



Pure  
inspiration



ALTA EXPRESIÓN

# Purity from the very source

Alta Expresión Ibérico products come from a unique environment: the dehesas of the Iberian Peninsula.

This region is the perfect place for the manufacture and aging of Ibérico pork products, covered as it is by the very best pastures and our millennium-old oak trees which, generation after generation, provide the highly valued acorns that are typical of the area.



# A unique breed



All products by this brand come from 100% Ibérico breed pigs, registered in a genealogical book. A superior breed that is magnificently suited to producing Ibérico products with a special texture, due to its free-range rearing and its diet based on acorns on our dehesas.

The diet of our animals based on acorns, herbs, thyme and broom plants during the Montanera stage determines this superior category of Ibérico products.



# Unparalleled flavor and quality

At Alta Expresión, we impeccably prepare each piece, from its origin to its aging in the drying house and its fully natural aging.

The salt used to make our hams comes from the Odiel salt flats, a natural park in the Huelva marshlands. Following the artisanal tradition of yesteryear, controlled by our Master Ham Makers, so that each ham is at its best during the entire aging process, thus obtaining a unique product with the maximum quality.



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