



ANTONIO ÁLVAREZ  
JAMONES



## Trevélez Ham

**CURED OVER 23 MONTHS**



With Skin and Leg Bone

8 437005 512054

Product classified by the Regulating Council of the Specific Designation of Quality (P.G.I.) as Trevélez Ham.

The ham undergoes over 23 months of a natural, home-made curing process in Trevélez, a 1.700 meter high village set in the Natural Park of Sierra Nevada. The taste is mild and delicate with a very low salt content and no artificial additives or coloring are used.