



WE WALK TOGETHER
TO GROW BETTER
AND GO FURTHER





The objective of a company is never the product, it is the customer. Therefore, the product is only the means to satisfy the customer's expectation in areas of interest that can be very different. A product that exceed their best expectations.

A business association, especially when it is structured around a concept linked to wellbeing, in order to be successful, must understand its end customer and resolve their needs and expectations with different products/services. It is diversification at source with a common nexus: the customer. The synergies obtained in terms of identification of target audiences, access to these audiences, knowledge and trust in the brand by customers, allow progress in new projects with greater guarantees than if the activities are approached internally and externally as different businesses.

It is a concept that brings together and unites the companies that form Essentia Alicante.

Essentia Alicante, luxury within reach of a very broad social setting.

we integrate fundamental products of proximity, the essence of Alicante; we are a group of traditional companies from Alicante specialised in accessible gourmet products, which identify this land.

A gourmet person is someone who is able to recognise quality in gastronomy: an artisan nougat, a panettone made with care, an extra virgen olive oil, a good pastry, wines and spirits, jelly, honey, caramelized peanuts, cheese, fish from the bay, fruit, local products of the highest quality, ...

Essentia, this name comes from the synthesis of this concept, a Latin word meaning "nature, fundamental quality, which makes something what it is" or, in other words, essence, quality, proximity.

And we add the name **Alicante** as an essential identification of our origin, to which we feel deeply rooted.

The improvements of efficiency, the added value of the quality of our products, and the geographical diversification/positioning are the three objectives that ESSENTIA ALICANTE pursues for all its associated companies

Our Mission: To bring together gourmet SMEs (one per sector) in the province of Alicante with the aim of joining forces to achieve synergies in production, commercialisation, internationalisation, etc., in order to improve the efficiency of each of the members by acting on the two elements that compose the indicator: income improvement and costs reduction; as well as contributing to the improvement of our social environment through business activity.

Our Vision: We want to highlight the value of basic artisan products made/commercialised by SMEs in Alicante, which support the identification of Alicante with excellence in all facets of the relationship with customers and users of the products of this land.

All of this is based on **values** that identify us: passion, commitment, resilience, cooperation, innovation and improvement.

We walk together to grow better and go further

We are Essentia Alicante

Our brands



Turrone Hijos de Manuel Picó

Discover the **traditional Alicante and Jijona nougat** from the masters of Turrone Hijos de Manuel Picó. Artisans since 1770, they continue to bring all their passion for this craft to the **production of factory and bakery nougats**, sweets, pastries, bakery/patisserie and delicious new products as Turrodela Gourmet, the first spreadable nougat in the world. **Flavour, aroma, tradition and craftsmanship.**

The nougat of Alicante or the most exquisite Jijona nougats take on a special dimension when they are made by **Turrone Hijos de Manuel Picó**. The full dedication to this craft together with the commitment to the highest quality, has always allowed us to offer sweets to delight the palate at the most special moments.

turronemanuelpico.com



Marufina

The company was founded in the 1970s in Santa Pola, a town with a fishing tradition. It currently has a fleet of five owned boats, three of them freezers fishing for pots (gear used for shrimp fishing) and two freezer boats dedicated to trawling, which mainly catch "red shrimp and white shrimp", all of them from the Mediterranean Sea, with a total commitment to the availability of the species. Carpaccio, tartar and fish broth ("caldero tabarquino") are products made from the catches in the waters of the Mediterranean Sea. Thanks to the richness in nutrients and salinity, they provide us with an irresistible product worthy of the most exquisite palates.

marufina.com



M de Alejandría

The grapes to make M de Alejandría grow in the vineyards of Finca La Alberca, located in a privileged municipality, Teulada-Moraira, in the province of Alicante. With minimal intervention in the field and in the winery to let the vineyard express itself, the land and the climate with a unique variety in the world that needs the proximity of the sea, the muscatel of Alejandría. As a result of all the work and effort, each year a limited and numbered series of bottles is obtained. M de Alejandría is a commitment to tradition and innovation. It is the result of work with passion one of the autochthonous varieties of Alicante. A project in which the territory and quality predominates.

mdealejandria.com



Melífera

Melífera, “that has honey” (RAE), in our case natural raw honey from the countryside of Elche, collected with traditional methods.

Melífera y Miel del campo de Elche, is a family business dedicated mainly to apiculture, with honey and its derivatives as star products, with sales in physical store in Elche, as well as online through Facebook or Instagram. With a section dedicated to homegrown honey, as well as nutritional supplements and cosmetics for health and personal care, made from the habitat of bees.

Melífera also distributes a wide variety of artisan foods from Elche and surrounding areas, as well as from other members of Essentia Alicante.



Frutas el Caimán

Frutas el Caimán was born in 1975 as a family business producing table grapes with Designation of Origin, a guarantee of tradition, quality and origin. In 2020 it launched the exclusive muscatel grape jam with Designation of Origin, among other jams with which it participates in Essentia Alicante. All its jams are extra category with 60% of fruit, harvested at its optimum ripeness in full season, which allows enjoying each seasonal fruit throughout the year in its sweetest version, as well as its excellent organoleptic characteristics.

It also has some very high quality preserves, such as the extra category peppers roasted in a wood oven, or the homemade ratatouille following the traditional recipe with olive oil.

frutaselcaiman.com

SELMA
MILLENNARY OLIVE OIL



Selma Olive Oil

“Hacienda Cruz de Galindo”, through its brand “Selma Millenary Olive Oil”, is positioned in the high quality extra virgin olive oil market as a leading company in the manufacture, packaging and commercialisation of premium EVOO, an essential reference in high level culinary products.

We have as action guides the innovation and quality, both in product and design -with Monica Armani -, and customer service. Our distribution is through Gourmet Stores and Restaurants in national and international areas, as well as online sales on the web.

We also participate with other companies in innovative processes to achieve other gourmet products of extraordinary quality (panettones, chocolates, etc.).

A business concept that integrates the aspirations of all its stakeholders.

selmaoliveoil.com



Vinos de Algueña

Founded in 1970, the Bodega Cooperativa de Algueña has more than 400 members and a total of 2.300 hectares of vineyards, and is located among the larger wineries in the D.O. of Alicante. The average annual production is approximately 5 million kilos of grapes.

The Monastrell variety, present in 80% of its vineyards, transmits the Mediterranean essence of Algueña wines; together with other varieties such as Tintorera, Tempranillo, Syrah, Merlot, Bobal, Garnacha tinta, Meseguera, Airén, Macabeo and Verdil, allow us to offer crianza red wines with character, structure and fruitiness, young red wines, rosés and fresh and aromatic whites, unique sweet wines and our historic and renowned Fondillón, available directly in the cooperative, in specialized stores and through the web

vinosdealguenya.es



Menges de Deus

Specialized in traditional artisan elaboration of dried fruits and nuts and fig or date breads, national products 100% natural and handmade of high quality, certified for celiacs, combining tradition and innovation to adapt the product to the most current and demanding consumer:

With a delicious selection of dried fruits, natural vegan gummies and nougats of supreme quality with or without sugar. They have irresistible delicacies that will turn your meals and events into unforgettable moments. They are ideal sweets for online gourmet gifts.

Giving a touch of originality to these classic "Delights", getting wonders such as the exquisite "Date bread with walnuts" or the crunchy and irresistible "Caramelized sunflower seeds", available in specialized stores, gourmet fairs and online through his website.

mengesdedeus.es



Destilerías Tenis

To speak of Limiñana y Botella is to speak of tradition and quality. More than one hundred years guarantee the good work of this family business that year after year defend and are the flag of the traditional distillates and liqueurs of the province of Alicante. From distillates with a tradition of more than one hundred years such as Anís Tenis and liqueur of Mandarina Tenis, whose formulas are passed from generation to generation, to more avant-garde liqueurs such as the range of Creams (Rice, Coffee, Chocolate and Raspberry anisette) mark a trajectory in which its premise is always to seek the highest quality raw material. Anised, liqueurs and gins made with the tradition and know-how of four generations of distillers, always present in after-dinner drinks, parties and big celebrations.

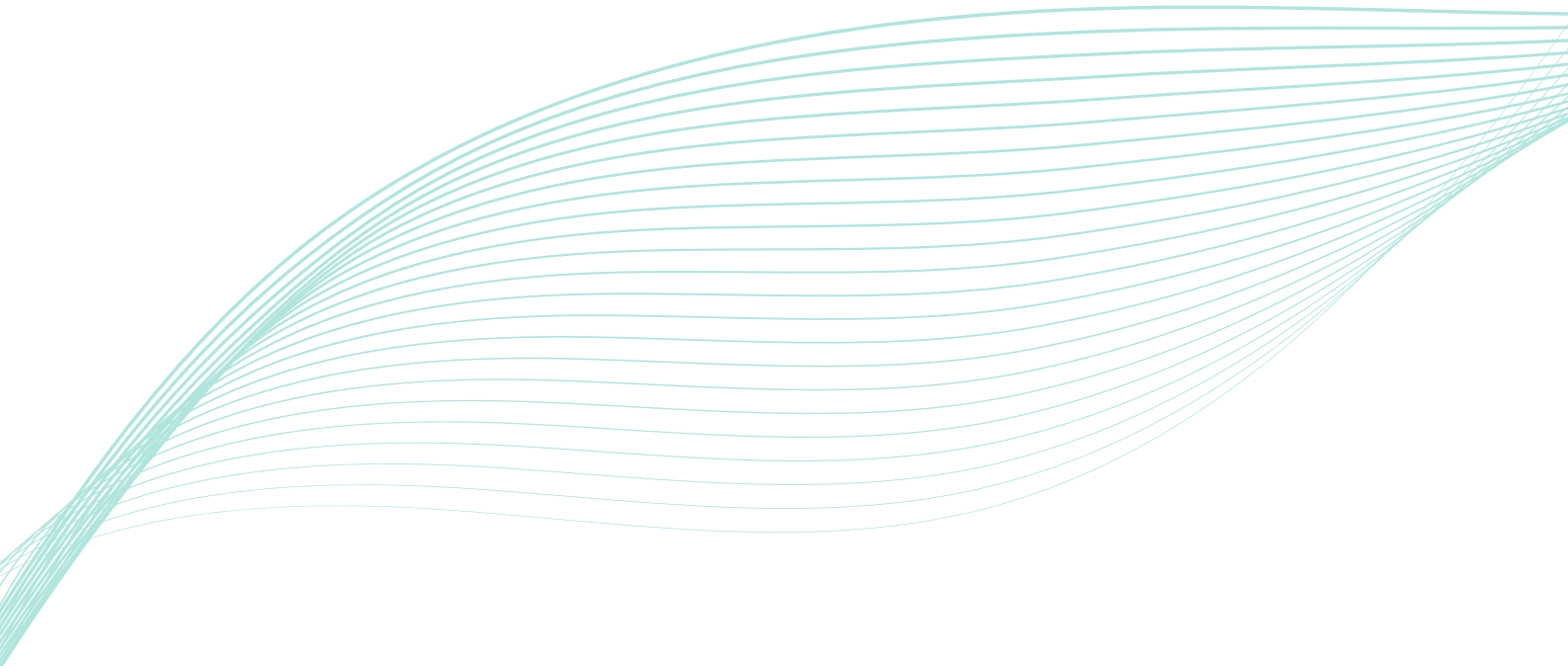
palomatenis.es



Raúl Asencio

Raúl Asencio is a master who belongs to a saga of pastry chefs that dates back to 1758. In his bakery in Aspe (Alicante), he makes nine varieties of panettone in a completely artisanal way, using local ingredients of the highest quality, combining respect for tradition with a desire to innovate. His panettones have been recognized for four years in a row with the Silver and Bronze Medals to "Miglior Panettone del Mondo" in Rome in different categories. Its specialties also includes its sweet potato and pumpkin "toña" and its handmade ice cream, whose catalog also includes classic flavours such as "mantecao" or nougat, with other unique and original ice cream such as: bread, oil and chocolate, Milanese panettone or the vegan rice meringue milk. In addition, its pastry shops have been recognized with a "Solete" in the Repsol Guide.

raulasencio.es



essentiagourmetalicante.com