

JAMÓN



Cured Spanish ham is the irrefutable king of Spanish cured meats. But not all hams are created equally and the main difference is the breed of pig.

Though Spain is home to many different breeds of pigs, we generally refer to two main types of jamón, the jamón serrano and jamón ibérico.

The pigs used for jamón serrano, are usually common white hoofed breeds like Duroc. The pride and joy of Spanish hams are the legs with black hooves, from the Iberian Black Pig breed, native to Spain and Portugal.

The best of the best is Jamón Ibérico de Bellota. Acorn fed Iberian Black Pig. Delicious Iberian acorn fed ham from Huelva.

The price and quality of jamón varies enormously and that disparity stems from how the pigs were raised. The highest quality hams are made from pure-bred Iberian pigs who spend their lives feasting on wild acorns beneath the forests of southwestern Spain.