

Dehesa Cordobesa Chorizo de Bellota Ibérico

Meaty and unctuous, this dry-cured sausage is flavored with paprika to give it a bit of a kick. Coarsely chopped Ibérico pork meat is mixed with pork fat to create a sausage superb for tapas or cooking. All Dehesa Cordobesa® products are “de Bellota 100% Ibérico,” meaning they come from 100% purebred, acorn-fed Ibérico pigs. This is the highest possible classification of Ibérico meat and is quite rare. For this Chorizo, the pigs spend their last 3-4 months eating acorns until they reach the correct weight for slaughter. They roam freely within the nearly 1 million acres of dehesa (oak forest) in the Valle de Pedroches in Córdoba. This dehesa is notable for its Encina Oak trees, which produce acorns considered to be the sweetest in Spain, giving the meat its unparalleled sweet and savory flavor.

Product Details

Item	016993
Brand	Dehesa Cordobesa
Sold By	CS
Pack Qty	12
Pack Size	10 oz
Case GTIN/EAN/UPC	N/A
Unit UPC	N/A
Country of Origin	Spain
Shelf Life from Production	12 months
Storage	Refrigerated
Kosher	No
Gross Case Weight	7.67 LB
Ingredients	Acorn fed Ibérico pork, salt, paprika, dextrin, milk powder, whey, sodium caseinate, garlic, dextrose, rosemary extract, potassium nitrate, sodium citrate, paprika extract. Beef casing.

