




DEHESA
BARON DE LEY

AN IBERIAN TREASURE
The best ham in the world



DEHESA BARÓN DE LEY

Dehesa Barón de Ley was founded in 2004 with the ambition to become a world reference in **Spain's most exquisite culinary treasure**: the acorn-fed ibérico ham, the world's most prestigious ham



The project belongs to one of Spain's most prestigious wine producers, **Barón de Ley/El Coto Group**, from the renowned **DOCa Rioja**

Our brands, El Coto, Coto de Imaz and Barón de Ley are specialised in premium category wines and particularly oak-aged reds

*Fine wines and Iberian products,
the perfect Spanish pairing*

We operate under the strict quality and control regulation of the DO Dehesa de Extremadura, which has the **highest standards in Spain for both animal weight gain and production**, providing guarantee and traceability of the entire process



AMBROZ VALLEY

A privileged setting



Dehesa Barón de Ley is located on a hilltop near Baños de Montemayor (north of Cáceres) in the Ambroz Valley in front of the Sierra de Gredos. The conditions are ideal for curing Iberian pork products

AMBROZ VALLEY

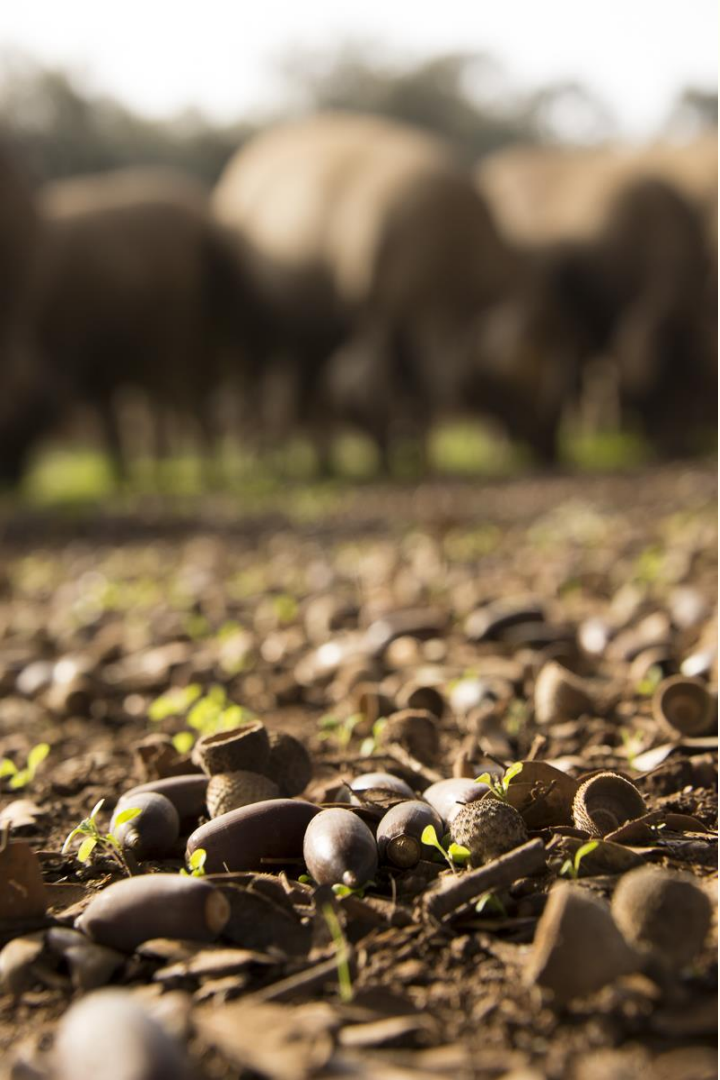
A privileged setting

At an altitude of 725 meters, flanked by mountains of more than 2,000 meters, we enjoy a special microclimate with mild winters and cool summers, perfect for curing and drying our products

Located on a 25-hectare estate with 7,000 square meters of facilities

Equipped with natural drying facilities with a capacity for 40,000 pieces





MONTANERA

A unique ecosystem for feeding

- Our production is limited to an **annual selection of 3,000 animals of Iberian breed**, which are fed exclusively with acorns
- The animals enter the Montanera feeding grounds during the months of October and November weighing on average 100kg. During the next 3-4 months, they **feed only on acorns to gain 60% of their weight**
- Before the Montanera, we gauge the volume of acorn to ensure the animals can feed accordingly
- At Dehesa Barón de Ley, each **animal requires an average surface of 2 to 3 has.** of oak tree forest to complete the process



OUR UNIQUE & DIFFERENTIAL VALUES



Dehesa Barón de Ley is the only producer in the prestigious DO Extremadura which **only crafts Iberian acorn-fed premium category products**

Under the DO Extremadura, the strictest in Spain, we follow exhaustive controls of origin, crafting and quality



Limited selection of **3,000 animals of Iberian breed (100%-75%)** annually

We cure our ham legs and shoulders between 2-5 years before release to the market



The combination of our exhaustive control process together with our limited production are the **guarantee of quality and consistency of our Iberian pork products**



DEHESA DE EXTREMADURA

The most prestigious DO

The DO Extremadura appellation is one of the strictest in Spain in terms of certification of the origin, crafting and quality of Iberian products

To attain this endorsement, the entire process, from raising the pigs to crafting the Iberian products, must be done entirely within the Autonomous Community of Extremadura, which is the only way to guarantee the utmost control

The DO carries out inspections in 3 key phases, where they certify both process and traceability

- ✓ During the Montanera feeding process, the inspectors appraise every Dehesa or field, assessing the availability of acorns and that the animals fit the DO's standards
- ✓ Once the ham is ready to start its curation process, they place the official seal of DO Dehesa de Extremadura
- ✓ There's a final certification of each and every piece before its release, which includes placing the official DO band



QUALITY POLICY

Internal Quality Management

Traceability of the entire process until it reaches the client

Food crisis management procedures and withdrawal of products

External entity certifications

Since 2011 we are certified by the most important entities in Food Quality and Security

International Food Standard (IFS) & British Retail Consortium (BCR)

Dehesa Barón de Ley has obtained the highest points of quality and certification with both entities in every audit



PRODUCTS

*Iberian breed and acorn-fed,
the highest quality par excellence*



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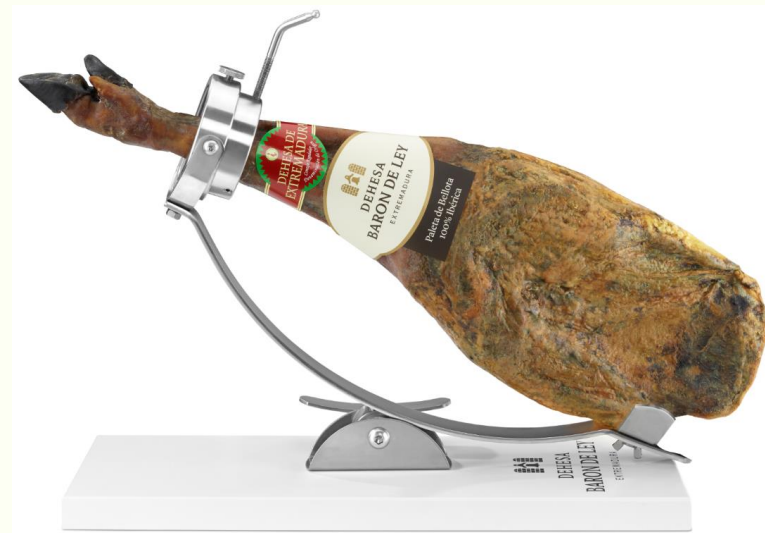
100% ACORN-FED IBERIAN HAM & SHOULDERS



ACORN-FED IBERIAN HAM



ACORN-FED IBERIAN SHOULDER ("PALETA")



100% ACORN-FED IBERIAN HAM & SHOULDERS



DEBONED ACORN-FED IBERIAN HAM
(VACUUM-PACKED)



*Also available in half
or third packs*

DEBONED ACORN-FED IBERIAN SHOULDER ("PALETA")
(VACUUM-PACKED)



*Also available in
half packs*

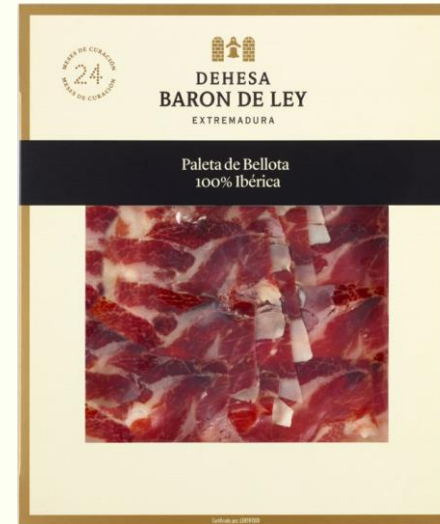
100% ACORN-FED SLICED HAM PACKS



ACORN-FED IBERIAN HAM
HAND CUT
(VACUUM-PACKED)



ACORN-FED IBERIAN HAM AND SHOULDER
MACHINE CUT
(IN PROTECTIVE ATMOSPHERE)




DEHESA
BARON DE LEY

100% ACORN-FED *CHARCUTERIE PRODUCTS*



ACORN-FED IBERIAN SALAMI

ACORN-FED IBERIAN SALAMI 250 GR. "VELA"
(VACUUM-PACKED)



ACORN-FED IBERIAN LOIN

ACORN-FED IBERIAN TENDERLOIN
(VACUUM-PACKED)



ACORN-FED IBERIAN CHORIZO

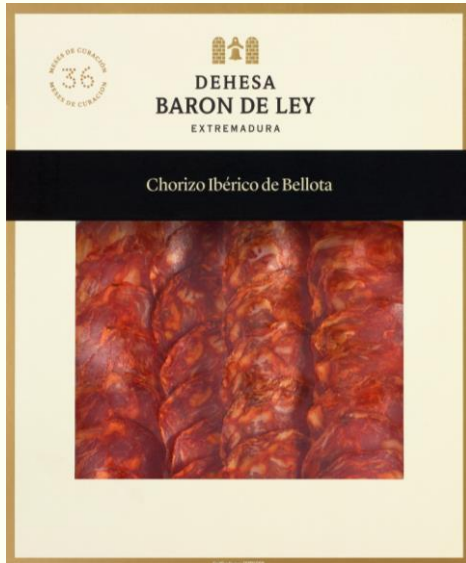
ACORN-FED IBERIAN CHORIZO 250 GR. "VELA"
(VACUUM-PACKED)



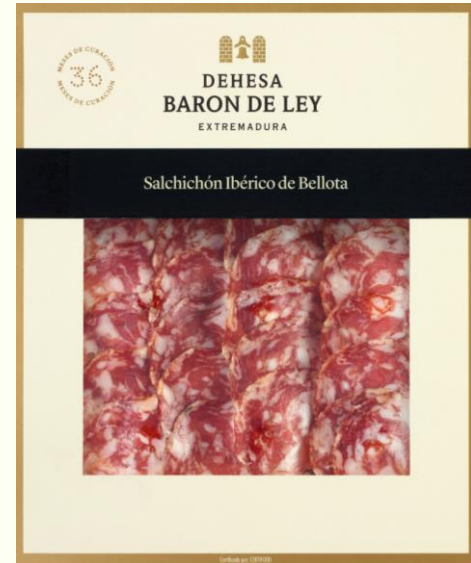
100% ACORN-FED SLICED PACKS



ACORN-FED IBERIAN CHORIZO
IN PROTECTIVE ATMOSPHERE



ACORN-FED IBERIAN SALAMI
IN PROTECTIVE ATMOSPHERE




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<https://dehesabarondeley.com/en/>

