Señorío de Olivenza

IBERICO DE BELLOTA WITH BONE



Ref: IBE-01

Weight: 8/9 kg

Aged: 42 months

Produced across Spain, especially in the southwest regions, Spanish Ibérico de Bellota hams (often known as pata negra literally 'black hoof" because the hoof and the skin of the Iberian pigs are usually black) are one of the finest cured hams in the world. This best of all Spanish hams, Jamón Ibérico de Bellota, comes from free range pigs that wander freely in the dehesa (native oak forests). Bellota literally means acorn in Spanish, and refers to hams made from pigs that enjoyed a diet of grasses and acorns throughout the finishing period (or montanera).

Bellota ham is cured from two to sometimes four years before it is ready to be sliced and served.

Jamón Ibérico de Bellota hams are very flavorful, with strong, complex aromas, slightly salty but almost sweet with flavors of cooked sugar, nuts and herbs. The meat of Ibérico pigs is deep red, with beautiful marbling of golden fat. As a result, the ham is bathed in flavor as it cures over years.

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