

# IBÉRICO DE BELLOTA

## ARTURO SÁNCHEZ

*Extremadura, Spain*

### SENSORY PROFILE

Arturo Sánchez works exclusively with well known Iberian pig breeding experts in the best dehesa fields to the north of Seville and to the south of Extremadura. Born and bred in these fields, the pigs roam freely, resulting in a better exercised pig with more oxygenated meat and better fat infiltration. These pigs are acorn-fed for two full seasons, which is twice the standard practice. Twice the age means more fully developed muscle and bone mass, with healthy fat infiltration in the muscle, providing an unmatched flavor and a level of oleic acid surpassed only by olive oil. At the Arturo Sánchez facility in Guijuelo, each ham is hung manually, one by one, in drying sheds and cellars ensuring the wind can circulate around the entire ham. As each individual piece evolves, it is moved among cellars, year-round, in a combination that creates a special character. Windows are opened or closed depending on time of day, season, temperature and humidity. Time is the ally of these hams. Iberian ham artisans monitor the meat, making adjustments based on detailed observations and a wealth of knowledge.

### TRADITION

The foundations of today's Arturo Sánchez were established in the late 19th century, in the Candelario mountains, where the hams and sausages for the Royal House were made. The second generation, Arturo Sánchez Martin, established the present company in Guijuelo, creating a legacy based on understanding the ways in which climate and nature define the Iberico product and provide all of the animal's needs. This legacy continues today under the third generation leadership of Arturo Sánchez Gómez.



PRODUCT NAME	Jamón de Bellota Ibérico Bone-in
RETAIL SIZE	18 lbs
ITEM NO	AS1000
CASE	1 x 18 lb

PRODUCT NAME	Jamón de Bellota Ibérico Boneless
RETAIL SIZE	9 lb
ITEM NO	AS2000
CASE	1 x 9lb

PRODUCT NAME	Paleta de Bellota Ibérica Boneless
RETAIL SIZE	5 lb
ITEM NO	AS2050
CASE	2 x 5 lb

REVISED 1/9/2020

