



JULIAN MARTIN JAMON IBERICO DE CEBO

PRODUCER:	<i>Julian Martin</i>
ORIGIN:	<i>Guijuelo Salamanca, Spain</i>
ANIMAL:	<i>60% pure blood Iberian/40% Duroc Jersey Pigs</i>
STYLE:	<i>Air-dried ham</i>

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Taste: Sweet, nutty, subtly earthy

Texture: Smooth and silky

Eat with: Tomato rubbed bread, Toolunka Creek
Sevillano olives

Drink with: Manzanilla dry sherry, dry Cava, bold
Spanish red wine

Jamon Iberico is one of Spain's most important regional specialties. The quality of the hams varies dramatically depending on the breed of pig, the prescribed diet, curing technique and degree of aging.

This excellent quality Jamon is made from a breed that is 60% pure blood Iberian and 40% Duroc Jersey Pigs that have been fed on natural cereals and grains.

The jamon is allowed to cure naturally for a minimum of 20 months in the mountain air in the historical town of Guijuelo, just outside of Salamanca in the North-West of Spain.

Dark and sumptuous in colour, with distinct inter-muscular marbling, Julian Martin Jamon Iberico De Cebo, shows incredible length and variation of flavour. From sweet and nutty to subtle earthy flavours, it is complemented by its smooth and silky texture.

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