Redondo Iglesias

SERRANOS

Nuestros Serranos han sido elaborados siguiendo nuestra tradición familiar, un proceso de curación puramente artesanal. Desde 1920 cuatro generaciones de maestros jamoneros nos transmiten los autenticos aromas y sabores de antaño.



Since 1920

Our origins have shaped the history of Redondo Iglesias: a family business that began its journey in 1920 in the province of Salamanca. Since then, time, craftsmanship and know-how are still the base of our unchanged spirit.

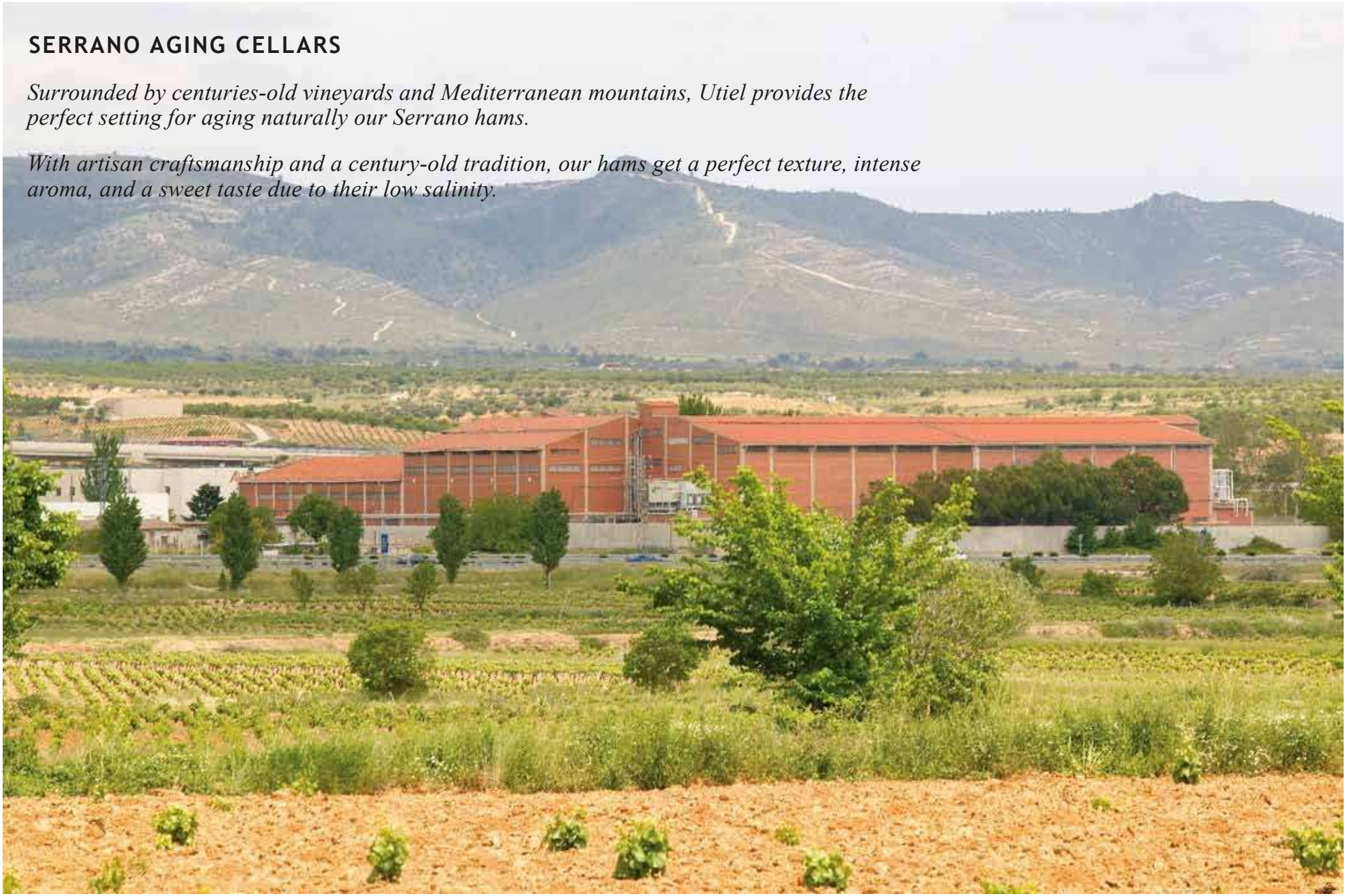
That is why all our Ibérico pigs are raised as they used to: in freedom, with a natural and balanced diet, and in the finest pastures. In our aging cellars, we also carry out an extended drying & natural process, just as it was done in the past, to ensure an optimal result.

Since 1920, many things have changed, but our essence and dedication to each and every one of our products remains the same.

SERRANO AGING CELLARS

Surrounded by centuries-old vineyards and Mediterranean mountains, Utiel provides the perfect setting for aging naturally our Serrano hams.

With artisan craftsmanship and a century-old tradition, our hams get a perfect texture, intense aroma, and a sweet taste due to their low salinity.



SIN ALÉRGENOS · ALLERGEN FREE · SANS ALLERGÈNES

SIN GLUTEN · GLUTEN FREE · SANS GLUTEN

SIN LACTOSA · LACTOSE FREE · SANS LACTOSE



JAMÓN SERRANO GRAN RESERVA SPECIAL + 18 MONTHS: bone in, boneless, deboned in 4 pieces & block

DESCRIPTION	CODE	WEIGHT	AGING TIME (months)
Serrano ham Gran Reserva Special	*27000*	*De 6 a 9 kg*	*+ 18*
Serrano ham Gran Reserva Special - covered	*27010*		
Serrano ham Gran Reserva Special - deboned	*27120*	*De 4,5 kg a 6,5 kg*	
Serrano ham Gran Reserva Special - Block	*27520*	*De 4,5 kg a 6,5 kg*	



Cód. 27120



Cód. 27000



Cód. 27010



JAMÓN SERRANO GRAN RESERVA +16 MONTHS: bone in, boneless, deboned in 4 pieces & block

DESCRIPTION	CODE	WEIGHT	AGING TIME (months)
Serrano ham Gran Reserva	*21000*	*De 6 a 9 kg*	*+ 16*
Serrano ham Gran Reserva - Covered	*21010*	*De 6 a 9 kg*	
Serrano ham Gran Reserva – Deboned	*22120*	*De 5 a 6 kg*	
Serrano ham Gran Reserva – Deboned & cut	*22220*	*De 4,6 a 5 kg*	
Serrano ham Gran Reserva – Deboned & refined	*22820*	*De 4,5 kg a 6,5 kg*	
Serrano ham Gran Reserva - Deboned w/lace up	*22320*	*De 4 a 5 kg*	
Serrano ham Gran Reserva – Block	*22520*	*De 4 a 5 kg*	
Serrano ham Gran Reserva – Half block	*22920*	*De 2 kg a 3 kg*	



Cód 22820



Cód. 22520



Cód. 21000



Cód. 21010



SLICED
JAMÓN SERRANO GRAN RESERVA

RANGE	CODE	WEIGHT
Fresh	*716020*	*100 g*
Basic	*706020*	*100 g*
Aperitivo	*756026*	*50 g*
Horeca	*706022*	*500 g*
	706001	*250 g*



Cód. 716020



Cód. 706020



Cód. 706022/ 706001



Cód. 756026



JAMÓN SERRANO GRAN RESERVA ALL NATURAL: no additives

DESCRIPTION	CODE	WEIGHT	AGING TIME (months)
Serrano ham Gran Reserva - All Natural	*28000*	*De 6 a 9 kg*	*+ 16*
Serrano ham Gran Reserva All Natural - Covered	*28010*		
Serrano ham Gran Reserva All Natural - Deboned	*28120*	*De 4,5 kg a 6,5 kg*	
Serrano ham Gran Reserva All Natural - Block	*28520*		
JSerrano ham Gran Reserva All Natural- Refined	*28820*		



Cód. 715020



Cód. 730025

LONCHEADOS

RANGE	CODE	WEIGHT	AGING TIME (months)
Fresh	*715020*	*100 g*	*+ 16*
Mini	*730023*	*75 g*	*+ 16*



Cód. 28120



Cód. 28000



Cód. 28010



CHORIZO SERRANO

RANGE	CODE	WEIGHT
Half piece	*52400*	*0,5 kg a 0,75 kg*

SALCHICHÓN SERRANO

RANGE	CODE	WEIGHT
Half piece	*53400*	*0,5 kg a 0,75 kg*

CHORIZO SERRANO SPICY

RANGE	CODE	WEIGHT
Full piece	*55000*	*1,1 kg a 1,5 kg*
Half piece	*55400*	*0,5 kg a 0,75 kg*



Redondo Iglesias

Maestros jamoneros desde 1920

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