



LA ROUSSE
FOODS

REVISAN IBERICOS "PATA NEGRA" CHARCUTERIE

Iberico de Bellota Charcuterie is known for its prolonged taste, full of nuances and aromas, a result of the diet of acorn that Pata Negra Pigs are fed, while being "exercised" throughout the forests they are grown in and their ability to stock fat like no other breed of pig, which makes their meat extremely tender and ideal for curing.



[Revisan Ibericos](#) is a modern Spanish Charcuterie company from the Guijuelo area in central Spain, close to the Portuguese border. By combining traditional and modern techniques, Revisan have been able to preserve the genuine characteristics and authentic taste of the past, passed down from their ancestors, using local ingredients.

[CLICK HERE FOR THE FULL LIST OF PRODUCTS](#)



For more information, please contact your area representative