

## WHY TRIBUTO IS UNIQUE?



### *Surroundings*

#### SELECTION CRITERIA OF THE PIECES

All the pieces are selected on the basis of strict criteria by **Mister Alfonso**, such as weight, quality, time of maturing in cellars and above all on the different quality standards protected by a certificate of fatty acid analysis.

#### IBERIAN PIG DURING THE MONTANERA

Following the selection and since 3 months of their birth, the acorn-fed Iberian pigs graze and feed freely in the Dehesa, supported by natural cereals. This phase of rearing of the pig ends in the **Montanera**, this stage makes a difference in the selection of this product.

### *Selection*

#### LIMITED NUMBER OF PIECES

Because of the meticulous process, only little pieces will reach the tables of the most demanding palates. Each ham certified to the Tributo-style carry hand-written by his creator the number of piece, among the total of the production. Even some pieces are not released. They are used in events and special occasions.

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*El trabajo de una familia*

## TRIBUTO DON ALFONSO

All the extraordinary know-how of Mister Alfonso is focused on this new brand, where each detail received meticulous attention, thinking about the most demanding palates. From his roots keeps intact the traditional methods of producing his products, which come from acorn-fed Iberian pigs that spend their life in the best dehesas in the west of our country, feeding on the natural resources that nature offers, in the best ecosystem, and, of course, on the best diet in the montanera, the acorn. Tributo Don Alfonso is a tribute to a familiar tradition that remains alive after more than 40 years.



### *Mister Alfonso and the family*

## THE FAMILY

The family is the driving force of Mister Alfonso and his wife, Miss Carmen. Indeed, the name of their three sons, Alfonso, Jose Luis and Mari Carmen give rise to the company: **ALJOMAR**. From the birthplace of the Iberian ham par excellence, Guijuelo, we welcome you to our family, which is yours as well.



### *Roots*



*The best sort of things we do...  
The essence of our work.*

**ACORN-FED IBERIAN HAM  
TRIBUTO DON ALFONSO**

**36/48 MONTHS NATURAL CURING PROCESS**

**ACORN-FED IBERIAN  
PORK SHOULDER  
TRIBUTO DON ALFONSO**

**24/36 MONTHS NATURAL CURING PROCESS**



*Unique pieces make for the most  
demanding palates.*

**BONELESS ACORN-FED IBERIAN HAM  
TRIBUTO DON ALFONSO**

**BONELESS ACORN-FED IBERIAN HAM  
TRIBUTO DON ALFONSO**

**4 MONTHS NATURAL CURING PROCESS**



*Only with time and care we reach an  
aroma and flavor so natural.*

**ACORN-FED IBERIAN CURED PORK LOIN  
ACORN-FED IBERIAN CHORIZO  
ACORN-FED IBERIAN SALCHICHON  
ACORN-FED IBERIAN MORCON**

**4 MONTHS NATURAL CURING PROCESS**



*An exclusive outfit for a unique product.*

**WHOLE PIECE DRESSED  
HAM BOX**

**SPECIAL EDITION CASES FOR GIFT**

