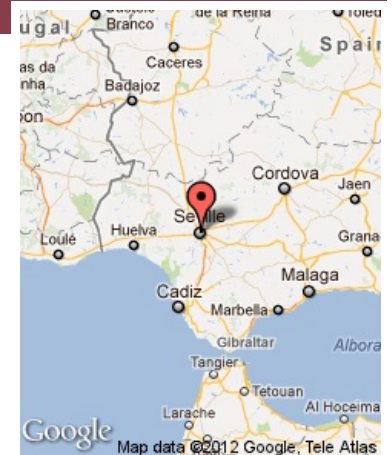


# Iberian Ham Tour



## Highlights

Spanish Iberian ham or, jamón ibérico, is an important staple in the Spanish diet. Take this day tour to the mountain province of Huelva, just outside of Seville and see how the prized Iberian pigs are reared. Sample the Iberian ham along with other seasonal and regional delicacies. Cap off the day with a bit of sightseeing and you've got the perfect microcosm of Spain in a day - gorgeous surroundings and gourmet food.

This tour takes place in the province of Huelva, which is on the border with Portugal and is part of Andalusia, in the southern part of Spain. It has been a mining centre since Roman times with large copper deposits and also was the departure point for Christopher Columbus in 1492. Andalusia is famous for beautiful weather, flamenco dancing and delicious food. Huelva is full of ancient, mountain towns and holds many music and food festivals. There are many Spanish Iberian ham producers in the region and it will be clear from talking to the locals how important that industry is.

Jamón ibérico differs from the widely known jamón serrano in that it comes from a different kind of pig. The black Iberian pig is what makes jamón ibérico and has been a delicacy for centuries. The pigs are treated with care and fed a very controlled diet of barley and maize until the acorn season when they roam freely grazing on acorns, roots and aromatic herbs. The hams are salt-cured in the mountain air for up to three years. The more acorns they eat the longer the curing period. Cured ham is a huge part of Spanish cuisine, and around main cities you can see entire restaurants devoted entirely to ham. One of the kitschiest of these is the restaurant chain, Museo de Jamón. In many family kitchens whole legs of cured ham are kept and slices simply shaved off when needed.

## Is it for me?

Obviously vegetarians need not apply for this one! If you're looking to do something to get to know an important aspect of Spanish cultural cuisine - and you love food - this is the tour for you.

People often do not like to see the animals that keep us alive, so even if you are not vegetarian, think long and hard about how you'll react when you go to a pig farm.

## Accommodation

Since this is a day tour there is no accommodation involved. No doubt you will be staying in the Andalusian capital for a few days though. As the fourth largest of Spain's cities and a place heavily influenced by Roman and Moorish culture, it is well-worth discovering. This is the home of the famous Seville orange, after all.

On this tour you will sample Iberian ham from the black pig by the same name, and wine at the ham producers'. This is followed by a gourmet meal at the restaurant in Aracena. The ingredients will be seasonal, so they will change throughout the year, but the menu will always feature ham (of course), Iberian pork, local vegetables and Spanish red wine.

## Itinerary

You will leave Seville at 9.30 am, arriving back sometime between 17:30 and 18:00. On this trip you will be driven

Prices from

**126** GBP (1 day) per person

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to the Sierra of Aracena in the province of Huelva, which is a mountainous area north-west of Seville near to the Portuguese border. This area is situated about 90 kilometres (56 miles) from Seville.

You will first visit a farm to see how the pigs are reared. You will then go on to the village of Jabugo to see the installations of one of the best ham producers in the region. Jabugo is a mythical name in Spain for fine ham. An expert will show you around, explaining the processes involved in the production of ham and of other products which come from the Iberian pig. At the end of the visit you will be able to taste the wonderful ham along with a glass of good wine.

After the trip your group will go on to the town of Aracena for a gourmet lunch at the finest restaurant in the area. You will be able to sample the finest local produce including: fresh cheese, ham, mushrooms, pork from the Iberian pig, wild asparagus and artichokes. Many of the dishes will vary according to the season. The meal will be accompanied by fine Spanish red wine and end with typical desserts.

## Details

### Getting there

Fly from the UK...

Fly to Seville Airport (SVQ) 10km outside of the city. Many airlines fly there including Ryanair and Air Lingus.

- From the South East: Ryanair flies from Gatwick to Seville several times per week.
- From Scotland: Vueling flies each month from Edinburgh to Seville.
- From the East Midlands: BMI and Spanair fly from East Midlands Airport once or twice per week.

### Price includes

Transportation, entrance fees, tastings and a gourmet lunch with wine.

### Experience required

A reasonable interest is all that is needed

### Travellers should bring

Some walking is involved, so please wear suitable shoes.