting combination of authentically Portuguese products and the creative ability of the new generations.

quality in its approach is clear in what is already the house's trademark: the packaging of the tin cans collection and the latest compotes, for which Luis Mendonça invited various illustrators to create, as well as a writer, Emilio Remelhe, who is responsible for the imaginative texts that describe the product inside.

Among the products that Jose Gourmet sells on a fair trade basis, alongside the preserves and compotes are olive oil, vinegar, cheese, wine and aguardente (fire water), among others, and the origin and producer – as Adriano makes a point of mentioning – are always duly identified.

But although it's the packaging that first catches our eye, what's inside is no less appealing. As well as carefully selected suppliers, Jose Gourmet has been working alongside Luis Baena, one of the most prominent Portuguese chefs who is renowned for experimenting, and who developed a selection of recipes for adults and children that accompanies the preserves. They are currently working on new products, namely the traditional lamprey eels, which they want to sell preserved in jars.

Available at the best gourmet shops across the country and soon to be available in various hotels, Adriano Casal Ribeiro reminds us that the brand's biggest objective is innovation and evolution. "The products can

have had a long time, a esta parte são vintãs as marcas "gourmet" de origem regional, mais ou menos tradicionais, que têm surgido acrescentado os seus produtos com um repagamento contemporâneo ou proposadamente revivalista, criada com o intuito de prender a atenção do potencial consumidor.

Não são novidade, apenas uma tendência atual que se contrapõe à massificação predominante na indústria alimentar à qual o mercado já demonstrou recetividade.

Entre outros, estas pequenas empresas têm o mérito de acrescentar valor a produtos que por si só não têm qualquer chance de escapar à lógica da oferta e da procura. Ao mesmo tempo que ajudam a reanimar e propiciam mesmo o surgimento de pequenas indústrias, dão continuidade a tradições algumas das quais em sério risco de desaparecerem.

Mas se a preservação é importante mais ainda é dar-lhe continuidade.

A Jose Gourmet, empresa familiar fundada por Adriano Casal Ribeiro cuidando pela design e ilustrador Luis Mendonça, um dos gémeos responsáveis pela editora Eerogêmeas) é uma das marcas que opera nesta área e aposta numa interessante combinação entre produtos genuinamente portugueses e a capacidade criativa das novas gerações.

Com pouco mais de dois anos de existência a Jose Gourmet tem no design um dos seus principais fatores de diferenciação. A empresa



20 JOSÉ GOURMET

In keeping with the Portuguese aptitude for striking packaging design, the José Gourmet food collection by ex-pilot Adriano Ribeiro and graphic designer Luis Mendonça is a feast for the eyes. The brand's delicious tinned fish and preserves will soon be available from its new Porto boutique, Take Away Porto. www.josegourmet.com

O SEGREDO DE 3

O mesmo ingrediente, mas três pratos diferentes? Sim! Na terceira edição queremos apresentar-lhe um ingrediente que se tem reinventado, mas que faz parte de uma das indústrias mais antigas de Portugal. Fomos à procura de três blogueiros que melhor soubessem trabalhar este ingrediente tão especial. Os blogueiros aceitaram o nosso desafio e criaram inovadoras receitas em que este ingrediente secreto é o elemento principal.



PRESSNATIONAL INTERNATIONAL

apetelece

Usufrua da promoção especial na Pousada de Santa Clara. Na página 12.



JOSÉ GOURMET
Tel.: 918994369
www.josegourmet.com
À venda na LX Gourmet (Lisboa), Loja da Praça (Porto) e Sabores da Herdade (Léça da Palmeiral)

Um caso de sucesso

A marca é portuguesa, chama-se Jose Gourmet e comercializa azeites, aguardentes, queijos e outras coisas boas cem por cento nacionais.



«Embalagens da coleção de latas de conserva das mais recentes compotas, para a criação da qual Luis Mendonça convidou diversos ilustradores e um escritor, Emilio Remelhe responsável pelos imaginativos textos, que descrevem o produto contido no interior.

Entre os produtos que a Jose Gourmet comercializa numa base de fair trade, para além das conservas e das compotas, estão, entre outros, azeites, vinagres, queijos, vinhos e aguardentes, cuja origem e fabricante, como Casal Ribeiro faz questão de informar, estão sempre devidamente identificados.

Mas se as embalagens atraem os olhos porque estes também comem, o que se encontra no interior não é de todo descurado. Para além de uma seleção criteriosa de fornecedores a Jose Gourmet tem vindo a desenvolver uma colaboração com Luis Baena, um dos mais conceituados chefes portugueses a quem se reconhece o posto muito especial pela experimentação, que desenvolveu todo um recetário para adultos e crianças que acompanha as conservas e encontra a trabalhar em novos produtos nomeadamente na típica lamprea que que colar à venda conservada em frasco.

Disponível nas melhores lojas gourmet do país e brevemente em diversas lojas, Adriano Casal Ribeiro relembra no entanto que o objetivo maior da marca é a internacionalização. Os produtos já se podem encontrar no Luxemburgo (Espanha, República Checa, e está-se a iniciar a exportação para Dinamarca, Brasil, Irlanda, Macé e Hong Kong.

Idéias para o futuro não faltam a Adria que conta abrir brevemente um espaço próprio no Porto. Al, para além do produtor gourmet, está a desenvolver merchandising nacional desde volvido pela marca, bem como resultado de um dos projetos os mais entusiasmados Adriano, que prefere ainda não revelar, m que como sempre terá se tradicional português. ■ www.josegourmet.com



Mas, se Luis Baena é um chefe renomado e aproximado à cozinha dita "techno-emocional", é também um adepto e praticante de uma aproximação mais simples ao produto e, por isso, não custa imaginá-lo no Sol e Pesca, num fim de tarde, de cerveja numa mão e uma lata de brat com cavalo na outra. Outra faceta menos conhecida do chefe é o seu papel na promoção e no desenvolvimento nesta área, ao colaborar com o amigo Adriano Casal Ribeiro no aperfeiçoamento das conservas da marca Jose Gourmet. Casal Ribeiro, piloto de aviões, viveu vários anos no estrangeiro. Cansado da falta de auto-estima dos portugueses e da fraca imagem versus a qualidade que os nossos produtos têm lá fora, resolveu criar a marca Jose Gourmet – cujo nome pretende que seja um upgrade de Ze Povinho (que se se em José Mourinho ou em José Saramago).

Encantou pelos azeites e vinagres, em garrafas especiais que se encaixam, e pela aguardente DOP de Louzã, antes de se aventurar nas conservas. Aqui procurou fornecedores que lhe pudessem garantir um produto de qualidade e conseguiu-o junto da La Gondola, de Matosinhos, e da Santa Catarina, dos Açores. Os produtos que começou a comercializar não andam muito longe dos clássicos de outras marcas de qualidade, como são o caso das sardinhas em azeite, virgem extra ou em azeite com limão, dos carpas em molho de escabeche, da ventresca de atum, dos filetes de cavalo em azeite, entre outros. Contudo, sabendo que os olhos também comem, apostou no design e com a colaboração de um profissional dessa área e de vários ilustradores criou uma linha gráfica com um carácter único. Luis Baena entrou curri o comboio já em andamento e abraçou a causa. Primeiro, criando um conjunto de receitas e ajudando na divulgação do projeto e, mais tarde, num processo que ainda decorre, no melhoramento do trabalho já produzido. Baena acredita que com as novas técnicas e os conhecimentos que existem hoje é possível fazer cozeduras menos prolongadas e assim preservar

José Gourmet: conserve este nome



Azeites, conservas e compotas com pinta. É disto que se trata a José Gourmet. Mariana Correia de Barros faz-lhe o relato de uma história de sucesso.

Adriano Ribeiro é piloto de aviões. Adriano Ribeiro é dono de uma

estranha explicação do nome cai melhor. A fusão entre uma homenagem a José Mourinho, um aguçado do nome Ze – "porque vendemos produtos de qualidade" –, e a possibilidade de alguém comprar um produto porque tem o mesmo nome. Assim nasceu em 2008 a marca que se especializou em azeites, conservas e compotas.

Adriano viveu fora do país "achava que os produtos portugueses tinham pouca importância", conta Pedro, o filho

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Mostrário: Conservas originais, compotas formadas a terças arredondadas e azeites que se encaixam uns nos outros



adriano viveu fora do país "achava que os produtos portugueses tinham pouca importância", conta Pedro, o filho

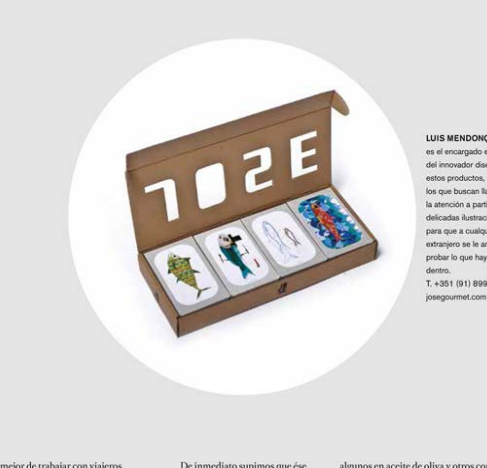


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El hallazgo
El regalo más cool (y sabroso)
Conservas que llevan por el mundo sabores portugueses, envueltas en materiales que destacan por sus diseños y toque artístico. Por Rocio Elizalde



LUIS MENDONÇA es el encargado en jefe del innovador diseño de estos productos, con los que buscan llamar la atención a parte de delicadas ilustraciones, para que a cualquier extranjero se le antoje probar lo que hay dentro. T. +351 (0) 918 994 369 josegourmet.com

Lo mejor de trabajar con viajeros es tenerlos de regreso a la oficina, claro, siempre y cuando nos traigan tralalá de otros países del mundo. De inmediato suponimos que ese sería nuestro hallazgo del mes, así que contactamos al fabricante, JOSE gourmet, para descubrir más. Algunos en aceite de oliva y otros con guisados tradicionales portugueses. También venden botellas de aceite de oliva, vinagre, bebidas alcohólicas



PARTNERSHIP HONESTY TRANSPARENCY

CANSURPRISEOFFER

Our canned fish is produced according to high quality standards.

By sticking to traditional manufacturing methods, we have achieved a position that is difficult for other producers to attain.

They are produced using the traditional manufacturing method of pre-cooked fish exclusively with fresh fish.

The fish is caught only during the season when it is in the best condition in terms of quality and taste, always with the commitment to maintain the sustainability of the species.

CANNED FISH DISCOVER OUR COLLECTION



SARDINES IN EXTRA VIRGIN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_305

Net Weight: 125g

Drained Weight: 90g

Barcode: 5600409200305



SARDINES IN TOMATO SAUCE

[More pictures here](#)

Ref: JG_CO_312

Net Weight: 125g

Drained Weight: 90g

Barcode: 5600409200312



SARDINES IN OLIVE OIL WITH LEMON

[More pictures here](#)

Ref: JG_CO_329

Net Weight: 125g

Drained Weight: 90g

Barcode: 5600409200329

AVAILABLE SOON



SARDINES IN BUTTER

[More pictures here](#)



SMOKED SARDINES IN EXTRA VIRGIN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_811

Net Weight: 125g

Drained Weight: 85g

Barcode: 5600409202811



SPICED SMALL SARDINES

[More pictures here](#)

Ref: JG_CO_336

Net Weight: 90g

Drained Weight: 65g

Barcode: 5600409200336

CANNED FISH DISCOVER OUR COLLECTION



SMOKED SMALL SARDINES IN EXTRA VIRGIN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_442

Net Weight: 90g

Drained Weight: 65g

Barcode: 5600409200442



SMALL SARDINES IN EXTRA VIRGIN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_428

Net Weight: 90g

Drained Weight: 65g

Barcode: 5600409200428



SMALL SARDINES IN BRAVA SAUCE

[More pictures here](#)

Ref: JG_CO_859

Net Weight: 90g

Drained Weight: 70g

Barcode: 5600409202859



SMALL SARDINES IN RAVIGOTE SAUCE

[More pictures here](#)

Ref: JG_CO_842

Net Weight: 90g

Drained Weight: 65g

Barcode: 5600409202842



SMALL SARDINES IN EXTRA VIRGIN OLIVE OIL CROSS PACK - LIMITED EDITION

[More pictures here](#)

Ref: JG_CO_375

Net Weight: 90g

Drained Weight: 65g

Barcode: 5600409203375



SMALL SARDINES IN TOMATO SAUCE

[More pictures here](#)

Ref: JG_CO_435

Net Weight: 90g

Drained Weight: 65g

Barcode: 5600409200435

CANNED FISH DISCOVER OUR COLLECTION



SMALL MACKEREL IN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_459

Net Weight: 120g

Drained Weight: 80g

Barcode: 5600409200459



HORSE MACKEREL IN PICKLED SAUCE

[More pictures here](#)

Ref: JG_CO_350

Net Weight: 125g

Drained Weight: 90g

Barcode: 5600409200350



SPICED SMALL MACKEREL IN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_354

Net Weight: 120g

Drained Weight: 85g

Barcode: 5600409202354



HORSE MACKEREL IN RAVIGOTE SAUCE

[More pictures here](#)

Ref: JG_CO_276

Net Weight: 90g

Drained Weight: 65g

Barcode: 5600409203276



SMOKED SMALL MACKEREL IN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_644

Net Weight: 120g

Drained Weight: 84g

Barcode: 5600409202644



HORSE MACKEREL IN BRAVA SAUCE

[More pictures here](#)

Ref: JG_CO_283

Net Weight: 90g

Drained Weight: 65g

Barcode: 5600409203283

CANNED FISH DISCOVER OUR COLLECTION



MACKEREL FILLETS IN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_343

Net Weight: 125g

Drained Weight: 90g

Barcode: 5600409200343



OCTOPUS IN OLIVE OIL AND GARLIC

[More pictures here](#)

Ref: JG_CO_367

Net Weight: 120g

Drained Weight: 85g

Barcode: 5600409200367



MACKEREL FILLETS IN CURRY SAUCE

[More pictures here](#)

Ref: JG_CO_320

Net Weight: 120g

Drained Weight: 85g

Barcode: 5600409203320



SPICED OCTOPUS IN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_059

Net Weight: 120g

Drained Weight: 85g

Barcode: 5600409200596



MACKEREL FILLETS IN MOQUECA SAUCE

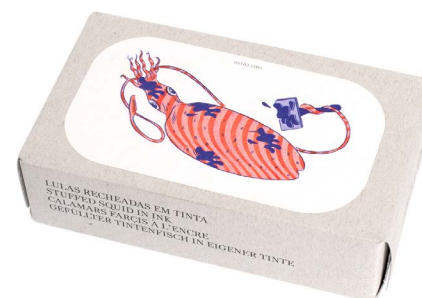
[More pictures here](#)

Ref: JG_CO_382

Net Weight: 120g

Drained Weight: 90g

Barcode: 5600409203382



STUFFED SQUID IN INK

[More pictures here](#)

Ref: JG_CO_651

Net Weight: 110g

Drained Weight: 71g

Barcode: 5600409202651

CANNED FISH DISCOVER OUR COLLECTION



SPICED CALAMARY IN RAGOUT SAUCE

[More pictures here](#)

Ref: JG_CO_374

Net Weight: 120g

Drained Weight: 75g

Barcode: 5600409200374



RAZOR-SHELL IN BRINE

[More pictures here](#)

Ref: JG_CO_323

Net Weight: 110g

Drained Weight: 70g

Barcode: 5600409202323



COCKLES IN BRINE

[More pictures here](#)

Ref: JG_CO_330

Net Weight: 110g

Drained Weight: 63g

Barcode: 5600409202330



GARFISH IN EXTRA VIRGIN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_736

Net Weight: 120g

Drained Weight: 85g

Barcode: 5600409202736



FRIED MUSSELS IN MARINADE

[More pictures here](#)

Ref: JG_CO_347

Net Weight: 110g

Drained Weight: 70g

Barcode: 5600409202347



SMOKED SALMON IN EXTRA VIRGIN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_804

Net Weight: 90g

Drained Weight: 70g

Barcode: 5600409202804

CANNED FISH DISCOVER OUR COLLECTION



SMOKED TROUT FILLETS IN EXTRA VIRGIN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_203

Net Weight: 90g

Drained Weight: 68g

Barcode: 5600409201203



COLD SMOKED TROUT FILLETS WITH DILL AND FENNEL

[More pictures here](#)

Ref: JG_CO_399

Net Weight: 90g

Drained Weight: 65g

Barcode: 5600409203399



TROUT FILLETS IN CURRY SAUCE

[More pictures here](#)

Ref: JG_CO_290

Net Weight: 90g

Drained Weight: 65g

Barcode: 5600409203290



CODFISH IN OLIVE OIL AND GARLIC

[More pictures here](#)

Ref: JG_CO_558

Net Weight: 120g

Drained Weight: 84g

Barcode: 5600409200558



TROUT FILLETS IN OLIVE OIL WITH LEMON

[More pictures here](#)

Ref: JG_CO_306

Net Weight: 110g

Drained Weight: 63g

Barcode: 5600409203306



CODFISH STEW

[More pictures here](#)

Ref: JG_CO_313

Net Weight: 110g

Drained Weight: 70g

Barcode: 5600409203313

CANNED FISH DISCOVER OUR COLLECTION



ROES OF CODFISH IN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_565

Net Weight: 120g

Drained Weight: 84g

Barcode: 5600409200565



TUNA FILLETS IN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_404

Net Weight: 120g

Drained Weight: 80g

Barcode: 5600409200404



ROES OF MACKEREL IN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_299

Net Weight: 120g

Drained Weight: 80g

Barcode: 5600409200299



VENTRUSCA TUNA IN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_411

Net Weight: 120g

Drained Weight: 80g

Barcode: 5600409200411



ROES OF SARDINE IN OLIVE OIL

[More pictures here](#)

Ref: JG_CO_299

Net Weight: 120g

Drained Weight: 80g

Barcode: 5600409200299



PACK 4 CANNED FISH

[More pictures here](#)

Ref: JG_PACK_CO_01

Net Weight: 430g

Barcode: 5600409201128

Contents: Small Sardines in Extra Virgin Olive Oil, Sardines in Extra Virgin Olive Oil, Mackerel Fillets in Olive Oil and Small Sardines in Tometo Sauce.

Our pâtés are made exclusively with fresh fish.

The fish is only caught in the season when it is in the best condition in terms of quality and taste.

In our production, no flour or butter is used, only the fish and seasonings give our products the texture we want.

PÂTÉS PRESENT **EMOTION**

PATÉS DISCOVER OUR OFFER



TUNA PÂTÉ

[More pictures here](#)

Ref: JG_PA_909

Net Weight: 75g

Barcode: 5600409200909



SARDINE PÂTÉ

[More pictures here](#)

Ref: JG_PA_916

Net Weight: 75g

Barcode: 5600409200916



MACKEREL PÂTÉ

[More pictures here](#)

Ref: JG_PA_923

Net Weight: 75g

Barcode: 5600409200923



SPICED TUNA PÂTÉ

[More pictures here](#)

Ref: JG_PA_978

Net Weight: 75g

Barcode: 5600409200978



SPICED SARDINE PÂTÉ

[More pictures here](#)

Ref: JG_PA_954

Net Weight: 75g

Barcode: 5600409200954



SPICED MACKEREL PÂTÉ

[More pictures here](#)

Ref: JG_PA_961

Net Weight: 75g

Barcode: 5600409200961

PÂTÉS DISCOVER OUR OFFER



CUTTLEFISH IN INK WITH SHRIMP PÂTÉ

[More pictures here](#)

Ref: JG_PA_309

Net Weight: 75g

Barcode: 5600409202309



TROUT PÂTÉ

[More pictures here](#)

Ref: JG_PA_947

Net Weight: 75g

Barcode: 5600409200947



PICKLE TUNA PÂTÉ

[More pictures here](#)

Ref: JG_PA_293

Net Weight: 75g

Barcode: 5600409202293



OCTOPUS PÂTÉ

[More pictures here](#)

Ref: JG_PA_866

Net Weight: 75g

Barcode: 5600409202866



CODFISH WITH PARSLEY PÂTÉ

[More pictures here](#)

Ref: JG_PA_286

Net Weight: 75g

Barcode: 5600409202286



SMOKED SALMON PÂTÉ

[More pictures here](#)

Ref: JG_PA_429

Net Weight: 75g

Barcode: 5600409203429

PÂTÉS DISCOVER OUR OFFER



PACK 4 PÂTÉS

[More pictures here](#)

Ref: JG_PACK_PA_04

Net Weight: 300gg

Barcode: 5600409201982

Content: Sardine Pâté, Mackerel Pâté,
Tuna Pâté and Spiced Sardine Pâté.

Our producer is a family company that has preserved, since the beginning, the values we share and our jams are made, essentially, on the basis of their traditional recipes.

No chemical preservatives or colouring agents are used in their production.

SWEETS DELICACY HARMONY

SWEETS DISCOVER OUR RANGE

RED FRUITS JAM

[More pictures here](#)

Ref: JG_CP_602

Net Weight: 250g

Barcode: 5600409200602

Ingredients: Blend of Fruits mix (67%)
(Strawberry, Plum, Cherry and Peach)
and Sugar(33%).

PUMPKIN AND NUTS JAM

[More pictures here](#)

Ref: JG_Cp_619

Net Weight: 250g

Barcode: 5600409200619

Ingredients: Pumpkin (65%), Sugar (32%),
Walnuts (3%) and Cinnamon.

RED PEPPER JAM

[More pictures here](#)

Ref: JG_CP_640

Net Weight: 250g

Barcode: 5600409200640

Ingredients: Red Peppers (72%),
Sugar(18%) and Vinegar (10%).
[White Wine Vinegar, Water and Preservative: E220]

CARROT AND ORANGE JAM

[More pictures here](#)

Ref: JG_CP_626

Net Weight: 250g

Barcode: 5600409200626

Ingredients: Carrots (65%),
Sugar (32%) and Orange Zest (3%).

ROSEMARY HONEY

[More pictures here](#)

Ref: JG_CP_657

Net Weight: 250g

Barcode: 5600409200657

Ingredients: Rosemary Honey (*Lavandula Stoechas L.*).

Through modern cultivation techniques of integrated production methods in the field, olives, with the maximum quality, are collected conserving their aromas and their antioxidant properties.

OLIVE OILS CONSISTENCES VINEG

The result is a superior quality olive oil!

Our vinegar is obtained by the biological process of acetic fermentation of the wine with 8% acidity.

From a producer of national and international reference, this is vinegar is aged in wooden casks.

OLIVE OILS AND VINEGARS DISCOVER OUR SELECTION



OLIVE OIL WITH PIRI-PIRI

[More pictures here](#)

Ref: JG_AZ_022

Net Weight: 250ml

Barcode: 5600409200022

Characteristics: Medium / intense fruity, sweet and spicy.

Olive Variety: 98% Galega, 2% Cobrançosa and others.

Acidity: 0,4



OLIVE OIL WITH ROSEMARY

[More pictures here](#)

Ref: JG_AZ_039

Net Weight: 250ml

Barcode: 5600409200039

Characteristics: Medium / intense fruity, sweet and spicy.

Olive Variety: 98% Galega, 2% Cobrançosa e outras.

Acidity: 0,4



OLIVE OIL WITH LEMON

[More pictures here](#)

Ref: JG_AZ_008

Net Weight: 250ml

Barcode: 5600409200008

Characteristics: Medium / intense fruity, sweet and spicy.

Olive Variety: 98% Galega, 2% Cobrançosa e outras.

Acidity: 0,4



OLIVE OIL DOP FROM ALENTEJO

[More pictures here](#)

Ref: JG_AZ_046

Net Weight: 250ml

Barcode: 5600409200046

Characteristics: Medium / intense fruity, sweet and spicy.

Olive Variety: 100% Galega.

Acidity: 0,4



RED WINE VINEGAR

[More pictures here](#)

Ref: JG_VI_053

Net Weight: 250g

Barcode: 5600409200053

Characteristics: Vinegar obtained by the Biological process of acetic fermentation.

Acidity: 8%



WHITE WINE VINEGAR

[More pictures here](#)

Ref: JG_VI_015

Net Weight: 250g

Barcode: 5600409200015

Characteristics: Vinegar obtained by the Biological process of acetic fermentation. Vinegar aged in wood.

Acidity: 8%

Portugal is known for its port wine.

**We want to show that this country has several regions,
producing several high quality products .**

DRINKSSTIMULANT **SPIRIT**

BEVERAGES DISCOVER OUR CELLAR



DOURO MOSCATEL

[More pictures here](#)

Ref: JG_ES_237

Net Weight: 500ml

Barcode: 5600409200237

Info: This is a deliciously light and fragrant wine that works as an aperitif or dessert wine. Refreshing in cocktail with tonic water, mint, lemon and ice.



FIREWATER FROM LOURINHÃ | DOC | XO

[More pictures here](#)

Ref: JG_ES_213

Net Weight: 500ml

Barcode: 5600409200213

Info: Lourinhã's soil hides well-kept secrets. Like the remains of the dinosaur era or the grapes that gave rise to the only Portuguese Aguardente Vinica as an exclusive demarcated region. It is the first and only Demarcated Region in the country solely for the production of vinic brandies, being one of the three regions in Europe, on an equal footing with the famous French brandy's (Cognac and Armagnac).



CHERRY LIQUOR

[More pictures here](#)

Ref: JG_ES_206

Net Weight: 500ml

Barcode: 5600409200206

Info: It all starts with the selection of the fruit with the region's farmers, who for decades have supplied their sour cherries with organoleptic characteristics unique to the area, providing the confection of a distinctive liqueur: aromatic and of balanced alcoholic strength, which provides its connoisseurs with a panoply of velvety and full-bodied flavours – offering moments of true delight to the most demanding taste buds. It is a lengthy process by nature, in which ageing can only take place in the long term.



PORT WINE 10 YEARS

[More pictures here](#)

Ref: JG_ES_251

Net Weight: 500ml

Barcode: 5600409200251

Info: Our 10 Years Old is the result of a blend of wines that have aged in cask for several years, where they acquired an amber hue and where the concentration of young fruit was transformed into elegant notes of dried fruit, coffee and caramel. It is a wine of good body, well balanced by acidity. Ideal with traditional Portuguese sweets, apple pie or even macadamia or vanilla ice cream.



FINE WHITE PORT

[More pictures here](#)

Ref: JG_ES_244

Net Weight: 500ml

Barcode: 5600409200244

Info: Our Fine White results from a blend of several native grape varieties, most of which originate from old vines. The various wines that make up the blend age for about 3 years in casks, thus obtaining smoothness and a character of its own. It is a rich but fresh wine which makes an excellent aperitif. Try it with cheeses, cold meats, olives, toasted almonds. You can also make a refreshing Port Tonic.

**To set the table, to frame,
to offer and to collect!**

For each product, for each illustration,
we have table individual or wall individual!
The choice is yours.

With writer's notes or not,
decorate your space in your own way
with Jose Gourmet art.

COLLECTION DECORATION ILLUSTRATION

ILLUSTRATED TABLE RUNNERS

[More pictures here](#)

Ref: JG_INDIVIDUAIS 2

Maintain your enthusiasm!

**Remain attentive, curious, grateful
interested: a true collector.**

Delight in it and we promise you won't bite off more than you can chew. But if you do, it's a sign that you are in good shape!

This collection of illustrations will make you think outside the box, just pass it around, offer it warmly, frame it or just hang it on the wall.

BOOK TO GET TO KNOW

THIRTY-ONE VIEWS ON JOSÉ GOURMET

[More pictures here](#)

Ref: JG_BOOK.01

Version: English / Portuguese

Info: Since its foundation, José Gourmet has invited illustrators for its canned food packaging. With very different points of view, calligraphies and techniques. This book is a compilation of 30 of these illustrators and the writer who gave words to the José Gourmet brand.





THANK YOU BON APPÉTIT

**JO
SE**