

GOURMET



Welcome to M. López, a gastronomic oasis where the senses awaken with the most exquisite flavors and the finest selected products. Step into our space and let yourself be seduced by the elegance of our gourmet stores, celebrating culinary excellence in every bite.

From delicate cured meats to robust artisanal cheeses, every item you find here has been carefully selected to ensure a unique and unparalleled culinary experience.

Our team of experts is always available to offer personalized recommendations, satisfying even the most discerning palates.

Every M. López product tells a story of tradition, passion, and dedication to the regions of Spain. We take great pride in offering a carefully curated selection of organic and sustainably sourced products, respecting the environment and honoring ancient culinary traditions.

Immerse yourself in a world of flavors and aromas at M. López, where every visit is an unforgettable sensory experience, and every taste becomes a cherished memory for the gastronomic soul.

Come discover pleasure and refinement at our gourmet store.



GOURMET



EXTRA VIRGIN OLIVE OIL:

SPANISH OLIVE OIL is an emblematic product of Spanish gastronomy, recognized worldwide for its quality and distinctive flavor. Spain boasts some of the most prestigious designations of origin, certifying the quality of olive oil produced in different regions.

Our OLIVE OIL comes from the finest olive trees of Castilla y León, made from highly aromatic olives with an unparalleled flavor that makes it truly unique.

Available in a 250 ml bottle.

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IBÉRICO HAM

Ibérico ham is a gourmet product from Spain, made from Iberian pigs that are primarily fed acorns during the montanera season, when they roam freely in pasturelands. This process results in a ham with a unique and delicate flavor, an intense aroma, and a soft, succulent texture.

The Ibérico ham we offer is authentic and comes from the best region in Spain for its production—Guijuelo.

Available for purchase as a whole leg or hand-sliced.



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IBÉRICO CURED MEATS

IBÉRICO CHORIZO:

Ibérico chorizo is a gourmet product from Spain, made from Iberian pigs that are primarily fed acorns during the montanera season, when they roam freely in pasturelands. This process results in a chorizo with a unique and delicate flavor, an intense aroma, and a soft, succulent texture.

The Ibérico chorizo we offer is authentic and comes from the best region in Spain for its production—Guijuelo.

Available for purchase as a whole piece or hand-sliced.



IBÉRICO SALCHICHÓN:

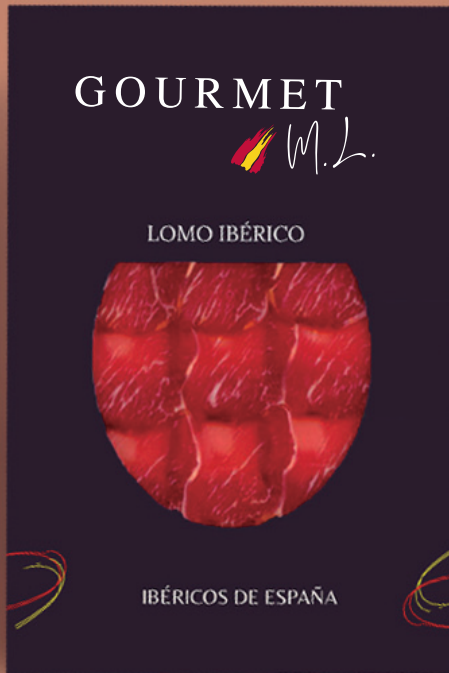
Ibérico salchichón is another traditional Spanish cured meat, similar to Ibérico chorizo but with some differences in preparation and flavor. Its delicate and slightly spicy taste provides a smoothness worthy of a gourmet product.

Available in 80g sliced packets.



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IBÉRICO CURED MEATS



IBÉRICO LOIN:

Ibérico loin (lomo ibérico) is a premium product derived from the Iberian pig, a native breed of the Iberian Peninsula. It is made from the loin, a lean and tender cut of pork, seasoned with spices such as paprika, garlic, and salt.

This high-quality cured meat has an intense red color, marbled fat, and a smoky aroma, making it a perfect choice for the most refined palates.

Available in 80g sliced packets.

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CHEESES



50% SHEEP'S MILK, 50% COW'S MILK:

A matured cheese aged for five months, made from an equal blend of 50% sheep's milk and 50% cow's milk.

The combination of these two types of milk and the aging process creates a rich and complex flavor. The sheep's milk provides nutty characteristics, while the aging process adds a slight spiciness on the palate.

Available in 250g sliced portions.

SEMI-CURED SHEEP'S MILK CHEESE:

With a short maturation period of just over two months, this cheese retains an intense sheep's milk aroma. While it does not have the freshness of a young cheese, it preserves the essence and full flavor of high-quality milk from native breeds in Castilla y León.

It has a creamy, velvety texture with a pleasant slight acidity. The natural rind allows the development of molds, enhancing its artisanal character.

Available in 250g sliced portions.



CURED SHEEP'S MILK CHEESE:

A cured cheese made from selected sheep's milk, sourced from native flocks in Castilla y León that follow traditional grazing practices.

Aged in cellars under optimal conditions for 4 to 6 months, with controlled humidity and temperature, this process ensures unique pieces of exceptional quality. It is a pressed cheese with an intense sheep's milk flavor, a creamy consistency, and a velvety, slightly sweet taste that is exceptionally pleasant on the palate.

Available in 250g sliced portions.



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WINES



VERDEJO WHITE WINE:

Verdejo white wine is a Spanish wine made primarily from the Verdejo grape, a native variety from the Castilla y León region of Spain. This wine is known for its freshness, intense aromas, and delicate fruity flavors.

Available in 75cl bottles.



ROSÉ WINE:

Cigales rosé wine is a specific type of rosé produced in the Cigales wine region, located in the province of Valladolid, within the autonomous community of Castilla y León, Spain.

Cigales rosé wines range in color from pale pink to deep pink, depending on the length of maceration with the grape skins. They feature fresh and fruity aromas, with predominant notes of red fruits such as strawberries, raspberries, and cherries. On the palate, they are vibrant and refreshing, with good acidity and a lingering finish.

Available in 75cl bottles.



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WINES



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OAK-AGED RED WINE:

Roble wine from Cigales refers to a specific style of red wine with a Denomination of Origin in Cigales, Spain. This type of wine is characterized by its youthful, fruity profile with a short aging period in oak barrels, usually a few months. This brief maturation imparts subtle notes of wood and vanilla. The oak aging period is generally shorter than that of other wine styles, maintaining its fresh and vibrant character.

Available in 75cl bottles.



AGED RED WINE:

Crianza red wine from Ribera del Duero is a specific type of wine produced in the renowned Ribera del Duero wine region. To bear the "Crianza" label, the wine must be aged for a minimum of 24 months, with at least 12 of those months spent in oak barrels. These aging requirements ensure a certain level of quality and complexity. Ribera del Duero Crianza wines tend to be bold and full-bodied, with intense fruit notes, well-integrated tannins, and a spicy, earthy character resulting from the oak aging process.

Available in 75cl bottles.



OLIVES

SPICY OLIVES:

Spanish spicy olives are a variation of seasoned olives known for their bold and fiery flavor. This type of olive is typically prepared by adding chili peppers or hot peppers to the marinade during the curing process, creating a distinctive spicy kick.

Available in 500g jars.

MEDITERRANEAN OLIVES:

Spanish Mediterranean olives are cultivated and prepared in the sun-drenched regions of Spain, such as Andalusia, Catalonia, Valencia, and other warm Mediterranean areas.

Their preparation begins with a marinade made from extra virgin olive oil and a blend of Mediterranean herbs and spices, including garlic, oregano, thyme, rosemary, and bay leaves. These flavors enhance the unique characteristics of the olives, making them a delicious and versatile snack.

Available in 500g jars.



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ACCESSORIES

HAM KNIVES:



HAM HOLDER:



WINE GLASSES:



WINE COOLER BAGS:



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