

ACCIUGHE CANTABRICHE IN SUNFLOWER OIL



CODE	93688
COUNTRY OF ORIGIN	Spain
WEIGHT	290 g netto, 150g sgocciolato

Cantabrian anchovies in sunflower oil

DESCRIPTION

Cantabrian anchovies in sunflower oil

APPEARANCE

Fillets are boneless and intact, without cuts or breaks, brown to reddish in colour because they mature in a more salted brine for a shorter period compared to 00 anchovies

TASTE

Fillet are 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, Sicily