



Don Liborio

Reserve Ham

Source

The hams come from pigs acids, female or castrated males produced on farms and raised on grains and natural feed, making time and patience to achieve a higher quality product. Stand out even texture and delicate flavor very fibrous and pleasant aroma.

Description

Are selected for curing only the hams with the desired quality. Profilers artisans shape the ham cut in the traditional "V". The curing time varies depending on weight, getting a little salty or sweet product. Once the settlement of post-salting ham drying with controlled temperature and humidity, drying is performed and maturity in our dryers, with strict temperature control and ventilation. After 12 months and up depending on their rank in weight, aging occurs in the hold, completing its evolution up to the aroma and texture characteristics of our hams.

Conservation

Under environmental conditions, preferably in a cool, dry, or hung on a ham holder.

Ingredients

Ham semi-fat, salt and preservatives E-250, E-252.



Ibérica de Jamones