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DEHESA DE SOLANA

EXCELENCIA IBERICA

THE COMPANY

Dehesa de Solana takes its name from the livestock breeding land of Extremadura, starting as a family business back in the 70's with a small holding in the unique ecosystem of the Dehesa. Starting with livestock, its founder, Mr Ignacio Peyro, and later on his children, increased the size of the farm, adding more animals to the herd and evolved their business activities.



COMPANY'S LOCATION

Dehesa de Solana is located in Herrera de Alcántara, to the Southwest of the province of Caceres (Spain). It is a cattle ranch within the protected Tajo International Nature Park , bordering with Portugal. Extremadura, the Spanish region where it is located, with nearly a million hectares of “dehesa”, is a true ecological paradise and one of the best preserved ecosystems in Europe . It stands out for being the perfect habitat for cattle and wild species to coexist in an environment of exceptional fauna and landscape.



BUSINESS AREAS

Iberian pig breeding

Dehesa de Solana's products are the result of a process that begins with the Iberian pig breeding. This characteristic breed from the dehesa ecosystem is known for infiltrating big quantities of fat into the pig's muscles, which provides its meat with a unique taste and aroma. The environment, the breed, the diet based on feeds made within the farm, and the final fattening with acorns during the "montanera" season, guarantee the best raw material for our products.

Production and transformation of meat produce

Dehesa de Solana covers the whole cycle of breeding, manufacturing and product curing. We have a remarkable team and modern facilities in which the industrial process is closely monitored and carried out using the latest technologies applied to the most traditional pork meat processing. Behind this production process, there are state of the art Iberian pork and food technologies and top research professionals.

Marketing

Dehesa de Solana has adapted itself to the urban demands without losing its links to its rural origins by maintaining an attitude of constant innovation and customer focus. We supply our products directly from our factory without any intermediaries. Our policy is to keep a limited production to ensure the quality of our products, which are being currently distributed to fine restaurants as well as sold in our own establishments, dedicated to commerce and catering.

Catering and services

Dehesa de Solana has its own chain of commercial establishments in Madrid, and is currently expanding. The success of our establishments, characterised by our signature manufactured Iberian products and impeccable design, is based on providing our clients with the essence of tradition, through high quality Iberian pork cold cuts and our chain of restaurants and catering.

THE DEHESA:

AN AGRICULTURAL AND CATTLE RAISING FARM THAT RESPECTS NATURAL RESOURCES



The relationship between the dehesa, the Iberian pig and its products dates from time immemorial. The Romans already knew about the exquisiteness of the ham from the Iberian Peninsula . Both the Iberian pig raising in the dehesa and the ham production are ancient and represent an emblem of our country and history.



OUR PRODUCTS

DEHESA DE SOLANA'S
ACORN IBERIAN PORK **HAM** AND SHOULDER





They are made with pure Iberian pigs' back and front limbs respectively. The pigs, protected by the Control Board of the Designation of Origin (DO) "Dehesa de Extremadura", are raised freely in acorn and cork oaks dehesas, and are fed exclusively with acorns in pastures during the "montanera" season. During the manufacturing process, they are salted, dried and cured slowly in the Dehesa de Solana's cellars for at least 36 months for hams, and 24 months for shoulders. Every piece is constantly monitored for its right evolution.

Morphology and presentation:

Its characteristics are its black hoof, long shape, thin cane, and "V" -or Serrano- shape cut. Its meat colour ranges between pink and purple, its shiny, and with white-pink or yellow fat infiltrations, which provides it with its typical greasy-feel and marble-looking characteristics.

Tasting:

Dehesa de Solana's hams and shoulders release a distinct and intense aroma, a delicate flavor with a non fibrous feel, pleasant to the palate, melt in the mouth feeling, and the characteristic long lasting flavour of the accorn.

Health properties:

The fat infiltrated into the Iberian ham and shoulder meats is oleic acid-rich, which improves their nutritional quality and makes them an exceptional delicacy considered beneficial to the heart, a perfect replacement for other red meats with a higher content of saturated fat.

Consumption recommendations:

To cut this piece, you must use a long and narrow well-sharpened knife. It must be cut in thin slices. If you vacuum pack this product, it will preserve the qualities and flavor as if it had just been cut. For a proper tasting, the right temperature for both products is between 18- 24 °C .

DEHESA DE SOLANA'S
ACORN IBERIAN PORK **LOINS**





Considered one of the best pieces of the Iberian pig, it is produced by removing all external fat from the piece, and then salting and marinating it to improve its flavour and aroma. Afterwards, it is stuffed into natural intestines and cured for a period of at least 4 months.

Morphology and presentation:

Its shape is cylindrical and its consistency is strong and close, which provides it with a bright smooth red-colour cut with its characteristic fat streaks, that give it its unique juiciness and softness.

Tasting:

The Dehesa de Solana's acorn Iberian pork has a soft paprika like flavour with a hint of aromatic smokiness.

Health properties:

Just like our hams and shoulders, our Iberian pork loins are rich in unsaturated fat and have high doses of antioxidants.

Consumption recommendations:

The cut must be made slight diagonal fashion, using a well-sharpened knife in order to get very thin slices. If you vacuum pack this product, it will preserve all its original qualities and flavor. For its tasting, the right temperature for this product is between 18- 24 °C.

DEHESA DE SOLANA'S
ACORN IBERIAN PORK SAUSAGES





Our sausages are made from a careful selection of the best Iberian pigs' lean meat, which are fattened at Dehesa de Solana.

Morphology and presentation:

Our brand has a wide variety of formats in order to meet the consumer's needs and convenience.

Tasting:

Our juicy and intense traditional-tasting sausages are made by seasoning them with the best selection of aromatic herbs and spices followed by a long maturation process. The aroma is slightly smoky and long lasting in the case of chorizo, and with a mild black pepper and nutmeg taste in the case of salchichon.

Health properties:

Unsaturated fatty acid-rich and with high doses of natural antioxidants, the sausages can be included in a healthy diet in moderate quantities. Our brand also has some low fat products, perfect for children.

Consumption recommendations:

We recommended you cut the sausages in a slight diagonal fashion, using a well-sharpened knife in order to get very thin slices. If you vacuum pack them, they preserve all their qualities and flavour. They must be consumed between 18- 24 °C in order to enhance their flavour.



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