



Acorns Iberico Ham.

Our hams come from **purebred** Iberian pigs, which had been reared in the wild and fed on acorns during the era of “**montanera**” between the Spanish oaks of the extensive **Dehesa of Extremadura** in Alburquerque (**Spain**).

One of the twelve **Master Ham Cutters** of Spain selects the best pieces. Then, they add salt and leave them to be cured between 18 to 24 months to reach its optimal healing. Our biggest **difference from others** is that our supplier controls all the production process. Since the birth of the animal, growing on their own fields, their natural feeding, until the Iberico Ham is released. Always been **respectful** with the animal.

One hundred per cent natural, brings enormous health benefits being low in salt, vitamins B1 and B6, rich in proteins, high oleic acid content that reduces cholesterol and prevent cardiovascular disease...

A limited production of 3000 units per year guarantees the **gourmet** character of our products.