

BOTULARIUM S.L.U.

MONTE'S
UNIVERSALES

PRODUCT CATALOGUE
GAME COLD CUTS

MONTES UNIVERSALES

Born in the mountain to conquer your palate

The **artisan manufacturing** of our products is carried out in the little village of Guadalaviar, Teruel, at a height of 1500 meters, in the middle of **Montes Universales**. In this mountain range of **Sierra de Albarracín**, we found the perfect climate conditions for our cold cuts curing process.

Our surroundings form a natural reserve of 50.000 hectares which preserves lots of plant and animal species, and which houses a dehesa (pasturelands) of more than 6000 deers, roe deers, bucks and wild boars in the wild.

Due to all the above, ^{MONTES}UNIVERSALES is the brandname that embraces our cold cuts, pâtés, ready meals... **elaborated from game meat.**



OUR HISTORY

Past and present

Our company, **BOTULARIUM**, was established in 1991 with the aim of **producing artisan game meat products**, using the best quality ingredients to obtain exquisite fine food. This accurate selection of the raw materials ensures a unique flavour of ^{MONTES}UNIVERSALES cold cuts.

Our will has always been to convey the essence of **the ancient tradition of meat curing process**, which goes back to ancient times. This essence is present also in our production process.

We have a wide range of products: **cecina** (salted and cured meat), **salchichón** (sausage), **fuet** (thin cured dry sausage), chorizo (spicy sausage), **longaniza** (long spicy sausage) and **pâtés**.

GAME MEAT

The meat from the nature

Game meat distinguishes itself for the **low fat content**. In addition, it has a large content of proteins. It's rich in minerals like Calcium, Iron and Phosphorus, as well as in group B vitamins, which are essential for our organism. **Game meat comes exclusively from animals raised in freedom**, fed with natural pastures and tender buds of bushes.

The content of unsaturated fats in Game meat is lower than in other meat types, what makes game products basic for the dietary cuisine.

Deer and Wild boar meats stand out from our range of products. We are specialised in curing these noble meats, treating them with the maximum care to obtain a **unique product**.

PRESERVATION

Vacuum packed

We are committed to provide high quality products. With the goal of preserving all the properties of the cold cuts, **we pack our products under vacuum conditions**.

We recommend to **unpack our products and let them breathe for 20 minutes before their consumption**, to enjoy their optimum taste.

Our pâtés are packed in hermetically sealed tins with the aim to preserve all their properties. We highly recommend you to serve the pâté removing it completely from the tin, to savor with the five senses **these silky bits of game meat**.

All our products have to be stored at **room temperature**, in a dry place, and kept away from the sun light.



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DEER

CHORIZO



Deer chorizo cular box 
300-400 gr.



Deer chorizo cular 
300-400 gr.



Deer chorizo sarta box 
250 gr.



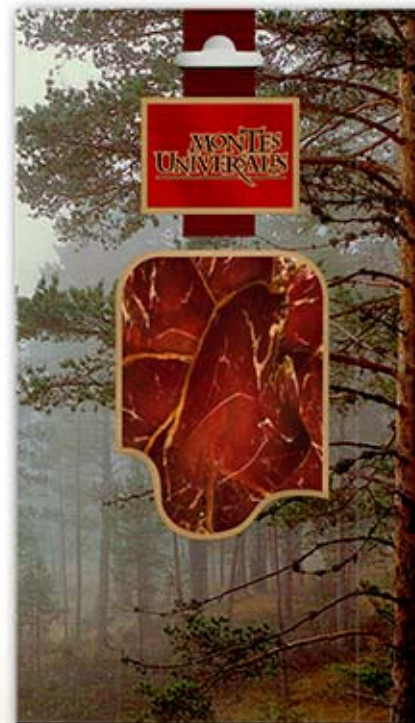
Deer chorizo sarta 
250 gr.

Shelf life: 12 months
Storage: room temperature

CECINA



**Deer
cecina**
250-350 gr.



**Deer sliced
cecina**
50 gr.



Shelf life: 12 months
Storage: room temperature

FUET




**Deer
fuet**
150 gr. 



**Deer fuet with
fine herbs**
150 gr.



**Deer fuet with
pepper**
150 gr. 

Shelf life: 12 months
Storage: room temperature

SELECTED VARIETIES



**Deer
salchichón
cular box**
300-400gr.



**Deer
salchichón
cular**
300-400 gr.



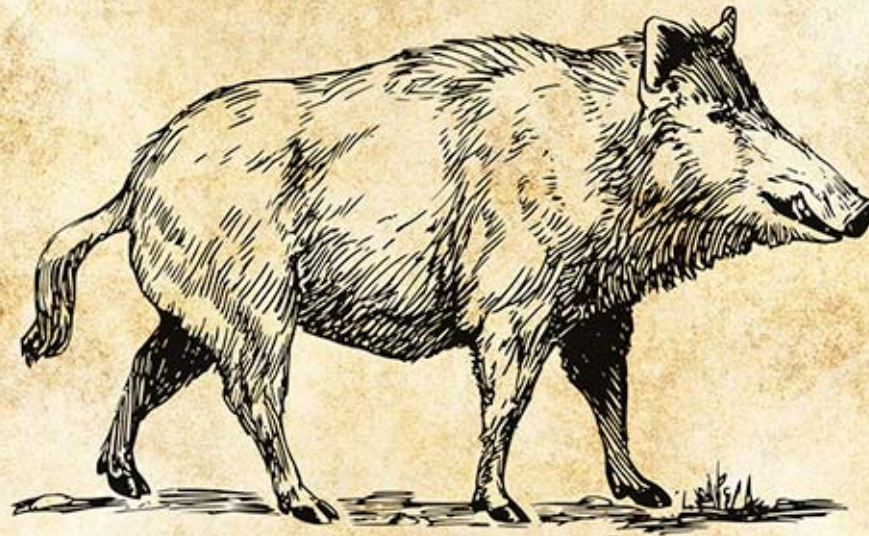
**Deer
secallona**
250 gr.



**Deer
longaniza**
250 gr.



Shelf life: 12 months
Storage: room temperature



WILD BOAR

CHORIZO



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Wild Boar
chorizo
cular box 
300-400 gr.



Wild Boar
chorizo
cular 
300-400 gr.



Wild Boar
chorizo
sarta box 
250 gr.



Wild Boar
chorizo
sarta 
250 gr.

Shelf life: 12 months
Storage: room temperature

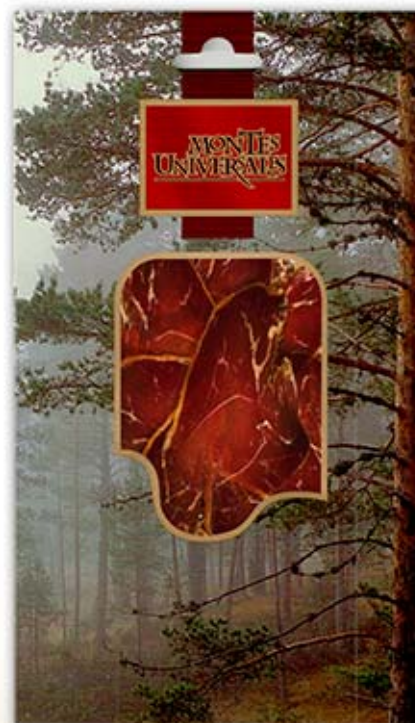
CECINA



MONTES
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**Wild Boar
cecina**
250-350 gr.



**Wild Boar
sliced cecina**
50 gr.



Shelf life: 12 months
Storage: room temperature

FUET



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**Wild Boar
fuet**
150 gr. 



**Wild Boar fuet
with fine herbs**
150 gr.



**Wild Boar fuet
with pepper** 
150 gr.

Shelf life: 12 months
Storage: room temperature

SELECTED VARIETIES



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**Wild Boar
salchichón
cular box**
250-350 gr.



**Wild Boar
salchichón
cular**
300-400 gr.



**BLACK
TRUFFLE**
OF SPAIN

**Wild Boar
truffled
salchichón
cular box**
300-400 gr.



**Wild Boar
longaniza**
250 gr.

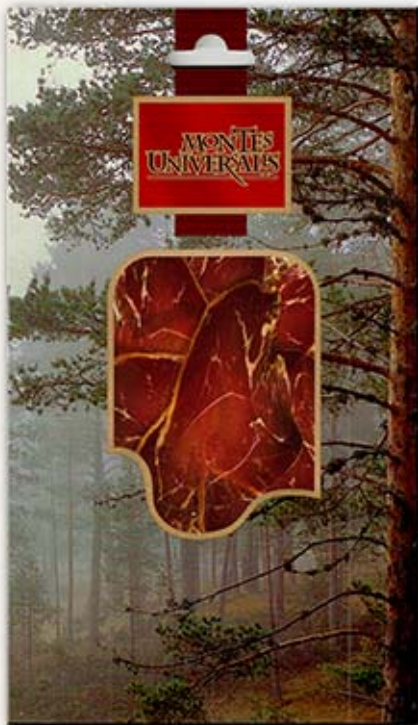


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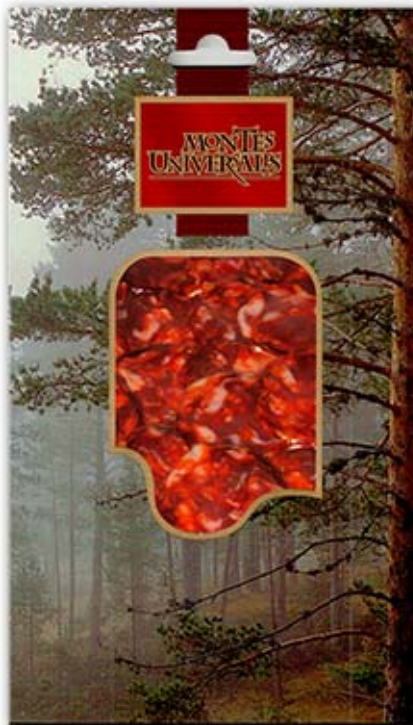


SLICES

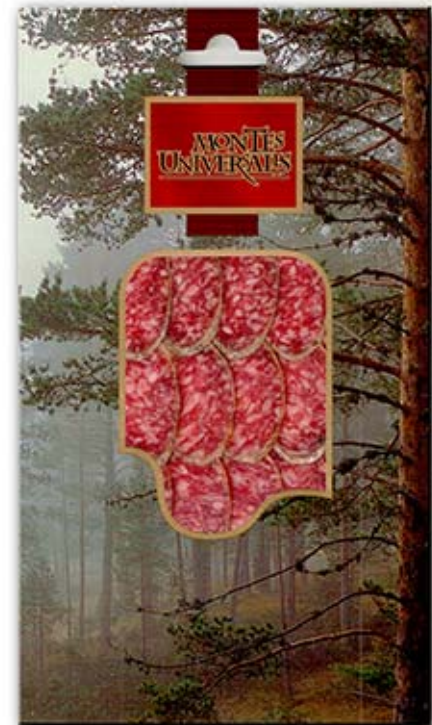
SLICES



Deer cecina
50 gr.



Deer chorizo
cular
100 gr.

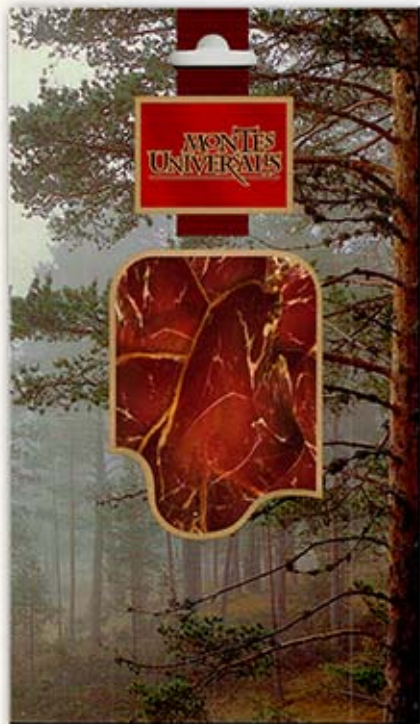


Deer salchichón
cular
100 gr.

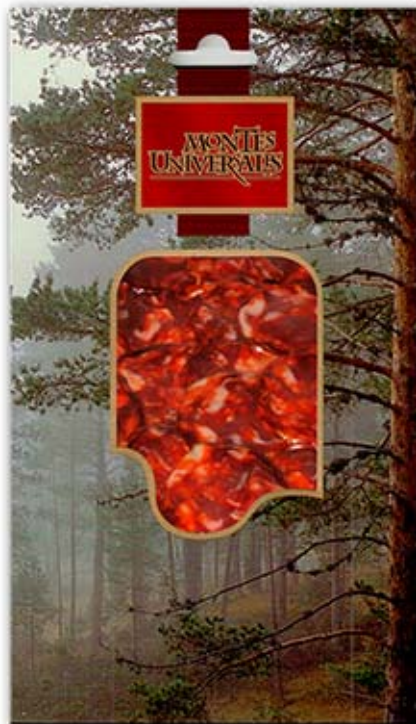


Shelf life: 12 months
Storage: room temperature

SLICES



**Wild Boar
cecina**
50 gr.



**Wild Boar
chorizo cular**
100 gr



**Wild Boar salchichón
cular basic or truffled**
100 gr.



Shelf life: 12 months
Storage: room temperature

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PÂTÉS

PÂTÉS



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**Truffled deer pâté
in Armagnac**
140 gr.



**Truffled buck pâté
in Armagnac**
140 gr.



**Truffled roe deer pâté
in Armagnac**
140 gr.



**Truffled wild boar pâté
in Armagnac**
140 gr.



**Duck pâté
in Armagnac**
125 gr.



**Truffled pheasant
pâté in Port wine**
125 gr.



**Partridge pâté
in Port wine**
125 gr.



**Truffled hare
pâté**
140 gr.

Shelf life: 48 months
Storage: room temperature

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CANNED FOOD

CANNED FOOD



**MONTES
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600 gr.



Bull Giardiniera



Pickled Dove Breast



400 / 870 gr.



Stewed Bison



Stewed Roe deer



Stewed Antelope



Bull Giardiniera



Deer in olive oil



Stewed Buck



**Deer flambé in
Cognac with
walnuts sauce**



**Wild boar flambé
in Cognac with
walnuts sauce**

Shelf life: 60 months
Storage: room temperature

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BOTULARIUM S.L.U.

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