

## ACCIUGHE CANTABRICHE '00'



<b>CODE</b>	93677
<b>COUNTRY OF ORIGIN</b>	Spain
<b>WEIGHT</b>	Net weight 90 g; drained weight 55 g

Cantabrian anchovies '00' in extra virgin olive oil

### DESCRIPTION

Cantabrian anchovies '00' in extra virgin olive oil

### APPEARANCE

Big size fillets with a light brown colour, lighter compared to other anchovies because matured in low salt brine for a longer time; fillets are boneless and intact, without cuts or breaks

### TASTE

The texture is soft but compact, the fillets melt to the palate with an intense taste, sweet and round, slightly sapid in the end

### 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,