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“Campo Badajoz”. It is time to establish our personal signature. The microclimate of Extremadura is the most suitable for Iberian pig farming and Hams, Shoulders and Iberian Loin curing.

Livestock farming takes place in our own estates, roaming outdoors. The meadows of Puebla de la Reina and the Sierra de Hornachos, in the Province of Badajoz, are the privileged place for Iberian pig farming.

It is the second generation of a family business, focused on positioning Extremadura’s product, recognized by many, as one of the best gourmet products in the world.

Description based on the purity of the race				
	100% IBÉRICO	75% IBÉRICO	50% IBÉRICO	
Description based on feeding				
	BELLOTA (Acorn)	BELLOTA	FREE RANGE	CEBO
Description based on the label				
	BLACK BELLLOTA 100%	RED BELLLOTA 75-50%	GREEN IBERIAN FREE RANGE	WHITE IBERIAN CEBO

Sales and distribution of products throughout all the spanish country. Main exports to Italy, France, United Kingdom, Germany, EU and foreign countries.



HAMS AND SHOULDERS



BONELESS



SLICES



IBERIAN COLD MEAT

We have a wide catalogue range of Iberian cold meat, such as loins, chorizos, salchichón or sausages, whether they are 100% Iberian bellota (acorn), Iberian bellota, Iberian free range or Iberian cebo.

FRESH IBERIAN MEAT

All fresh meat from Iberian pigs available. Competitive prices, and high quality.

