

Three generations of master ham specialists have made Redondo Iglesias one of the most respected premium brands from Spain. Part of the success of Redondo Iglesias is due to the painstaking care and attention given by the master ham makers throughout the entire production process. From the selection of quality whiter pig producing farms to the aging process in the silence of our curing houses and cellars in mountains of Utiel and Candelario.



Unique Selling Points

- Aged a minimum of 12 Months
- Sweet, earthy flavor that is less salty
- Dry and smooth texture

The Curing and Aging Process

Upon receipt of fresh Serrano Hams, the legs are placed into salting rooms filled with beds of Mediterranean Sea Salt. After about 6 days the hams are moved to the curing cellars where Redondo recreates nature with aging rooms that vary in temperature and humidity. This minimum 12 month process is designed to simulate the four seasons.

**Center Cut Serrano Ham
12 Month (Deli Loaf)**

1/10lb
SUPC 7112321



**Serrano Ham Boneless
12 Month**

1/12lb
SUPC 7112362



**Serrano Ham Boneless
18 Month**

1/13lb
SUPC 7112406



**Serrano Ham Bone-In
18 Month**

1/16lb
SUPC 7112412



Ham Stand

1/4.5lb
SUPC 7112234
(ships via FEDEX GROUND)



Serrano Ham Pre-Sliced

5/1lb
SUPC 8859185
12 Month Vacuum Pack



Jamon Iberico Boneless

1/13lb
SUPC 2139669
Aged 24-28 Months



Jamon Iberico Bone-In

1/19lb
SUPC 2139709
Aged 24-28 Months



Distributed by:

CIAOIMPORTS
authentic specialty foods



**Redondo Iglesias items ship via FedEx Standard Overnight Mon-Thurs
NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**

