



Don Liborio

Cellar Ham

The hams come from semi acids pigs, 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.

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 9 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.

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

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



Source

Description

Conservation

Ingredients



Iberica de Jamones