



REDONDO IGLESIUS Valdelacasa, Salamanca Spain is where Redondo founder Antonio began his signature meat curing processes in 1920. His son took over the business in 1979 and continued his father's methods and traditions of slowly dry-curing their sausage and Iberico hams. Aside from cure time, the secret to Redondo's quality and optimum flavor also lies in the diet of their hogs, which is natural and carefully selected. All over the world, the name "Redondo Iglesias" has become associated with reliability and quality.

SPMEAT9C	REDONDO JAMON IBERICO BONELESS (22-24 MONTH)	14 LBS
SPMEAT9	SERRANO HAM BLACK LABEL (18 MONTHS)	12 LBS
SPMEAT9B	SERRANO HAM RED LABEL (12 MONTHS)	12 LBS
SPMEAT9E	SERRANO HAM SLICED (15 MONTH)	3 OZ



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