



# ORANGES & CLEMENTINES

*A delicious passion*



**PERDINE**

desde 1890



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## A HERITAGE OF EXCELLENCE

*Perdine, is the story of a family  
passing on of its traditional savoir-faire  
of citrus varieties farming.  
Since 1890, each generation has committed itself to preserving  
and improving this tradition of excellence  
regarding taste.*

*The Perdine oranges and clementines are  
available to anyone looking for the best,  
from gastronomic experts to demanding private customers,  
everyone can access the pleasures of the orchard.*

## THE AUTHENTIC FLAVORS OF THE TERROIR



Thanks to ancestral know-how, Perdine restores the original and true flavor of the fruit in its purest and most perfect freshness. Our oranges and clementines benefit from a handcrafted and handmade care at all stages of production. Day after day, we work to sublimate the extraordinary qualities of our citrus fruits and reveal their full potential.



### **THE VALENCIAN MEDITERRANEAN, BIRTHPLACE OF ORANGES IN EUROPE**

The region of Valencia is no doubt the most appropriate soil for citrus varieties farming. By the end of the XVIII century, the first orange trees plantations found a perfect soil and an ideal climate.



The Perdine orchards are nestling in the very heart of the Les Valls de Sagunt valley. The orangeries, bathed in sunlight, bloom midway between the hills and the sea, our fruit extracts its incomparable flavor from this exceptional unique region.





# THE AWAKENING OF SENSES

*In 9 varieties*

*Through an exceptional and rare selection, Perdine gives back its letters of nobility to both oranges and clementines. Its intense and generous flavors will delight the most refined palates by offering a new tasting experience rich in gustative sensations.*

*With its fruit, Perdine offers an art of living «à la méditerranéenne» where the pleasures of the table reside in the purity and authenticity of the terroir.*

# CLEMENTINES

*Autumn and winter fruits, the four varieties of clementines selected by Perdine reach full maturity between October and March. Result of the crossing of mandarin and orange, this fruit with balanced flavors, has the advantage of being in its majority seedless.*



## Clemenules

Detected in 1953 in the Nules (Castellón), the Clemenules is distinguished by its relatively large size and thick peel, very easy to peel. Its melting and juicy pulp reveals balanced flavors in acidity and sugar.



## Fina

Small and dark orange in color, the Fina takes its name by the delicate fineness of its peel. Easy to peel, its tender and juicy pulp releases soft and sweet flavors.



## Clemenvilla

The Clemenvilla is a hybrid of clementine and tangerine. It has a flattened shape and a reddish orange color, its pulp is refreshing and generous in juice. Its fine and perfumed skin is more difficult to peel but allows a very good preservation.



## Ortanique

Contraction of orange, tangerine and unique, the Ortanique restores the tonic acidity point of the orange and the sweet and juicy taste of the mandarin. Of an intense orange color, its skin releases a powerful perfume by the great amount of essential oils that it contains. More difficult to peel than the others, the Ortanique likes to be desired, but its melting and very juicy pulp will not disappoint you.

# ORANGES

*Winter and spring fruits, our oranges offer all their taste potential from mid January to early June.  
Perdine offers five must-have varieties with surprising flavors.*



## Navel Lane Late



This large orange offers flavors of incomparable softness and very low acidity. Its «navel» is discreet and its skin is pale orange.



## Sanguinelli



The Sanguinelli is undoubtedly the most rare and surprising orange. Slightly more acidic than a common orange, its very juicy pulp fascinates by its intense deep red color.



## Navel Powell

With its King Size fruit, the Navel Powell is the spring orange par excellence. Its juice of very low acidity and high sugar content does not develop any bitterness.



## Navel Late

Of a good size, the Navel Late is appreciated for its crunchy texture and excellent taste. Very easy to peel, its pulp is sweet and juicy. It is probably the sweetest of the Navels.



## Valencia Late

Very different from the Navels, the Valencia Late is one of the latest varieties of Valencia. Medium to large size, its skin is easy to peel. Its flavors are sweet with a touch of acidity superior than the Navels.

EACH AND EVERY DETAIL  
MATTERS AND MUST AIM  
AT PERFECTION

## «Hand-made» fruits

Our fruits are carefully hand picked one by one allowing us to make sure of their perfect ripeness. After a slow ripening under the sun, our fruits are never stored. They are hand packed in biodegradable jute cloth sacks or nets which are locally-made.

## Taking care of the nature to get the best from it

At Perdine we know that it is only by preserving the environment and the terroir that we can reveal the extraordinary flavors of the fruit.

Our whole production benefits from the Sustainable Agriculture label granted by Valencia local agricultural authorities. We are committed to not using any post-harvest treatment. The fruits are not waxed and we don't use any kind of fungicide.

## Pristine freshness

To keep the freshness of the orchard, we ship the fruits right after the picking up without any period of storage. Delivered in 2 or 3 working days throughout Europe.

## A taste acknowledged by high gastronomy

Our oranges were labeled «Exceptional flavor» at the Superior Taste Award 2017 and 2019. The international jury of Taste & Quality Institute (iTQi), composed of the most prestigious Chefs and Sommeliers in Europe, granted Perdine 3 stars.

What's more, major luxury houses such as La Grande Épicerie of Le Bon Marché, Rob Gourmets' in Brussels and Sánchez Romero in Madrid already rely on us and sell our fruits.



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desde 1890



## OUR COMMITMENTS DISTINGUISH US



**SEASONAL FRUIT**  
Picked when ripe



**PICKING UP ON REQUEST**  
No storage

**PROFESSIONALS**  
Perdine offers an on-measure solution to professionals: pricing, packaging, presentations at the point of sale, etc.



**HAND HARVESTING**



**FREE DELIVERY**  
within 48 - 72 hours

Contact us to know more.



**SUSTAINABLE AGRICULTURE LABEL**  
No post-harvest treatment



**TASTE ACKNOWLEDGED**  
by a jury of professionals

## TASTING PERIODS

	Flavours	Oct.	Nov.	Dec.	Jan.	Feb.	March	April	May	June
Clementines <b>Clementes</b>	Juice : ★★★★★ Sugar : ★★★★★ Acid : ★★	●	●	●						
Clementines <b>Fina</b>	Juice : ★★★★★ Sugar : ★★★★★ Acid : ★		●	●						
Clementines <b>Clemenvilla</b>	Juice : ★★★★★ Sugar : ★★★★★ Acid : ★★			●	●					
Clementines <b>Ortanique</b>	Juice : ★★★★★ Sugar : ★★★★★ Acid : ★★						●	●		
Oranges <b>Sanguinelli</b>	Juice : ★★★★★ Sugar : ★★★★★ Acid : ★★★					●	●	●		
Oranges <b>Navel Late</b>	Juice : ★★★★★ Sugar : ★★★★★ Acid : ★					●	●	●		
Oranges <b>Navel Lane Late</b>	Juice : ★★★★★ Sugar : ★★★★★ Acid : ★						●	●		
Oranges <b>Navel Powell</b>	Juice : ★★★ Sugar : ★★★★★ Acid : ★							●	●	
Oranges <b>Valencia Late</b>	Juice : ★★★★★ Sugar : ★★★★★ Acid : ★							●	●	●







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**FOR ORDERS**

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