

JAMON SERRANO 24 DEBONED



CODE	79211
COUNTRY OF ORIGIN **	Spain
WEIGHT	5 kg approx

**** ATTENTION: the origin of the raw material may be different**

Top range for Serrano Monte Nevado, matured for 24 months

DESCRIPTION	Pigs legs mainly white pig breeds crossed with Duroc
APPEARANCE	The boneless ham shows the classic asymmetrical pear shape, the meat is deep red, with few tyrosine grains
TASTE	Sweet and juicy, pleasantly soluble; the taste is long, with strong notes of acorn and nuts
MATURING	24 months
PRODUCER	Monte Nevado - Segovia - Castiglia Leòn - Spain
CURIOSITY	Monte Nevado dryers are located in natural environments where "intelligent windows" are used to enable the natural and long curing process in the fresh mountain air
SUGGESTIONS	Very nice tasted on its own; you can enjoy it comparing with a Parma ham matured for 24 months