

# JAMÒN DE BELLOTA 100% IBERICO PRE-SLICED



<b>CODE</b>	79074
<b>COUNTRY OF ORIGIN</b>	Spain
<b>WEIGHT</b>	85 g

Jamón de Bellota 100% Iberian hand pre-sliced

<b>DESCRIPTION</b>	Jamón Iberico obtained from legs of Iberian pigs fed exclusively on acorns and grass during the Montanera, and aged at least 42 months
<b>APPEARANCE</b>	In practical ATM trays; the slices are well separated and are not in contact with the plastic to preserve the quality of the product
<b>TASTE</b>	Sweet and intense, with notes of dried fruit and hazelnuts; it has an excellent aromatic complexity and persistence
<b>MATURING</b>	At least 42 months
<b>PRODUCER</b>	Monte Nevado - Segovia - Castiglia Leòn - Spain
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	The 100% Iberian pigs selected from Monte Nevado live in the wild during the Montanera, in an immense oak forest called 'Dehesa del Rey'; in the Dehesa 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
<b>SUGGESTIONS</b>	A great ham to be cut with a knife and tasted in pureness