



Jabugo Route



*Enjoy the jamón ibérico,
del "origen al paladar"*



eíriz[®]



200 years of tradition and pure breeding

We organize unique gastronomic tours through Ham Tourism for one of the best Gourmet products in the world.

Jamones Eiriz, since 1840 traditionally produces delicatessen products, unique pure Iberian acorn animal selected from our farms and controlled by the DOP Jabugo.



Located in the Biosphere Reserve and Natural Park **Sierra de Aracena**.

Distinctive Awards:



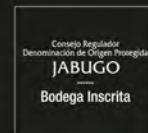
10 Gold Medals and 1 Silver Medal
IFFA Frankfurt 2013 and 2016

Great Taste Prize
Award 2011
Jamón ibérico de bellota



Great Taste Prize
Award 2010
Jamón y lomo ibéricos de bellota

Gold Prize
Iberjamón 2005
continuing top quality



Jamones Eiriz pertains to Jabugo Route

Consejo Regulador
Denominación de Origen Protegida
JABUGO
Bodega Inscrita

Jamones Eiriz pertains to a selected group establishment, in which, after an inspection, was selected by the Ministry of Tourism and DOP Jabugo.

Visit the farm next to our ham processing plant, tour our factory and learn the jamon treatment process, and finalize with jamon tasting accompanied by our local wine produced in the region of Huelva.

- Duration is approximately 2,5-3 hours.
- **RESERVATION AND PAYMENT ONLINE REQUIRED** www.rutadeljamondejabugo.com
- Contact us at rutadeljabugo@jamoneseiriz.com

678 73 34 43 / 676 03 58 27

- We speak **ENGLISH, SPANISH, GERMAN, FRENCH, RUSSIAN (consult) and ITALIAN (consult)**.
- Additionally we can coordinate a complete gastronomic journey "GOURMET DAY" having 4 experiences:

Visit an artisan goat cheese factory in the middle of the field, second enjoy Jamones Eiriz ham tour in Corteconcepción with tasting. For lunch eat in a Tapas Restaurant and finally elaborate chestnut and jams in a small traditional company.

- You can visit us following a hiking trail or nordic walking.
- We will recommend restaurants to savor an Iberico ham-based menu.
- Ask us the price oder follow the link.



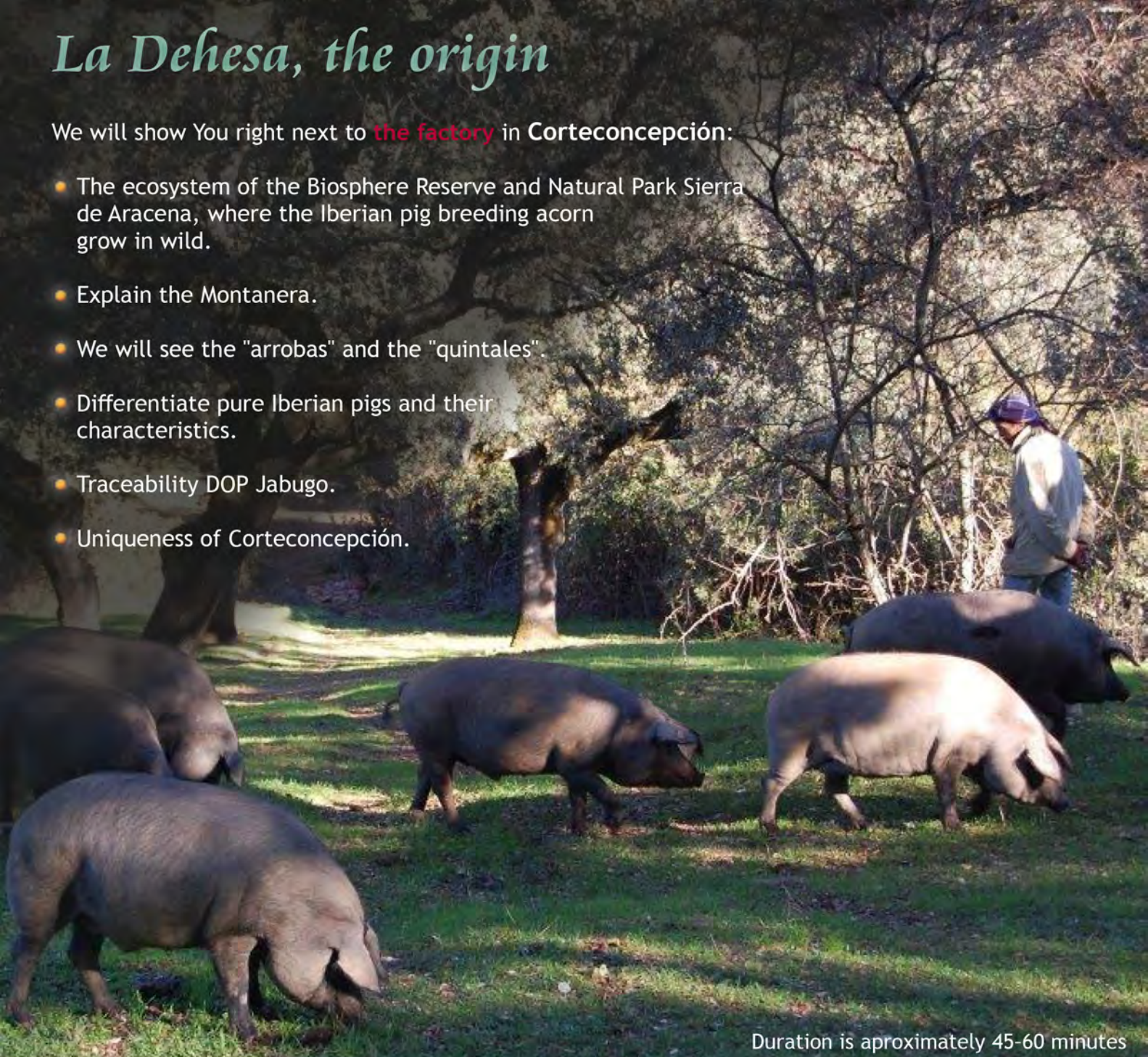
JABUGO ROUTE



La Dehesa, the origin

We will show You right next to **the factory** in Corteconcepción:

- The ecosystem of the Biosphere Reserve and Natural Park Sierra de Arcena, where the Iberian pig breeding acorn grow in wild.
- Explain the Montanera.
- We will see the "arrobas" and the "quintales".
- Differentiate pure Iberian pigs and their characteristics.
- Traceability DOP Jabugo.
- Uniqueness of Corteconcepción.



Duration is approximately 45-60 minutes

1^a PHASE

Gourmet Secrets

- We will explain the receipt of goods, salt, manual dressing, drying and natural cellars.
- Product handling and meticulous care, differentiate from industrial production.
- Learn to identify an authentic Iberian ham 100% iberico DOP Jabugo regarding feed, traceability and distinction of ham with 50% iberico.



Duration is approximately 45-60 minutes

2^a PHASE

Pleasure Palate

In **our traditional Bodega** where four generations have passed, one will enjoy a guided tasting of **our fine products**, differentiate:

- Iberian cebo ham 50% iberian (cereal quality) and iberian acorn ham 100% iberian race, We will carve with You in Our tasting area, and original bodega.

Accompanied with wine Denomination of Origin "Condado de Huelva" in a **serene atmosphere**, with the **warmth and personal touch** that this family bussiness transmits.



Ham Tasting of approximately 30-45 minutes

3^a PHASE



• Hours:

	Monday to Friday	Saturdays	Sundays
16 sept. a 15 june	11:00 y 15:30	11:00	CLOSED
16 june a 15 sept.	11:00		

• Address:

Jamones Eíríz
c/ Pablo Bejarano n° 43
C.P 21209 Corteconcepción (Huelva)
GPS: 37.893113, -6.499248

• We are:

- 1 hour by car from Sevilla
- 1 hour and 15 minutes from Huelva City
- 6 minutes by car from Aracena (Huelva)

- **Bring** warm clothes, umbrella y shoes that cover the foot, **No summer sandals.**

Hams are **suitable for pregnant women** once they exceed 100 days of natural treatment.



sin gluten

They are also **suitable for lactose intolerant and celiac.**

Depending on the time of year production processes are in different phase so some may see the full scope and others not.

After the visit, one can **purchase directly** at the store.

Picture taking permitted everywhere.



DETAILS

JABUGO



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Instagram



tripadvisor