*Señorío de Olivenza*

# IBERICO LOMO BELLOTA TENDERLOIN



Ref: IBE-03

Weight: 1,5/2 kg

Lomo is the Spanish word for tenderloin. This Lomo Iberico Bellota, is a dry-cured meat made from Acorn fed Iberian pork tenderloin. Lomo is considered the most noble part of the pig, being a very lean single uniform muscle, with a delicate and exclusive taste.

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