



PRODUCT CATALOGUE 2026

Glass & PET Collection

Cultivating Passion

THE HEART OF SPANISH EVOO

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SANCHO FOOD AT A GLANCE

Company	Sancho Food / Nikelan Intertrading SL
Location	Castilla-La Mancha, Spain
Product categories	Extra Virgin Olive Oil, Wine Vinegar
Main formats	Glass bottle 500 ml/ 16 fl Oz • PET bottle 750 ml / 25 fl Oz
Origin	Exclusively Spanish origin
PDO	Campo de Montiel
Certifications	Organic • PDO • IFS compliant • COA available
Export markets	USA, South Korea, Australia, Latin America
Packaging options	1-unit pack / 2-unit pack / 4-unit pack / 6-unit pack
Private label	Available upon request
Export documentation	Available upon request

CERTIFICATIONS



KEY STRENGTHS FOR INTERNATIONAL BUYERS

1



Unique
olive-shaped
bottle

2



Spanish
origin

3



PDO Campo
de Montiel

4



Single
origin

5



Cold
extracted

6



Full
traceability

7



High polyphenol
profile

8



Strong shelf
impact

9



Export
experience

EXPORT & COMMERCIAL CAPABILITIES

Key operational information for importers, distributors and international buyers

MOQ	1 case (4 bottles)
Annual production capacity	1,500,000 bottles
Monthly production capacity	100,000 bottles
Production lead time	Cases: 48 h / Pallets: 1 week / Containers: 1 month
Port of departure	VLC / BCN
Incoterms	EXW, FCA, FOB, CIF
Private label	Yes
Export documents	Customs Authorization No. ESEAOR25000364
Shelf life	2 years



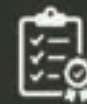
Production

- Annual capacity.
- Monthly capacity.
- Lead time.



Logistics

- Port of departure.
- Incoterms.
- Export documents.



Documentation

- COA per batch. Available upon request
- Shelf life.
- Private label.



from
father
to
SONS

A HERITAGE
OF PASSION

From La Mancha, SANCHO continues to maintain artisanal production, based on cooperative philosophy, which is handed down from generation to generation, and gives us an oil that respects the vital cycles of the environment, without risk and with the

least possible intervention, to produce our LIQUID GOLD according to the traditional recipe. With this inspiration we have designed a container that shows the shape of the product, and reflects the content: "OLIVE OUTSIDE. OIL INSIDE"



LA MANCHA REGION
Campo de Montiel _ Spain DOP

Both the cultivation and the production of our EVOO take place in the areas of Membrilla, San Lorenzo de Calatrava and Villanueva de la Fuente.

AROMA. HERITAGE. INNOVATION.

TWO FORMATS, ONE SANCHO IDENTITY.

Practicality for distribution and premium presence
for gourmet retail.

GLASS RANGE

500ml

GOURMET

GIFT

SELECTED RETAIL

Food-grade glass bottle with premium presentation, ideal for gourmet shops, corporate gifts, selected retail and specialised distributors.

- Complies with the strictest food safety regulations.
- Very low lead content.

Available in

1-Unit Pack

2-Unit Pack

4-Unit Pack

Capacity	500 ml
Width	103 mm
Height	165 mm
Weight	900 g

Full bottle



PET RANGE

750ml

DAILY USE

RETAIL

DISTRIBUTION

Food-grade PET plastic bottle. Lightweight, resistant and practical format, designed for daily use, retail and distribution.

- Complies with current food legislation.
- Preserves the aroma and flavour of the product.
- Made with high-performance food-grade resin.

Available in

1-Unit Pack

2-Unit Pack

6-Unit Pack

Capacity	750 ml
Width	110 mm
Height	163 mm
Weight	735 g

Full bottle



CASES AND EUROPEAN PALLETS

Technical box information for storage, transport and distribution.



1-Unit Pack

Width	100 mm / 3.93 in
Height	170 mm / 6.69 in
Depth	100 mm / 3.93 in
Weight	Glass 998 g / 2.20 lbs PET 818 g / 1.80 lbs



2-Unit Pack

Width	230 mm / 9.06 in
Height	200 mm / 7.87 in
Depth	110 mm / 4.33 in
Weight	Glass 2.03 kg / 4.48 lbs PET 1.66 kg / 3.67 lbs



6-Unit Pack

Cases	80
Bottles	480
Layers	8
Boxes x Layer	10
Size	1000 x 1200 mm

Cases	64
Bottles	384
Layers	8
Boxes x Layer	8
Size	800 x 1200 mm



4-Unit Pack

Width	221 mm / 8.70 in
Height	182 mm / 7.17 in
Depth	221 mm / 8.70 in
Weight	3.89 kg / 8.58 lbs



6-Unit Pack

Width	400 mm / 15.75 in
Height	190 mm / 7.48 in
Depth	270 mm / 10.63 in
Weight	5.34 kg / 11.77 lbs



4-Unit Pack

Cases	140
Bottles	560
Layers	7
Boxes x Layer	20
Size	1000 x 1200 mm

Cases	105
Bottles	420
Layers	7
Boxes x Layer	15
Size	800 x 1200 mm

**PACKS
AVAILABLE
FOR SHIPPING**

**1-Unit
Pack**



**2-Unit
Pack**



**4-Unit
Pack**



PDO EXTRA VIRGIN OLIVE OIL



→ P. 10

Variety
Arbequina
Mario Sandoval
Glass Bottle 500ml



→ P. 11

Variety
Arbequina
100% Smooth
Glass Bottle 500ml



→ P. 12

Variety
**Picual &
Cornicabra**
Robust
Glass Bottle 500ml



→ P. 13

Variety
**Arbequina
Ecológico**
Blue Label
Glass Bottle 500ml



→ P. 14

Variety
**Picual
Ecológico**
Black Label
Glass Bottle 500ml

PDO VINEGAR WHITE WINE AIRÉN RESERVE



→ P. 15

Variety
Airén (Reserve)
Aged in French
oak barrels
Glass Bottle 500ml



High-Quality Extra Virgin Olive Oil
in an Olive-Shaped Bottle

Award-Winning Bottle Design



EXTRA VIRGIN OLIVE OIL

ARBEQUINA MARIO SANDOVAL



Early Harvest Premium Arbequina EVOO

TASTING NOTES

Elegant and fresh EVOO with green fruit aromas, soft almond notes and a clean, refined finish. Smooth and balanced, with a delicate profile designed for premium culinary use.

PROFILE

EVOO made exclusively from early harvest Arbequina olives, created in collaboration with Michelin-starred chef Mario Sandoval. Designed for premium retail, gourmet selections and high-end gifting.

PRODUCTION PROCESS

Produced from early harvest Arbequina olives and cold extracted within hours of harvesting to preserve freshness, fruity aromas and natural antioxidants.

AVAILABLE PACKS

1

UNIT

2

UNIT

4

UNIT

PRODUCT IDENTITY

Variety	EVOO 100% Arbequina
Capacity	500ml / 16 fl oz
Format	Glass Bottle
Origin	Castilla La Mancha Spain
Designation	PDO Campo de Montiel
Positioning	Gourmet • Gift • Selected retail

KEY SELLING POINTS

- Early Harvest EVOO. Premium gourmet positioning.
- Collaboration with Michelin-starred chef Mario Sandoval.
- PDO Campo de Montiel certified origin.
- Award-winning olive-shaped bottle.

RECOMMENDED USE

Ideal for sourdough bread, white fish and fresh salads.

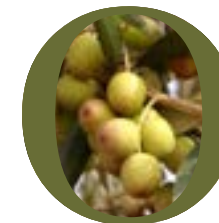


High-Quality Extra Virgin Olive Oil
in an Olive-Shaped Bottle

Award-Winning Bottle Design

EXTRA VIRGIN OLIVE OIL

ARBEQUINA 100% SMOOTH



Smooth and elegant Single-Origin Arbequina EV00

TASTING NOTES

Delicate and harmonious EV00 with fresh aromas of green apple, ripe banana and sweet almond. Smooth and silky on the palate, with subtle sweetness, very low bitterness and a clean, elegant finish that appeals to a wide range of consumers.

PROFILE

Produced from selected Arbequina olives grown in the PDO Campo de Montiel region. A mild, approachable EV00 that combines freshness, balance and versatility for gourmet retail and everyday use.

PRODUCTION PROCESS

Made from carefully selected Arbequina olives and cold extracted shortly after harvesting to preserve delicate aromas, freshness and natural antioxidants.

AVAILABLE PACKS

1

UNIT

2

UNIT

4

UNIT

PRODUCT IDENTITY

Variety	EV00 100% Arbequina
Capacity	500ml / 16 fl oz
Format	Glass Bottle
Origin	Castilla La Mancha Spain
Designation	PDO Campo de Montiel
Positioning	Gourmet • Gift • Selected retail

KEY SELLING POINTS

- Selected Harvest Arbequina EV00.
- Smooth and consumer-friendly flavour profile.
- Award-winning olive-shaped bottle.
- Ideal for gourmet retail and gift channels.

RECOMMENDED USE

Perfect for salads, fresh cheeses, avocado toast, white fish, vegetables and everyday Mediterranean cooking.



**High-Quality Extra Virgin Olive Oil
in an Olive-Shaped Bottle**

Award-Winning Bottle Design

EXTRA VIRGIN OLIVE OIL

PICUAL & CORNICABRA



Bold Spanish EVOO with intensity, balance and persistence

TASTING NOTES

Intense and expressive EVOO with aromas of green olive, tomato leaf, fresh herbs and artichoke. Well-structured on the palate, combining the strength of Picual with the complexity of Cornicabra. Medium bitterness and a pleasant peppery finish provide remarkable persistence and personality.

PROFILE

A distinctive blend of Picual and Cornicabra olives from the PDO Campo de Montiel. Robust, fresh and well-balanced, it is designed for consumers seeking authentic Spanish EVOO with character.

PRODUCTION PROCESS

Produced from selected Picual and Cornicabra olives and cold extracted to preserve aromas, freshness and antioxidant content.

AVAILABLE PACKS

1

UNIT

2

UNIT

4

UNIT

PRODUCT IDENTITY

Variety	EVOO Picual & Cornicabra blend
Capacity	500ml / 16 fl oz
Format	Glass Bottle
Origin	Castilla La Mancha Spain
Designation	PDO Campo de Montiel
Positioning	Gourmet • Gift • Selected retail

KEY SELLING POINTS

- Blend of Picual and Cornicabra varieties.
- Award-winning extra virgin olive oil..
- Rich and robust flavour profile.
- Naturally high in antioxidants.

RECOMMENDED USE

Ideal for grilled meats, roasted vegetables, tomato-based dishes, legumes, mature cheeses and artisan bread.



High-Quality Extra Virgin Olive Oil
in an Olive-Shaped Bottle

Award-Winning Bottle Design

EXTRA VIRGIN OLIVE OIL

ARBEQUINA ORGANIC BLUE LABEL



Certified Organic Arbequina EVOO with a smooth and elegant character

TASTING NOTES

Fresh and delicate organic EVOO with aromas of green apple, almond and ripe banana. Smooth and balanced on the palate, with gentle sweetness, subtle bitterness and a clean, refreshing finish that highlights the natural character of the Arbequina variety.

PROFILE

Produced from organically grown Arbequina olives in the PDO Campo de Montiel region. A refined and approachable organic EVOO for premium retail, sustainable selections and selected distribution.

PRODUCTION PROCESS

Made from selected organic Arbequina olives and cold extracted shortly after harvesting to preserve freshness, fruity aromas and natural antioxidants.

AVAILABLE PACKS

1

UNIT

2

UNIT

4

UNIT

PRODUCT IDENTITY

Variety	EVOO 100% Arbequina
Capacity	500ml / 16 fl oz
Format	Glass Bottle
Origin	Castilla La Mancha Spain
Designation	PDO Campo de Montiel
Positioning	Gourmet • Gift • Selected retail

KEY SELLING POINTS

- Certified Organic EVOO.
- Single Origin PDO Campo de Montiel.
- 100% cold extracted Arbequina variety.
- Full Traceability.

RECOMMENDED USE

Perfect for salads, fresh vegetables, seafood, soft cheeses, breakfast toast and healthy Mediterranean cuisine.



High-Quality Extra Virgin Olive Oil
in an Olive-Shaped Bottle

Award-Winning Bottle Design

EXTRA VIRGIN OLIVE OIL

PICUAL ORGANIC BLACK LABEL



Organic High Polyphenol Picual EV00 with exceptional intensity

TASTING NOTES

Intense and vibrant organic EV00 with pronounced aromas of tomato vine, olive leaf, fresh-cut grass and green almond. Powerful and well-structured on the palate, with distinctive bitterness and a balanced peppery finish that lingers pleasantly, reflecting the authentic character of the Picual variety.

PROFILE

Produced from organically cultivated Picual olives in the PDO Campo de Montiel region. Naturally rich in polyphenols, it combines intensity, freshness and stability for premium organic markets.

PRODUCTION PROCESS

Made from selected organic Picual olives and cold extracted shortly after harvesting to preserve aromatic complexity, freshness and natural polyphenols.

AVAILABLE PACKS

1

UNIT

2

UNIT

4

UNIT

PRODUCT IDENTITY

Variety	EV00 100% Picual
Capacity	500ml / 16 fl oz
Format	Glass Bottle
Origin	Castilla La Mancha Spain
Designation	PDO Campo de Montiel
Positioning	Gourmet • Gift • Selected retail

KEY SELLING POINTS

- Certified Organic EV00.
- Single Origin PDO Campo de Montiel.
- 100% Picual, cold extracted.
- High polyphenol content, naturally rich in antioxidants.

RECOMMENDED USE

Ideal for grilled meats, roasted vegetables, legumes, mature cheeses, carpaccio, gourmet finishing and Mediterranean cuisine.



**Gourmet Reserve Vinegar Crafted
Through Four Years of Barrel Ageing**

Award-Winning Bottle Design

GOURMET RESERVE

WHITE WINE VINEGAR AIREN RESERVE



Aged for 4 Years in Pedro Ximénez-Seasoned French Oak Barrels

TASTING NOTES

Complex and elegant reserve vinegar with aromas of dried fruit, raisins, toasted oak and subtle notes of caramel and honey. Smooth and harmonious on the palate, with balanced acidity, remarkable depth and a long refined finish.

PROFILE

Crafted from Airén white wine and aged for four years in French oak barrels previously seasoned with Pedro Ximénez from Jerez. A gourmet vinegar with depth, balance and aromatic richness.

PRODUCTION PROCESS

Produced from selected Airén wines and slowly aged for four years in French oak barrels to develop elegance, complexity and a distinctive gourmet profile.

AVAILABLE PACKS

1

UNIT

2

UNIT

4

UNIT

PRODUCT IDENTITY

Variety	Airén White Wine
Capacity	500ml / 16 fl oz
Format	Glass Bottle
Origin	Castilla La Mancha Spain
Designation	PDO Campo de Montiel
Ageing	4 Years in French Oak Barrels

KEY SELLING POINTS

- Aged 4 Years in French Oak Barrels.
- Made from Airén White Wine.
- Single Origin PDO Campo de Montiel.
- Premium Retail and Gift Positioning.

RECOMMENDED USE

Ideal for gourmet salads, marinades, roasted vegetables, grilled meats, fish dishes, sauces and finishing touches in contemporary cuisine.

**PACKS
AVAILABLE
FOR SHIPPING**

**1-Unit
Pack**



**2-Unit
Pack**



**6-Unit
Pack**



➔ **P. 17**

Variety
Arbequina
100% Smooth
Pet Bottle **750ml**



➔ **P. 18**

Variety
**Picual &
Cornicabra**
Robust
Pet Bottle **750ml**



High-Quality Extra Virgin Olive Oil
in a Lightweight PET Bottle

Durable, Practical and Distribution-Ready

EXTRA VIRGIN OLIVE OIL

ARBEQUINA 100% SMOOTH



Smooth and elegant Single-Origin Arbequina EV00

TASTING NOTES

Delicate and harmonious EV00 with fresh aromas of green apple, ripe banana and sweet almond. Smooth and silky on the palate, with subtle sweetness, very low bitterness and a clean, elegant finish that appeals to a wide range of consumers.

PROFILE

Produced from selected Arbequina olives grown in the PDO Campo de Montiel region. A mild, approachable EV00 that combines freshness, balance and versatility for gourmet retail and everyday use.

PRODUCTION PROCESS

Made from carefully selected Arbequina olives and cold extracted shortly after harvesting to preserve delicate aromas, freshness and natural antioxidants.

AVAILABLE PACKS

1

UNIT

2

UNIT

6

UNIT

PRODUCT IDENTITY

Variety	EV00 100% Arbequina
Capacity	750ml / 25.5 fl oz
Format	PET Bottle
Origin	Castilla La Mancha Spain
Designation	PDO Campo de Montiel
Positioning	Daily use • Retail • Distribution

KEY SELLING POINTS

- Selected Harvest Arbequina EV00.
- Smooth and consumer-friendly flavour profile.
- Award-winning olive-shaped bottle.
- Ideal for gourmet retail and gift channels.

RECOMMENDED USE

Perfect for salads, fresh cheeses, avocado toast, white fish, vegetables and everyday cooking.



**High-Quality Extra Virgin Olive Oil
in a Lightweight PET Bottle**

Durable, Practical and Distribution-Ready

EXTRA VIRGIN OLIVE OIL

PICUAL Y CORNICABRA



Bold Spanish EVOO with intensity, balance and persistence

TASTING NOTES

Intense and expressive EVOO with aromas of green olive, tomato leaf, fresh herbs and artichoke. Well-structured on the palate, combining the strength of Picual with the complexity of Cornicabra. Medium bitterness and a pleasant peppery finish provide remarkable persistence and personality.

PROFILE

A distinctive blend of Picual and Cornicabra olives from the PDO Campo de Montiel. Robust, fresh and well-balanced, it is designed for consumers seeking authentic Spanish EVOO with character.

PRODUCTION PROCESS

Produced from selected Picual and Cornicabra olives and cold extracted to preserve aromas, freshness and antioxidant content.

AVAILABLE PACKS

1

UNIT

2

UNIT

6

UNIT

PRODUCT IDENTITY

Variety	Picual y Cornicabra
Capacity	750ml / 25.5 fl oz
Format	PET Bottle
Origin	Castilla La Mancha Spain
Designation	PDO Campo de Montiel
Positioning	Daily use • Retail • Distribution

KEY SELLING POINTS

- Blend of Picual and Cornicabra varieties.
- Award-winning extra fine oil variety.
- Rich and robust flavour profile.
- Naturally high in antioxidants.

RECOMMENDED USE

Ideal for grilled meats, roasted vegetables, tomato-based dishes, legumes, mature cheeses and artisan bread.

Product Matrix

OVERVIEW OF AVAILABLE CATEGORIES, VARIETIES, FORMATS AND PACKAGING OPTIONS.

Product Range	Variety	Product Type	Capacity	Pack 1	Pack 2	Pack 4	Pack 6
Glass	Arbequina Mario Sandoval	Food-Grade Glass	500 ml	✓	✓	✓	
Glass	Arbequina 100%	Food-Grade Glass	500 ml	✓	✓	✓	
Glass	Picual & Cornicabra	Food-Grade Glass	500 ml	✓	✓	✓	
Glass	Arbequina Organic Blue label	Food-Grade Glass	500 ml	✓	✓	✓	
Glass	Picual Organic Black label	Food-Grade Glass	500 ml	✓	✓	✓	
PET	Arbequina 100%	PET Plastic	750 ml	✓	✓		✓
PET	Picual & Cornicabra	PET Plastic	750 ml	✓	✓		✓
Glass	Airén White Wine Vinegar	Food-Grade Glass	500 ml	✓	✓	✓	

PRICE ANNEX

CONFIDENTIAL COMMERCIAL INFORMATION

UNIT PRICING BY ORDER VOLUME FOR GLASS AND PET BOTTLE PRODUCTS.

Glass Range Prices

Product	Bottle	Volume	Case (MOQ 4 pcs)	Pallet (MOQ 400 pcs)	Container (MOQ 4,000 pcs)
Arbequina Mario Sandoval	Glass 500 ml	500 ml / 16 fl oz	15.00 € / unit	11.00 € / unit	9.00 € / unit
Arbequina	Glass 500 ml	500 ml / 16 fl oz	14.00 € / unit	10.00 € / unit	8.00 € / unit
Picual & Cornicabra	Glass 500 ml	500 ml / 16 fl oz	14.00 € / unit	10.00 € / unit	8.00 € / unit
Arbequina Organic Blue Label	Glass 500 ml	500 ml / 16 fl oz	16.00 € / unit	12.00 € / unit	10.00 € / unit
Picual Organic Black Label	Glass 500 ml	500 ml / 16 fl oz	16.00 € / unit	12.00 € / unit	10.00 € / unit
Airén Reserve White Wine Vinegar	Glass 500 ml	500 ml / 16 fl oz	10.00 € / unit	8.00 € / unit	6.00 € / unit

PET Range Prices

Product	Bottle	Volume	Case (MOQ 4 pcs)	Pallet (MOQ 400 pcs)	Container (MOQ 4,000 pcs)
Arbequina	PET 750 ml	750 ml / 25.5 fl oz	14.00 € / unit	10.00 € / unit	8.00 € / unit
Picual & Cornicabra	PET 750 ml	750 ml / 25.5 fl oz	14.00 € / unit	10.00 € / unit	8.00 € / unit

AROMA & TRADITION



PREMIUM
SPANISH
EXTRA VIRGIN
OLIVE OIL



www.sancho-food.com

Nikelan Intertrading SL

Ciudad Real, Spain
+34 647 624 102