

ACCIUGHE CANTABRICHE - 100 G GLASS JAR



CODE	93675
COUNTRY OF ORIGIN	Spain
WEIGHT	100 g

Cantabrian anchovies in extra virgin olive oil

DESCRIPTION

Cantabrian anchovies in extra virgin olive oil

APPEARANCE

Whole fillets boneless and intact, without cuts or breaks; the colour of the meat is brown to reddish because the fillets mature in brine (with more salt) for a shorter period compared to 00 anchovies

TASTE

The fillet is compact to the palate, pleasantly dolce and sapid, never salty, with a rich bouquet of aromas

PRODUCER

Yurrita e Hijos - Mutriku - Spain

OUR SELECTION

In the Cantabrian Sea, anchovies have the possibility to eat a lot in a water more oxygenated and colder than those of the Mediterranean; this leads them to develop a layer of fat such as to make the meat juicy and firm. The fat is one of the qualities of these anchovies, for this reason, the best catch is between April and June, in the months just after winter

CURIOSITY

Until the late 19th century, in Cantabria, anchovies were not considered valuable fish and were mostly used as bait or thrown back into the sea. Everything changes with the arrival of the first canning companies from Italy, where the tradition of anchovies' conservation is ancient. The first cannery in Cantabria, "La Dolores", was founded in 1908 in Santoña by Giovanni Vella Scatagliota, a "hunter" of anchovies from Trapani,