

CARDISAN

1898



## The legend of Guijuelo: pure Iberian.

A culmination of passion for tradition and quality. Cardisán is proudly a third-generation, farmer-owned producer. Every slice of goodness goes through a meticulous, handcrafted process passed down from generation to generation.



### Animal Welfare

Humanely farmed in a low-stress environment, Cardisán's Pata Negra are **free-range** and lives in harmony with nature. They eat when they want, sleep where and when they want, in a pasture the size of 200 football pitches.

### The secret behind Cardisán lies in its origin, Guijuelo.

Guijuelo DOP Jamón Ibérico, Spain's first ham Protected Origin (1996), is the northernmost major producing region. Its cool, dry, high-altitude climate yields **softer, fattier hams** with a silkier texture and buttery mouthfeel compared to those from warmer southern areas.



### Full Control of Value Chain

From birth to packaging, every stage is managed in-house. The pigs are **fed acorns throughout their lives** – not just in the final season\*.

*\*Corporate producers often buy legs on contract, only ensuring acorn feeding in the last months to meet minimum requirements.*



### Aged to Perfection

At Cardisán, 100% Iberico Jamon de Bellota is **cured for a minimum of 48 months**. Shortening this critical period compromises the end quality. Patience is essential for excellence, and you can taste the difference.

Prices are subjected to the GST.

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## Capaquebrada

### IBERIAN ACORN-FED HAM

Breed: 100% Pata Negra | Cured for min. 48 months




Black Label

#### JAMON (Rear Leg)

WHOLE LEG  
between 6kg to 10.5kg

DEBONED  
between 1.25kg to 1.75kg

SLICED (100G)   
1 pkt x 100g

SLICED (50G)   
1 pkt x 50g

#### PALETA (Front Leg)

WHOLE LEG  
between 4kg to 6.5kg

#### LOMO (Back)

PORK LOIN  
between 0.8kg to 1.8kg



## IBERIAN CEREAL-FED HAM





Green Label

Breed: Duroc-Pata Negra | Cured for min. 36 months

#### JAMON (Rear Leg)

DEBONED  
between 1.25kg to 1.75kg

SLICED (100G)   
1 pkt x 100g

SLICED (50G)   
1 pkt x 50g



### How to prepare deboned ham

#### Best prepared using a wheel slicer

**Tip:** An electric one is sufficient, as it is cost-effective and does not take up as much space as a manual slicer.

### How to enjoy sliced ham

#### Best eaten at 20-25°C

**Tip:** For ham taken straight from the refrigerator, warm it up by running it under hot water for a few seconds - just until the white fat on the ham turns transparent. Dry the package and enjoy!