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Barrel to Table: Let us convert you

Gourmet olive oil and boutique vinegars from California are used to handcraft Flor de la Patagonia Vinaigrette, an artisan quality Argentine style vinaigrette

MONARCH BEACH, CA - "Flor de la Patagonia Vinaigrette" is the first in a line of upcoming Nuovoterra products. Nuovoterra produces Argentine favorites made in America. Flor de la Patagonia Vinaigrette is a traditional Argentine style wine vinaigrette made from a gourmet blend of premium olive oil and artisan vinegars. This savory dressing is used to enhance fresh foods and can be used for dipping bread, on salads or bruschetta, for marinating, roasting, braising or barbecuing meats, fish or vegetables. Flor de la Patagonia is passionately artisan and is handcrafted here in southern California with all American ingredients, the bulk being from California.

By choosing this product a customer is receiving a handcrafted vinaigrette made with 100% first cold pressed extra virgin olive oil – no oil substitutions, and a combination of boutique vinegars all created and produced in California.

We searched high and low to obtain the finest quality of vinegars for our recipe. We came across and chose California gourmet vinegars to equal the quality and freshness of our olive oil. The majority of our vinegars and balsamics are produced from premium Sonoma Valley wines that are hand-crafted by a family of artisans who turn the wine into vinegar. Our Blackberry balsamic is produced by a local California ranch that uses their own and locally harvested berries. We made sure that all the vinegars we use are locally hand-crafted in traditional methods, not mechanically aged using artificial ingredients or flavors. Just barrels of time to make these unique delicacies.

In addition, our herbs are non-irradiated and are sourced from a family owned business in the United States.



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There are two styles, Mellow and Robust, each in three varieties. Each variety is distinguished by the balsamic which helps temper the strong character of the wine vinegars – Port Wine Balsamic, Oak Wood Aged Balsamic or Blackberry Balsamic. An Argentinean style favorite, Flor de la Patagonia brings classic old world flavors to your table today.

- All Flor de la Patagonia Vinaigrette’s are vegan, gluten free and do not contain trans fat, MSG or preservatives.
- Each glass bottle is 375ml, approx. 12.7 ounces, with an antique green tint to protect the olive oil from damaging light exposure.
- Only 50 calories and 2 grams of sugar per tablespoon, and low in sodium at approx. between 110 and 135 mg per tablespoon serving.
- 23-servings per container.
- **Also available in bulk containers - contact Nuovoterra at sales@nuovoterraproducts.com for more information.**

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ABOUT NUOVOTERRA PRODUCTS

Nuovoterra began its commercial success in early 2013 and has steadily gained momentum within the gourmet food sector. This demonstrates that Argentinian fare is indeed on the rise among consumers and that once exposed, the quality, taste and background of our product wins foodies and regular shoppers alike.

Nuovoterra Products is a woman owned family business in California. Flor de la Patagonia is a tribute to our father’s heritage who was born and raised in the Patagonia region of Argentina. Translated to English it means: Flower of the Patagonia. Nuovoterra took old world recipes and crafted them with new world gourmet ingredients as would have been done in the past because good traditions should never be forgotten.



“I learned how to make vinaigrette through my mom and grandfather - Argentine style, no mustard in it. I then started experimenting with various vinegars and finally came up with this recipe that everyone loved - because I was always helping cook for the family and extended family, so I tried to make things better and faster like them - my mom and my grandpa... it was always about creativity, speed and taste... it's was my art, my zen (hahahaha)... but I still give credit to my family because without them, I'm not sure I would have had those experiences.”

- Lesley Roberts, Owner and Partner



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