

PALETA 100% IBERICO DE CEBO DE CAMPO



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| CODE | 79069 |
| COUNTRY OF ORIGIN | Spain |
| WEIGHT | 2,5 kg approx |

Boneless shoulder obtained by pigs of breed 100% Iberian

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| DESCRIPTION | 100% Iberica de Cebo de Campo pigs, fed in a semi-wild state with acorns and feed |
| APPEARANCE | The fat layer is thin and soft, the meat is intense-red in colour |
| TASTE | Sweet and fragrant, with toasted notes |
| MATURING | At least 27 months |
| PRODUCER | Monte Nevado - Segovia - Castiglia Leòn - Spain |
| OUR SELECTION | Monte Nevado has quality standards that are dictated by: attention to animal welfare, food quality, sustainability environmental, which translates into excellent quality raw material, to which maniacal care is dedicated in seasoning |
| CURIOSITY | The 100% Iberian de Cebo de Campo pigs selected by Monte Nevado live in a semi-wild state. This implies that during the Montanera, in an immense oak forest called 'Dehesa del Rey', the animals have the opportunity to graze free and eat about 12 kg of acorns per day and 1-3 kg of grass per day, but that nutrition is also supplemented with feed |
| SUGGESTIONS | Perfect to be tasted in pureness |