



## REDONDO IGLESIAS

### Valencia, Spain

Evolution can only be understood when  
there is a deep respect for tradition.

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#### About Redondo Iglesias

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.

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# Featured Items



SPMEAT9



SPMEAT9B



SPMEAT9C



SPMEAT9E

SPMEAT9	Black Label Serrano Ham	14 LB
SPMEAT9B	Red Label Serrano Ham Aged 12 Months	12 LB
SPMEAT9C	Boneless Iberico Ham	12 LB
SPMEAT9E	Sliced Serrano Ham	3 OZ

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