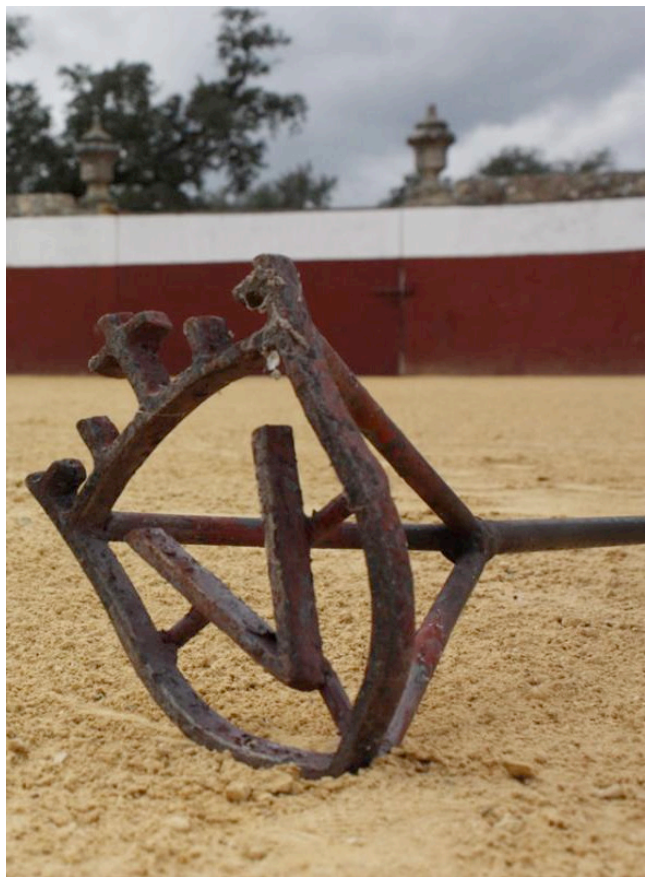


# HERITAGE

A historic legacy





## 1730

This is the year in which the Domecq family arrived in Spain. A name that soon became synonymous to high quality food and wine, starting with sherry and brandy.

A know-how passed down from father to son, always side by side with their second passion: the rearing of animals in a free range environment, like their 100% Iberico pigs.

## 1970

Juan Pedro Domecq Solís started raising these 100% Iberico pigs on his estate in Lo Álvaro, Seville.

In an ambitious search to create the most exquisite ham, Juan Pedro put his trust into different studies, carried out in various Spanish universities. This resulted in the definition of a very unique breed as the best for their Iberico ham: the 100% Iberico Lampiño-Mamellado pig.

## 2000

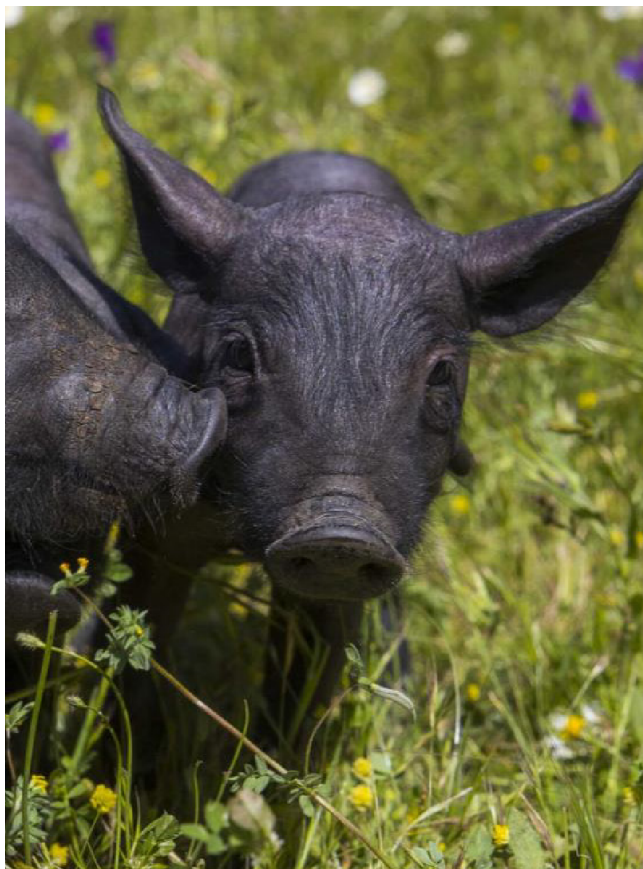
With the support of his son, he launched the Domecq ham, a product of excellent quality, always based in their long-term experience as breeders of 100% Ibérico pigs.

## TODAY

The fifth generation of these top quality breeders and entrepreneurs continues to lead the Domecq ham business into the future: Juan Pedro, Teresa and Isabel Domecq Morenes.

# FACT

Our own farmin and limited production.





## 100% IBERICO MAMELLADO-LAMPIÑO BREED

A unique and almost extinct breed of pigs selected by the founder as the best breed for the production of Iberico de bellota ham, due to its fantastic acorn conversion rates and high fat muscle infiltration. A breed that is characterized by small sized pigs: lampiños (without hair), dark skinned, slim legged and bearing their typical “mamellas” (two meaty appendixes that hang from both sides of their neck).

## OUR OWN FARMING AND LIMITED PRODUCTION

The pigs are born at our farm in Cortijo Lo Alvaro, our family home, in the care of Vicente and Claro, our swineherds.

This allows us to guarantee our continued compromise with quality production: only using our very own 100% Iberico de Bellota pigs (mother and father 100% Iberico).

Our yield is limited to 3000 pigs per year, this allows us to maintain total and constant control of all the breeding and production aspects.

## FEEDING

Our pigs live free range in great expanses of meadows since they are piglets and until they're sent to the slaughter-house. This allows them to enjoy twice the Montanera (acorn season) along their lives, as young pigs and then the final season: a 4 month period before they are slaughtered, doubling the time that is required for their “Bellota” status (60 days). The pigs are slaughtered with an average 22 months, also well above the age required by legal standards. This reflects in the intense flavor and aroma of our ham.

# TIME

Artisanal production, a slow and meticulous process.





## PRODUCTION PROCESS

Salting, Curing, Testing. Trades as old as 100% Iberico Bellota ham. A knowledge that is passed down from generation to generation.

### SALTING

This is the first phase in our production process. An especially sensitive task, as it will give the ham the quality of flavor that makes this excellent raw produce into an exceptional product. For this we count on Juan José, our Master Salter, who has spent his entire life amongst ham and salt, an experience that allows him to indulge every one of our products as it deserves.

### CURING AND TESTING

This is a totally artisanal process, in which every leg is treated as a unique and unrepeatable product. Daniel, our Master Ham-Maker (Maestro Jamonero), supervises the curing of every leg, all along the long drying process. The curing takes an average of 42 months and can go up to 60. It is essential to choose the optimum curing moment of each piece, assessing them one by one, before they're sent to the market.

To this end, the final step is the "cala": we puncture the ham with a cow's bone and evaluate its aroma. In Daniel's hands the final test for the highest quality ham.