



THE REAL TASTE
OF EXTREMADURA

Cárdeno 



1910

OUR STORY STARTS

Over 110 years

Cárdeno is the result of a company evolving. A company that was founded in 1910 by Plácido Cárdeno Navarro, who had great foresight and was a pioneer in introducing the area's premium quality products – obtained from authentic Acorn-Fed Iberian Pork – to the rest of Spain.

His successors continued and added to his work, taking the brand to some of the most refined hotels and restaurants in Spain and new countries every day.

The company is located in Fuentes de León at an altitude of 800 metres above sea level in the heart of the best holm oak dehesa pastures in south Extremadura and north Huelva, boasting the perfect climate and environment for the best Acorn-fed Iberian Pork.

Fuentes de León, Extremadura.

Cárdeno 





Cárdeno acorn-fed ham boasts
some very special characteristics

Flavour, aroma, bouquet

Our ham has a characteristic sweet, delicate flavour, which is the outcome of a slow salt-curing process, favoured by the area's temperature and humidity.



A lot can
happen in
over 110
years.

Cardeno 



Ham experts

Our traditional process is possible thanks to our ham specialists, who boast vast experience and competence.

100% natural

No additives are added to our 100% acorn-fed ham at any stage of the preparation process. Our pigs are raised surrounded by nature and feed on acorns from holm oaks in a natural space.



Cardeno 

Free-range
Iberian pigs
fed on
acorns



Reared in the dehesa

Our pigs enjoy a natural diet, rich in acorns, which ensures a fluid layer of fat.



Iberian race

A stylised piece with a slender leg guarantees 100% Iberian Pork.



36 months

Cured for at least 3 years
in centuries-old cellars.



HAMS AND SHOULDER HAMS



Our ham was awarded
3 stars
for **Superior Taste**

HAMS AND SHOULDER HAMS

Acorn-Fed 100% Iberian Ham

Our acorn-fed 100% Iberian ham comes from free-range pigs that enjoyed a diet of acorn, grass and other wild plants found in our own dehesa pastures.





HAMS AND SHOULDER HAMS

Acorn-Fed 75% Iberian Ham

Our acorn-fed 75% Iberian ham enjoyed a diet of acorn, grass and other wild plants in the dehesa.

Prepared using traditional methods and a fully natural process, only adding sea salt.





HAMS AND SHOULDER HAMS

Acorn-Fed 100% Iberian Shoulder Ham

Our Cárdeno 100% Acorn-Fed Shoulder Ham is prepared using the front legs of one of our free-range pigs, reared on the dehesa pastures of Extremadura and fed on acorns and other natural products.





HAMS AND SHOULDER HAMS

Acorn-Fed 75% Iberian Shoulder Ham

Our 75% Iberian Shoulder Ham comes from our pigs and is **prepared following a natural process** in our centuries-old drying houses to achieve a unique flavour.





HAMS AND SHOULDER HAMS

Acorn-Fed 100% Iberian Ham

LIMITED EDITION

1910

This limited edition came into being in the search for the perfect acorn-fed ham.

Pigs are reared for almost 24 months, meaning they have enjoyed two “montaneras” – periods during which pigs fatten up on acorns. The hams are cured in our centuries-old “Bodega del Molino” cellar to achieve top scores in oleic and aroma tests. **Each ham is carefully selected.**



A close-up photograph of a charcuterie display. In the center, a large round salami is sliced into thin, overlapping rounds, showing a marbled pattern of red meat and white fat. To its left, another round salami is sliced into larger, more irregular pieces. In the foreground, a smaller round salami is also sliced. To the right, a long, thick salami is visible. In the background, several whole salamis are hanging from a wooden rack. The entire scene is set on a wooden surface, and the lighting is warm and focused on the meats.

CHARCUTERIE



CHARCUTERIE

“Bodega” Acorn-Fed Iberian Chorizo

Prepared using traditional methods with the best pieces of lean meat from our Iberian pigs. Seasoned with salt, paprika and garlic and slowly dried in our natural cellars.



CHARCUTERIE

Acorn-Fed 100% Iberian Caña de Lomo

Each acorn-fed caña de lomo is individually prepared using traditional methods. They are slow-dried in natural cellars for three months to achieve an intense yet delicate flavour.

***Available sliced**





CHARCUTERIE

Acorn-Fed Iberian Morcón

Prepared with the best pieces of lean meat from our 100% Iberian pigs. Marinated in salt and spices resulting in a premium quality product.



CHARCUTERIE

Cured Acorn-Fed Presa Ibérica

Our presa ibérica is prepared with acorn-fed 100% Iberian shoulder blade cut, which is dried for 70 days



*Available sliced



CHARCUTERIE

“Bodega” Acorn-Fed Iberian Salchichón

Prepared using traditional methods, seasoned with salt, paprika, garlic, pepper and cinnamon, which is left to marinate two days before we take it to the cellar to dry. Excellent, delicate bouquet.



CHARCUTERIE

Cárdeno Iberian Serranitos

Cárdeno Iberian serranitos chorizos are prepared with lean meat and bacon from our Iberian pigs using. A product that is prized for its quality and flavour.



CHARCUTERIE

Cárdeno Iberian Sobrasada

Our Iberian Sobrasada has a spicy kick, giving it a unique flavour.





OTHER PRODUCTS





CHARCUTERIE

Acorn-Fed Iberian Bacon

Our Acorn-Fed Iberian bacon is ideal raw or as an ingredient.

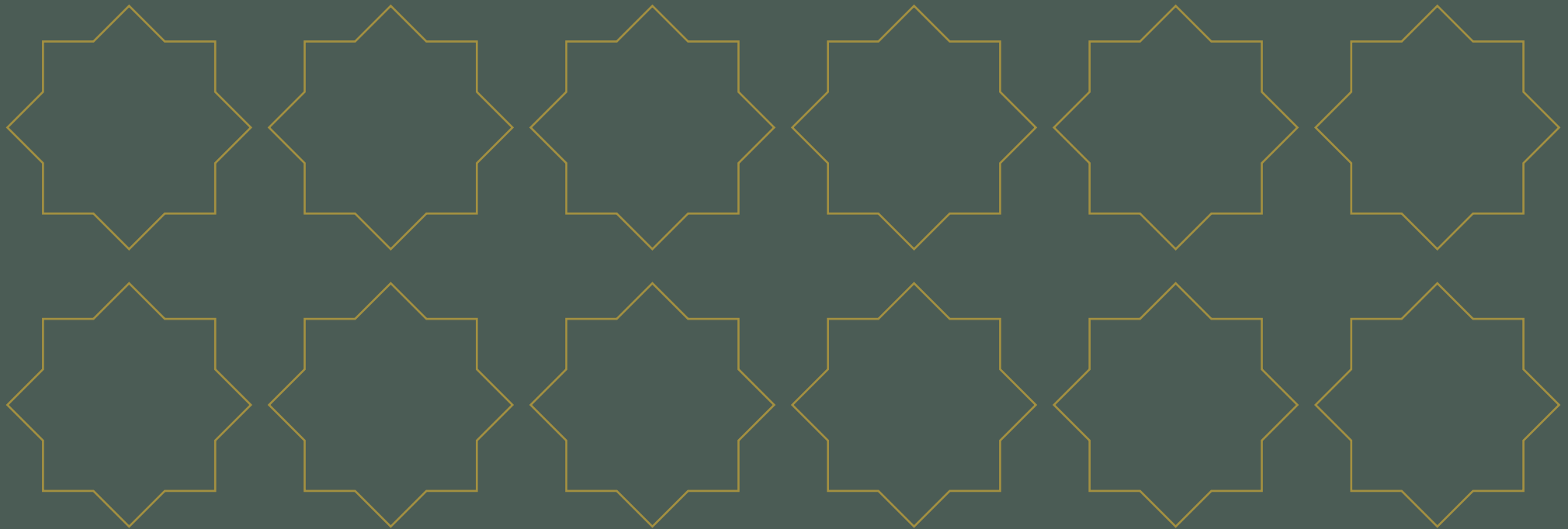


CHARCUTERIE

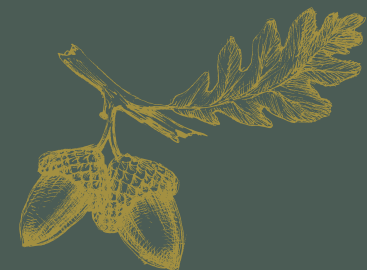
Acorn-Fed Iberian Chicharrón

Made from our Iberian pigs fed on acorns and other natural products.





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