

PALETA MANGALICA DISOSSATA



CODE	79084
COUNTRY OF ORIGIN **	Spain
WEIGHT	2,5 kg approx

**** ATTENTION: the origin of the raw material may be different**

Boneless Hungarian Mangalica pork shoulder

DESCRIPTION	Hand-salted Mangalica shoulder with sea salt, aged for at least 18 months in the cellars of Monte Nevado, located in the Segovia region
APPEARANCE	The meat has intense red hues with a noticeable marbling due to the fat
TASTE	Slightly fatty and smooth, it melts immediately in the mouth. It has a delicate and distinctive aroma with hints of dried fruit, hazelnuts, and subtle herbal notes. The salt is well-balanced, and the finish is excellent
MATURING	At least 22 months
PRODUCER	Monte Nevado - Segovia - Castiglia Leòn - Spain
OUR SELECTION	Monte Nevado follows quality standards based on animal welfare, the quality of nutrition, and environmental sustainability, which translates into raw materials of excellent quality, with meticulous care dedicated to the aging process
CURIOSITY	The Mangalica pig, originally from Hungary and still raised there, is distinguished by its characteristic woolly coat and richly marbled meat. This fat infiltration gives the meat a unique tenderness and natural sweetness. The animals are raised freely and follow a diet based on grains and wild foods, helping to create a deep and complex flavor
SUGGESTIONS	Perfect for tasting on its own or paired with toasted bread and tomato, perhaps alongside a structured red wine, such as a Ribera del Duero or a Rioja. For the best experience, we recommend slicing the product right after it comes out of the fridge; once sliced on the plate, it will quickly reach room temperature due to the characteristics of the fat