

Jamón Ibérico

Pata Negra

~The caviar of all hams~

Exclusively brought to you by Embrujo Flamenco

This fine ham is called Jamón Ibérico de Bellota (acorn), it's from free-range pigs that roam oak forests along the border between Spain and Portugal, also called cerdo negro or black pig, the only breed that naturally seeks and eats mainly acorns. The exercise and the diet have a significant impact on the unique and exquisite flavour of the meat; this ham is cured for 36 months.

25.00