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LA HOGUERA DUROC SERRANO 18 MONTH GRAND RESERVE

PRODUCER: *La Hoguera*

ORIGIN: *San Pedro Manrique, Tierras Altas, (highlands of Soria) Spain*

ANIMAL: *Duroc Pig*

STYLE: *Air dried Spanish Serrano Leg*

The production of Serrano ham is layered with history and holds a particular place of pride with Spanish food producers as one of Spain's iconic food products. Endless combinations of breed of pig, feeding patterns, production and aging methods have been tried, tested and refined over generations.

Debate still rages as wildly as ever about the best way to produce a superior ham. In truth it's a pointless argument as all versions of this iconic product reflect the subtlety and nuance of each region and producer and are unique and special in their own way.

This particular ham is grown and produced in the region of San Pedro Manrique from 100% Duroc pigs. Matured on the bone for 18 months before deboning it has a masculine savoury flavour and dense texture.

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