

JAMÓN DE BELLOTA 100% IBÉRICO PRE-SLICED



CODE	79074
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COUNTRY OF ORIGIN	Spain
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WEIGHT	85 g
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Jamón de Bellota 100% Ibérico hand pre-sliced

DESCRIPTION

Jamón Ibérico obtained from legs of Iberian pigs fed exclusively on acorns and grass during the Montanera, and aged at least 42 months

APPEARANCE

In practical ATM trays; the slices are well separated and are not in contact with the plastic to preserve the quality of the product

TASTE

Sweet and intense, with notes of dried fruit and hazelnuts; it has an excellent aromatic complexity and persistence

MATURING

At least 42 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% Ibérico 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

SUGGESTIONS

A great ham to be cut with a knife and tasted in pureness