

Los Pedroches

DENOMINACIÓN DE ORIGEN

P.D.O LOS PEDROCHES: A COMMITMENT TO EXCELLENCE

Burgundy-purple colour with fat-marbled muscle. Pleasant and smooth texture on the palate. Not very salty, almost sweet. Juicy. Its fat gives this product a unique and unmistakable flavour. We're looking here at one of the jewels of world cuisine.

100% Iberico acorn-fed ham with P.D.O. Los Pedroches.



The territory

A thousand-year-old Dehesa grazing meadow formed by centuries-old oak trees. 100% Iberian pigs. Livestock expertise passed down from generation to generation. An ideal climate for curing Iberico ham legs and shoulders naturally. Pampering and care from our master curers.

At Los Pedroches we decided to seek excellence and guarantee the tastes and sensations that have always accompanied this great product by returning to tradition. We are proud to boast everything needed for this: Dehesa grazing meadow, 100% Iberian pigs and the know-how of our people.

Our 100% Iberian pigs have always grazed freely under our oaks and been fattened by only eating what the Dehesa offers them: acorns and grass. Always freely moving around and grazing, their meat takes on a truly unique quality impossible to obtain otherwise.

We still prepare this excellent raw material through a traditional and painstaking process full of care and pampering, based around the natural climate conditions of the northern Córdoba province.

The Guarantee of Designation of Origin.

And as each piece is unique, the Regulatory Council of the Los Pedroches Protected Denomination of Origin identifies each and every one with an individually-numbered seal and band.

And to ensure its authenticity for consumers, each piece, leg or shoulder, is protected by the P.D.O. Los Pedroches and reaches the market with a seal and band numbered by this Regulatory Council, which specifies the category of the piece, both breed and food source. If the piece that you sell does not carry these hallmarks, it is not an authentic ham from Los Pedroches.

This control takes place throughout the entire production process, from farming to the traditional ageing of pieces in natural cellars, and guarantees consumers the authenticity of the pieces. It is a perfect harmony that seeks excellence in each piece, which in turn is highlighted by a unique and bountiful backdrop: the Los Pedroches grazing meadows.

A unique breed: the 100% Iberian pig. Livestock tradition and a specialist industry that take advantage of the unique hot and dry climate of the area.



Entreprises associées/Producteurs/ Commerçants

AGROIBÉRICA DE POZOBLANCO, S.L. * Pozoblanco. Córdoba - Tfno: 957 77 07 97

BELLOTERRA DELICATESSEN, S.L. * Añora. Córdoba - Tfno: 957 13 19 07

COVAP, S.C.A. * Pozoblanco. Córdoba - Tfno: 900 70 90 70

DEHESAS REUNIDAS, S.L. * Belmez. Córdoba - Tfno: 957 57 31 10

EMBUTIDOS CAMILO RÍOS, S.L. * Fuente Obejuna. Córdoba - Tfno: 957 58 40 85

HNOS. RODRÍGUEZ BARBANCHO, S.L. * Hinojosa del Duque. Córdoba - Tfno: 957 14 02 44

IBÉRICOS DE BELLOTA, S.A. (IBESA) * Vva de Córdoba. Córdoba - Tfno: 957 12 20 00

IBÉRICO DE CARDEÑA, S.L. * Cardeña. Córdoba - Tfno: 957 17 43 50

JAMÓN JAROTE, S.L. * Vva de Córdoba. Córdoba - Tfno: 957 12 08 34

JAMONES DIEGO LÓPEZ, S.L. * Vva de Córdoba. Córdoba - Tfno: 957 12 91 35

JAMONES Y EMBUTIDOS LA FINOJOSA, S.L. * Hinojosa del Duque. Córdoba - Tfno: 957 14 20 56

JAMONES Y EMBUTIDOS MAJADAPEDROCHE, S.L. * Vva de Córdoba. Córdoba - Tfno: 957 12 90 70

JAMONES IBÉRICOS DEHESA DE CAMPO ALTO, S.L. * Espiel. Córdoba - Tfno: 957 36 33 57

LATIBER 2010, S.L.U. * Cardeña. Córdoba - Tfno: 957 12 18 44

SEÑORÍO DE LOS PEDROCHES, S.L. * Vva de Córdoba. Córdoba - Tfno: 957 12 11 67

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN PROTEGIDA LOS PEDROCHES

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