

**100%
NATURAL**



**SIN
GLUTEN**

Luis Gil

**MÉTODO DE PRODUCCIÓN ECOLÓGICA
ORGANIC PRODUCT**



ARTISANS



Our family has been devoted to cattle breeding, selling fresh meat and making handcrafted sausages for four generations. The highest product quality and the traditional values of our profession are the essence of a philosophy passed down from parents to children.



Today, with the fourth generation fully engaged in the business, we have launched a project that further binds us to this land and allows us to produce sausages and organic fresh meat from our own farm. We raise our pigs in complete freedom and organically, slowly, in harmony with nature and man.



ORGANIC PRODUCTS



Organic production tries to combine animal welfare, the environment and a natural production method. In Luis Gil with our sausages and organic fresh meat we have created a range of quality, handcrafted and healthy products.

They are all organic, 100 % natural and gluten-free (suitable for people with food allergies or intolerances to lactose and eggs, among others).





'EL ENCINAR DE OCÓN'



'El Encinar de Ocon' is our farm, located in Ocón Valley (La Rioja - Spain). Its 17 hectares of scrub are covered with shady oak surrounded by a privileged environment, with a rich historical, cultural and archaeological heritage declared a World Biosphere Reserve by UNESCO . The estate has all the advantages for our pigs, very rural animals, with high quality meat, to happily grow outdoors, feeding on the grass and roots they find in the farm and a 100 percent organic diet.

For 1 year the piglets are raised on our farm alone, at will, naturally. They have food and water available, which favors the slow growth of the animals. Our work is solely to monitor their evolution and use prevention methods to avoid the development of disease or eating disorders..





PRODUCT	Approx. WEIGHT	UNITS	CURING	PACKAGE	BEST BEFORE DATE
Bone-in ham	9-12 Kg.	1	3 years	Natural	1 year
Boneless ham	7 kg.	1	3 years	Vacuumed sealed, whole or pieces	1 year
Bone-in shoulder ham	6-8 Kg.	1	30 months	Natural	1 year
Boneless shoulder ham	5,5 kg.	1	30 months	Vacuumed sealed, whole or pieces	1 year

GRAND RESERVE HAM AND SHOULDER HAM



Ingredients: organic ham or shoulder ham and salt.

Preparation: cutting and massaging hams one by one, cold salting and drying in warehouse. Drying is carried out in a cold atmosphere during the first year and then naturally, slowly. Temperature and relative humidity are controlled only during the first stage.

Curing: shoulder hams are cured for over two years and ham for at least 3 years.



Tasting notes

Appearance: unbeatable look, with a good shape and excellent tone. Due to our animals being free-range bred, the slices have good marbling and distribution of fat and the meat has a bright color with intense roasted tones, obtained during curing.

Aroma and flavor: very aromatic, with an excellent amount of salt as well as a juicy and very consistent texture. Its flavor is intense, with notes of herbs and sweet flavors with hints of honey. It has a very pleasant and persistent aftertaste.

(Rated as second best organic ham according to Spanish Tasters Union in Spain 2009)



Store at room temperature up to a maximum of 14°C. Open the vacuum seal before consumption and never eat it cold, as the fat marbling will not be appreciated equally. Cut, preferably very thinly, with a knife and across, although it is a ham with "high cutting performance" in any way.

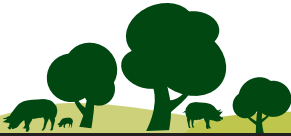


PRODUCT	TYPE	WEIGHT	UNITS	CURING	PACKAGE	BEST BEFORE DATE
High quality chorizo	String (U)	280 gr.	8 ó 20	40 days	Individually vacuum sealed	180 days
High quality chorizo	Sliced	100 gr.	15	70 days		
High quality spicy chorizo	String (U)	280 gr.	8 ó 20	40 days	Individually vacuum sealed	180 days
High quality chorizo	Sliced	10 gr.	15	70 days		
High quality chorizo cular	Cular (I)	280 gr.	8	50 days	Individually vacuum sealed	180 days
High quality cular to be cut	Cular (I)	800 gr.	8	70 days	Individually vacuum sealed	180 days
High quality spicy cular to be cut	Cular (I)	800 gr.	8	70 days	Individually vacuum sealed	180 days
Fresh chorizo	String (U)	330 gr.	20	10 days	V.I.S. or 2 Kg. bag	60 days
Fresh chorizo	Tied	2 Kg.	3	10 days	2 Kg. bag	60 days

HIGH QUALITY CHORIZO



Ingredients: organic pork meat (ham, bacon and shoulder ham), garlic, paprika and salt.
Preparation: chorizo is the flagship of the company and the origin of the project. Its recipe is simple but the organic meat from our pigs makes it swell with nuances, aromas and flavors.
Curing: varies from 10 to 70 days depending on the variety and presentation of chorizo (high quality, cular, to be cut or fresh)



Tasting notes

Appearance: very good visual presentation in terms of shape, size and diameter. Good distribution of fat and very attractive color.

flavors: good aromatic intensity, clean and straightforward, with elegant hints of smoke and spicy notes in good combination with meaty nuances.

Flavor: firm texture but very good chewiness, with melting fat and spice balanced, which is very pleasant in the aftertaste. Outstanding taste power and the right amount of salt in a product with a great average. Great personality as well as aromatic and tasty power.

(Rated as best organic chorizo according to Spanish Tasters Union)



Store at room temperature up to a maximum of 14°C. Open the vacuum seal before consumption and never eat it cold, as the fat marbling will not be appreciated equally. Cut, preferably very thinly, with a knife and across, although it is a ham with high cutting performance in any way.



PRODUCTO	TYPE	WEIGHT	UNITS	CURING	PACKAGE	BEST BEFORE DATE
High quality salchichón	String (U)	280 gr.	8 ó 20	40 days	Individually vacuum sealed	180 days
High quality salchichón	Sliced	100 gr.				
Salchichón cular	Cular (I)	280 gr.	8 ó 20	50 days	Individually vacuum sealed	180 days
Salchichón cular to be cut	Sliced	800 gr.	8	70 days	Individually vacuum sealed	180 days
Fresh salchichón	Tied	2 Kg.	3	10 days	2 Kg. bag	60 days

HIGH QUALITY SALCHICHÓN



Ingredients: organic pork meat (ham, bacon and shoulder ham), ground white pepper, black peppercorns and sal.

Preparation: based on a simple recipe but thanks to organic meat from our pigs, it is full of nuances, aromas and flavors..

Curing: varies from 10 to 70 days depending on the variety and presentation of salchichon (high quality, cular, to be cut or fresh)



Tasting notes

Appearance: good shape, adherent casing and optimal color. The fat is well distributed and properly linked with the lean parts. Tone predominates in the lean parts and pinkish white in the fats, very well distributed in term of percentages and with uniform textures.

Aroma and flavor: pleasant and persistent aromas. Excellent, slightly low amount of salt. With a mild, pleasant taste with complex notes of pepper in the aftertaste. A very consistent texture, although juiciness, chewiness and persistent flavors and good taste predominate.



Open and keep at room temperature for at least 30 minutes before consumption. Always keep cold, up to 14°C. Suitable for freezing. Always consume at medium-high temperature, between 14 and 20°C.



PRODUCT	TYPE	WEIGHT	UNITS/BOX	CURING	PACKAGE	BEST BEFORE DATE
High quality bacon	Whole	2.3 kg.	5	40 days	Individually vacuum sealed	6 months
High quality bacon	Halves	100 gr.	10		Vacuum sealed	6 months
High quality bacon	Diced	280 gr.	8	50 days	Vacuum sealed	6 months
High quality bacon	Sliced	100 gr.	15 bags	120 days	Vacuum sealed display case	6 months

HIGH QUALITY BACON



Ingredients: organic bacon, garlic, paprika and salt.

Preparation: selected parts in cutting and “our own style” shaping which provides it with its characteristic shape. Salting, curing in a cold atmosphere and subsequent packing.

Curing: 120 days.



Tasting notes

Appearance: good shape and excellent tone. Good fat marbling when cutting and well distributed in the lean parts. Very large in size and with adequate curing mold. Subtle color of meat, intense fat marbling tones.

Aroma and taste: intense aromas and flavors, pleasant, with notes of herbs. Sweet tastes with hints of honey and roasted flavors. Very consistent texture, dominated by notes of juiciness and chewiness. Persistence of flavors, good taste and aroma.



Keep cold. Open and keep at room temperature for at least 30 minutes before consumption.



PRODUCT	TYPE	WEIGHT	UNITS/BOX	CURING	PACKAGE	BEST BEFORE DATE
High quality loin	Whole	2.3 kg.	5	120 days	Vacuum sealed	6 months
High quality loin	Halves	1,2 kg.	10	120 days	Vacuum sealed	6 months
High quality loin	Diced	400-600 gr.	5	120 days	Vacuum sealed	6 months
High quality loin	Sliced	100 grs	15 bags	120 days	Vacuum sealed display case	6 months

HIGH QUALITY LOIN



Ingredients: organic loin, garlic, paprika and salt.

Preparation: selection and shaping of pieces, low salting and curing in a cold atmosphere. Subsequently cured naturally.

Curing: 120 days



Tasting notes

Appearance: good shape, excellent tone. Good fat marbling when cutting and well distributed in the lean parts. Very large in size and adequate curing mold. Soft color of meat, subtle and intense shades of fat marbling.

Aroma and flavor: pleasant aroma and excellent, slightly low amount of salt. Intense flavor, with notes of herbs. Sweet tastes with hints of honey and roasted flavors. Very consistent texture but juiciness and chewiness notes predominate.

Persistence in flavor and good taste and aroma.



Keep cold. Open and keep at room temperature for at least 30 minutes before consumption. It is recommended to consume at room temperature to allow it to melt and highlight the aromas and flavors of fat marbling.



PRODUCT	TYPE	WEIGHT	UNITS/BOX	CURING	PACKAGE	BEST BEFORE DATE
High quality loin blade	Whole	800 gr.	8	100 days	Vacuum sealed	6 months
High quality loin blade	Halves	400 gr.	12	100 days	Vacuum sealed	6 months
High quality loin blade	Sliced	100 gr.	15 bags	100 days	Vacuum sealed display case	6 months

HIGH QUALITY LOIN BLADE



Ingredients: organic loin, garlic, paprika and salt.

Preparation: selection and shaping of pieces, low salting and curing in a cold atmosphere. Subsequently cured naturally.

Curing: 100 days



Tasting notes

Appearance: good conformation, excellent tone. The good fat marbling in court and well distributed in the lean. Very large and adequate mold cure. Meat color soft, subtle and intense shades of fat marbling.

Aroma and flavor: pleasant aroma and excellent point of salt, slightly low. Intense flavor, with notes of herbs. Tastes sweet with hints of honey and toasted. Texture very consistent but notes predominate juiciness and chewiness. Persistence in flavor and taste and aroma.

Keep cold. Open and keep at room temperature for at least 30 minutes before consumption. It is recommended to consume at room temperature to allow it to melt and highlight the aromas and flavors of fat marbling.



IBERIAN OR SERRANO

(DEPENDING ON THE TIME OF YEAR WHEN IT IS MANUFACTURED)

During the months of September through January, the acorns ripe on the farm and fall from oaks. It is at this time when pigs feed on this valued fruit and when their bacon and liver acquire a more intense, more distinct, stronger taste. It is at this point when our iberian pates are manufactured. Along the rest of the year, bacon and liver have a softer flavor, characteristic of our serrano pate.

ORGANIC PORK PATE



Ingredients: organic pork bacon and liver, nutmeg, sweet wine and salt.

Preparation: selection and grinding of fresh livers and bacon. They are marinated with spices and the right amount of salt is added. Then the cans are filled, cooked in an autoclave, cleaned and labeled.

Raw cooking.



Tasting notes

Appearance: lumpy, with good consistency but flexible and easy to spread and shred. Soft, delicate tones. Good distribution of components, lightly wrapped in a thin layer of outer fat, more liquid in the Iberian.

Aroma and flavor: nice and powerful aroma. Excellent amount of salt. Intense flavor with spicy notes. Consistent texture dominated by notes of juiciness. Smooth and creamy once manipulated.

Presentation: 100g and 200g cans.
Best before 3 years from manufacture.



Storage at room temperature. It is very important to stir well to make a thin paste to taste, in order to consume. It may be consumed hot or cold as an appetizer or added to sauces, salads or meats. It can be baked or macerated.

BUTIFARRA



Ingredients: organic pork boneless head, white and black pepper, salt, white wine, lemon juice, onion and parsley.

Preparation: The selected parts are chopped and the casings are prepared. They are marinated with spices and lemon juice to start stuffing, then they are "blanched" at some temperature and let to cool down in order to package and label.

Semi-raw cooking.



Conservación en frío. Consumir cocinada, preparada en guisos o fría.

PRODUCTO	TYPE	WEIGHT	UNITS/BOX	CURING	PACKAGE	BEST BEFORE DATE
Butifarra	In casings cular (1)	250 gr.	8-20		Vacuum sealed	3 months

BLACK PUDDING y SOBRASADA



Morcilla ingredients: pork blood, rice, pepper and salt.

Preparation: the ingredients are prepared and mixed, they are later stuffed, cooked and packaged

avoury: for dessert

weet: as an appetizer

Semi-raw cooking.

Keep cold. Eat broiled or fried.

Sobrasada ingredients: organic pork lard and bacon, paprika, rosemary extract and salt.

Preparation: the bacon is ground and mixed with the other ingredients. It is stuffed into previously desalted casings and cured in a cold atmosphere.

Curing: 35 days

Open and keep at room temperature for at least 30 minutes before consumption. It is very important to stir well to make a thin paste to taste, in order to eat. Consumption possibilities: hot or cold as an appetizer or added to sauces, salads or meats. It can be baked or fried.

PRODUCTO	TYPE	WEIGHT	UNITS/BOX	CURING	PACKAGE	BEST BEFORE DATE
Sweet black pudding	String (U)	400 gr.	12		Vacuum sealed	1 months
Savoury black pudding	String (U)	400 gr.	12		Vacuum sealed	1 months
Sobrasada	Cular (I)	280 gr.	12	35 days	Vacuum sealed	6 months



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