

Cantavieja

A unique location for an exceptional product!

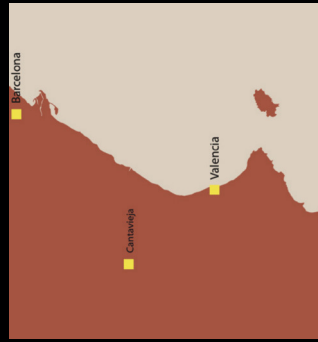
1,300 meters above sea level... 750 inhabitants... Narrow alleys dotted with medieval-style houses crisscross the village on both sides. Cantavieja is on the list of the Most Beautiful Villages in Spain.

From the top of its steep rocky headland, the village presents an imposing silhouette inviting you to discover and stroll through its cobbled lanes. The main street, Calle Mayor has retained its old walls where you can still feel the passage of the Templar Knights. A large square with arcades sittings at the end of Calle Mayor is the impressive Plaza Cristo Rey. Nearby, stands an old stone building, with two large wooden medieval style doors and its historic balcony - welcome to our Alto Maestrazgo Ham Dryer!

«Like our ham, Cantavieja cannot leave you indifferent. We benefit from an exceptional and unique geographical position in the Province of Aragon. At this altitude, the medieval and authentic air that blows here is the unique setting for our meat refining activity.»



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PREMIUM QUALITY
AUTHENTIC

SALT 'N' LAMB



ORIGINAL PRODUCT



JAMBON D'AGNEAU

UNE expérience unique

SALT'N'LAMB

Presents the leg of lamb in its purest tradition - salt (ing), dry-cured in a natural and artisanal way from the region of Teruel in Spain.

Originally from the province of Aragon in Spain, the lambs used for our hams are raised by small local producers with the greatest care, outdoors and roaming free.

Grouped under the Protected Geographical Indication «Ternasco D'Aragon», La Rasa Aragonesa, Ojinegra Turolense and Roya Bilbitina are three breeds that feed exclusively on grass from mountain pastures and meadows.

Thanks to this natural diet and regional climate, after salting and maturing, a completely exceptional meat is produced with an intense taste and a soft and oily texture. For thousands of years the Teruel region has refined and produced the tastiest products in Spain.

The production begins with the salting of the legs as soon as they are received in our natural stone dryer. The hams are washed in cold water to remove the salt and stored in a room for up to two months.

The dry-curing is carried out in our natural stone dryer, without any addition of sugar, preservatives, acidity correctors and antioxidants.

During the curing of our hams, lasting between 6 and 12 months, we carry out regular tests and checks on each piece to ensure all the aromas are released and the texture becomes increasingly tender.

Our lamb ham is the result of several years of research and work to achieve a truly qualitative and exclusive product, satisfying the curiosity and appetite of many gourmets looking for new and unique experiences.

The nurturing of such delicate meat combined with the natural climate, the authentic drying and refining techniques plus the traditions and years of knowledge from our region make our lamb ham a truly unique product the world over.

100% natural!
100% traditional!
100% authentic!

