Redondo Iglesias

IBÉRICOS DE BELLOTA

Ibérico products from acorn-fed (bellota) ibérico pigs and aged in natural cellars in Sierra de Candelario (Salamanca), in the traditional manner of our family know-how since 1920



Since 1920

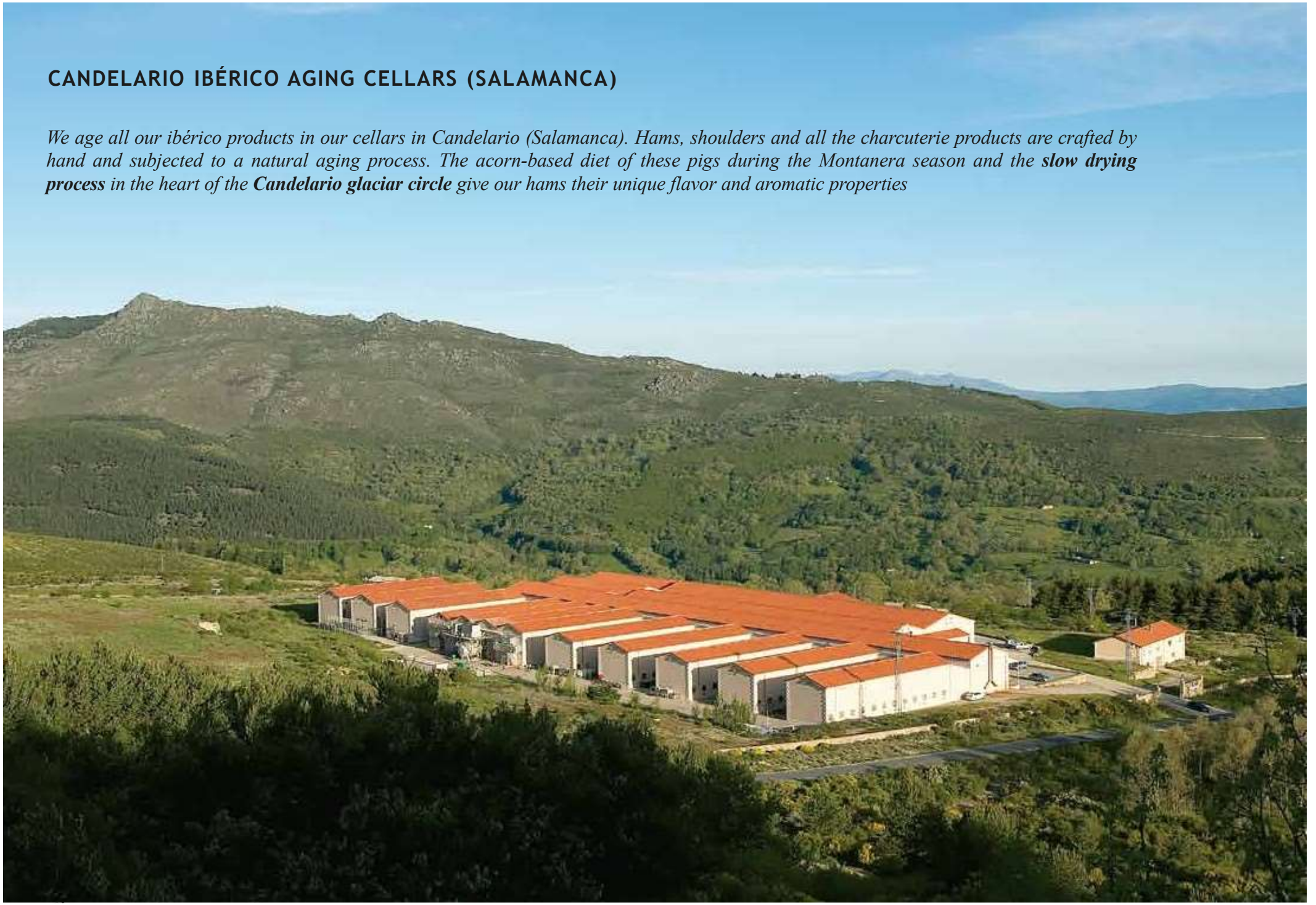
Our origins have shaped the history of Redondo Iglesias: a family business that began its journey in 1920 in the province of Salamanca. Since then, time, craftsmanship and know-how are still the base of our unchanged spirit.

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

CANDELARIO IBÉRICO AGING CELLARS (SALAMANCA)

We age all our ibérico products in our cellars in Candelario (Salamanca). Hams, shoulders and all the charcuterie products are crafted by hand and subjected to a natural aging process. The acorn-based diet of these pigs during the Montanera season and the ***slow drying process*** *in the heart of the* ***Candelario glaciar circle*** *give our hams their unique flavor and aromatic properties*





IBÉRICO BELLOTA (ACORN) HAM

DESCRIPTION	CODE	WEIGHT	AGING TIME (months)
Bellota 100% Ibérico ham	*80000*	*7,5 a 9,5 kg*	*+ 48 meses*
Bellota 50% Ibérico ham	*84000*		

DESCRIPTION	CODE	WEIGHT	AGING TIME (months)
Bellota 100% Ibérico ham Covered	*80010*	*7,5 a 9,5 kg*	*+ 48 meses*
Bellota 50% Ibérico ham Covered	*84010*		



Cód. 80010



Cód. 80000



Cód. 84010



Cód. 84000



DESCRIPTION	CODE	WEIGHT	AGING TIME (months)
Bellota 100% Ibérico ham Deboned	*80120*	*De 4 a 5,5 kg*	*+ 48 meses*
Bellota 50% Ibérico ham Deboned	*84120*		

DESCRIPTION	CODE	WEIGHT	AGING TIME (months)
Bellota 100% Ibérico ham Deboned & cut	*80220*	*De 4 a 5,5 kg*	*+ 48 meses*
Bellota 50% Ibérico ham Deboned & cut	*84220*		

DESCRIPTION	CODE	WEIGHT	AGING TIME (months)
Bellota 100% Ibérico ham Block	*84520*	*De 4 a 5,5 kg*	*+ 48 meses*
Bellota 50% Ibérico ham Block	*80520*		



Cód. 80120



Cód. 84520



Cód. 80220



Cód. 84220



Cód. 80520



IBÉRICO DE BELLOTA SHOULDER

DESCRIPTION	CODE	WEIGHT	AGING TIME (months)
Bellota 100% Ibérico shoulder	*81000*	*4 a 6 kg*	*+ 30 meses*
Bellota 50% Ibérico shoulder	*85000*		

DESCRIPTION	CODE	WEIGHT	AGING TIME (months)
Bellota 100% Ibérico shoulder Covered	*81010*	*4 a 6 kg*	*+ 30 meses*
Bellota 50% Ibérico shoulder Covered	*85010*		



Cód. 81010



Cód. 81000



Cód. 85010



Cód. 85000



DESCRIPTION	CODE	WEIGHT	AGING TIME (months)
Bellota 100% Ibérico shoulder Deboned	*81820*	*De 2,2 a 3 kg*	*+ 30 meses*
Bellota 50% Ibérico shoulder Deboned	*85820*		



Cód. 81820



Cód. 85820

DESCRIPTION	CODE	WEIGHT	AGING TIME (months)
Bellota 100% Ibérico shoulder Block	*81520*	*De 2,2 a 3 kg*	*+ 30 meses*
Bellota 100% Ibérico shoulder Block	*85520*		



Cód. 81520



Cód. 85520



IBÉRICO DE BELLOTA LOIN

DESCRIPTION	CODE	WEIGHT
Bellota 100% Ibérico Loin Whole piece	*31000*	*De 0,9 a 1,3 kg*
Bellota 100% Ibérico Loin Half piece	*31400*	*De 0,45 a 0,65 kg*
Bellota 50% Ibérico Loin Whole piece	*31050*	*De 0,9 a 1,3 kg*
Bellota 50% Ibérico Loin Half piece	*31450*	*De 0,45 a 0,65 kg*



Cód. 31000



Cód. 31400



Cód. 31050



Cód. 31450



CHORIZO IBÉRICO DE BELLOTA

DESCRIPTION	CODE	WEIGHT
Whole piece	*32000*	*De 0'9 a 1'1 kg*
Half piece	*32400*	*De 0'45 a 0'55 kg*
String	*39009*	*200 g*
String Gift	*39008*	*200 g*

SALCHICHÓN IBÉRICO DE BELLOTA

DESCRIPTION	CODE	WEIGHT
Whole piece	*33000*	*De 0'9 a 1'1 kg*
Half piece	*33400*	*De 0'45 a 0'55 kg*
String	*39011*	*200 g*
String Gift	*39010*	*200 g*



Cód. 32400





Cód. 39009



Cód. 39008

Cód. 33400



Cód. 39010



IBÉRICOS DE BELLOTA SLICED

HAM

LINE	CODE	WEIGHT
Premium	*741003*	*80 g*
Traditional cut by hand	*760002* *760003*	*70 g*
Maxi	*724008*	*120 g*
Fresh	*714023*	*80 g*
Mini	*730010*	*75 g*
Snack	*703008*	*40 g*



Cód. 760002



Cód. 760003



Cód. 724008



Cód. 714023



Cód. 730010



Cód. 703008



Cód. 741003



IBÉRICOS DE BELLOTA SLICED

SHOULDER

LINE		CODE	WEIGHT
Maxi		*725108*	*120 g*
Mini		*730011*	*75 g*
Snack		*703009*	*40 g*
Pack Mini	*100%* *50%*	*730404* *730403*	*4 x 75g*

LOIN

LINE	CODE	WEIGHT
Premium 100%	*743303*	*80 g*
Maxi 50%	*729108*	*120 g*
Mini	*730012*	*75 g*
Snack	*709106*	*40 g*



Cód. 730404



Cód. 730403



Cód. 703009



Cód. 729108



Cód. 730011



Cód. 730012



Cód. 743303



IBÉRICOS DE BELLOTA SLICED

CHORIZO

LINE	CODE	WEIGHT
Premium	*743400*	*100g*
Fresh	*713420*	*100g*
Maxi	*723108*	*120g*
Mini	*730013*	*75g*
Snack	*703406*	*40g*

SALCHICHÓN

LINE	CODE	WEIGHT
Premium	*743500*	*100g*
Fresh	*713520*	*100g*
Maxi	*723208*	*120g*
Mini	*730014*	*75g*
Snack	*703506*	*40g*



Cód. 723108



Cód. 730014



Cód. 743400



Cód. 713420



Cód. 703406



Cód. 703506



Cód. 713520



Cód. 743500

Redondo Iglesias

Maestros jamoneros desde 1920

PLANTA DE IBÉRICOS

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