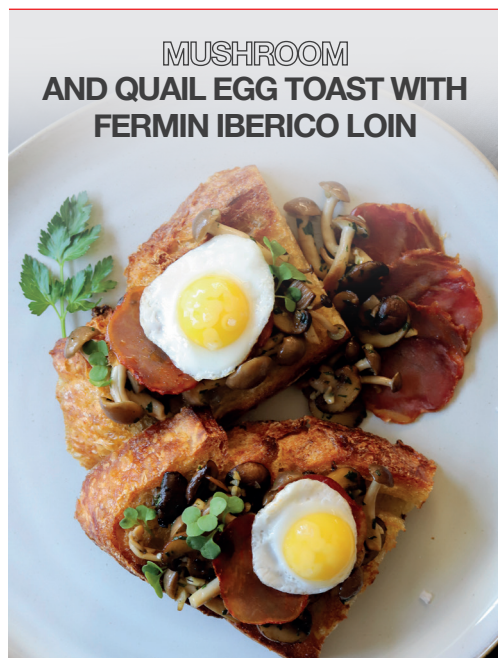


## CHEF NOTES: LOIN

Our loin is one of our finest and leanest cured selections. Whether you're slicing into the Serrano loin or one of our Iberico selections, the loin is undoubtedly a delicious and sought-after cut.

This exquisite cut comes from the area beneath the backbone. Because of its position, the meat naturally has the finest, most delicate marbling of any cut. Its characteristic aroma and bold flavor alone make it very unique.

This savory cut of meat requires minimal manipulation. During processing, it's lightly seasoned with Spanish pimentón, salt and garlic. The loin then cures in natural drying rooms located in Las Batuecas-Sierra de Francia Natural Park where the meat benefits from the natural air that descends from the Sierra. The slow curing process requires a minimum of 70 days for the Serrano and 80 days for the Iberico. Strict attention is paid to allow the meat to mature to perfection.



**DOREEN COLONDRES**  
FERMÍN's Chef Ambassador  
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We proudly produce: 100% Iberico Acorn-Fed Loin, 100% Iberico Grain-Fed Free Range Loin, 50% Iberico Grain-Fed Free Range Loin, 50% Iberico Grain-Fed Loin and Serrano Loin. Entire loin cuts are available in 50% Iberico Grain-Fed Free Range Loin and Serrano Loin.

**Tasting Notes:** Our loin cuts are delicately savory with an inherently rich flavor. This superb and lean cut is incomparable. For more pronounced flavors and richer color, we recommend the 100% Iberico Acorn-Fed Loin.

**Serving Ideas:** Showcase the natural flavors of the loin by thinly slicing after removing from the casing. For a variety of flavors and textures add to a charcuterie board with Cabrales cheese, Marcona almonds, membrillo, olives and dates. To maximize the delicate nuances of the cut, serve at room temperature (70°F/ 20°C). Do not expose it to high heat. If adding to a recipe, it's best to add the loin towards the end of the cooking process. For recipe ideas like our Marinated Olive & Loin Salad, check out our Chef's Room.

**Wine Pairing:** Our Serrano Loin pairs harmoniously with a glass of Priorat. To compliment our 100% Iberico cuts we recommend pairing with a Rioja Grand Reserva.