



There is magic in the Basque Country

It works like a charm at the feet of the Basque mountains,
a few steps from the Ocean.

On this land full of character, **pigs are carefully bred**
in the respect of old traditions.

In a cellar opened to all winds, the foehn masters the miracle.
The ham is cured in natural air during 18 to 21 months.

It gets its typical, incomparable clear coat, marbled meat,
light hazelnut taste and softness.

The Charcutier, master in good things, hand-rubs the ham
with Salies de Bearn salt.

He enhances the flavors, **perpetuating the ancients' gestures.**
Sensation unique.

Unique feeling. When he finally cuts the first slice of Ibaïama,
he reveals its color and shares a powerful
and unique taste.

Expectation is rewarded.



Now is your turn to taste the story, to taste

IBAÏAMA



Discover the IBAÏAMA pork meat



par
excellence



A darker color than usual, a full-bodied flavor, generous cuts and an incomparable melting finish.

Join the fine gourmets who approved these qualities and rediscover pork's meat.

You will be startled by the powerful flavors of Ibaïama **rack, roast, ribs...**, endless inspirations for your recipes.



The IBAÏAMA tradition

- Ibaïama pigs are **100% born and bred in the Basque Country.**
- Maturity weight : **180kg to 220kg**, when the meat is at its highest succulence.
- **Selected cereals-based food, GMO and antibiotic-free.**
- **Controlled** by an independent certifying body.

TRADITIONAL
BREEDING
PROCESS

Enjoy IBAÏAMA at

