

JAMÓN MANGALICA - PRE-SLICED



CODE	79088
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COUNTRY OF ORIGIN	Spain
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WEIGHT	85 g
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Pre-sliced by hand in convenient 85 g ATM trays

DESCRIPTION

Spanish ham from the legs of Mangalica pigs born and reared in Hungary, processed and cured in Spain according to Iberian tradition; pre-sliced by hand

APPEARANCE

The slices are well separated and neatly arranged in a circle on the plate; the ham is characterised by significant intramuscular marbling and an intense red colour of the lean meat

TASTE

Sweet with a well-balanced TASTE; notes of toasted fruit and cellar linger on the palate

MATURING

at least 28 months

PRODUCER

Monte Nevado - Segovia - Castile and León - Spain

OUR SELECTION

A ham that we consider unique, obtained from pigs of an endangered Hungarian breed, recovered by Monte Nevado; the legs are processed in Spain in Monte Nevado's factories where, thanks to over 125 years of experience in the production of jamones, they are transformed into prized cured meats

CURIOSITY

ATM packaging prevents the slices from coming into contact with the plastic and allows the quality of the ham to be better preserved

SUGGESTIONS

Allow the ham to come to room temperature outside the refrigerator and enjoy it on its own; ideal for sharing as an aperitif!