



El gusto del placer Feast your senses



El gusto del placer Feast your senses



El gusto del placer Feast your senses

## Character

Finura understands meat. We respect it. We improve it. Firm. Authentic. Sophisticated. We blend the art of the cut with the most advanced technology. So nothing is lost. Texture, juiciness and character.

### The finest meat

Each piece is treated with loving care. Each cut, with expertise. And every gesture, with respect. Dedication, tradition and technique in perfect harmony.

## Expression

Finura's Iberian pork is cooked to perfection: intense, yet mild. Creamy. Marbled. Delicate. Each cut tells a story of quality, care and painstaking sourcing. Because that's how we understand Iberian pork.

### The taste of pleasure

Each piece holds a secret. We work slowly, with the skill of those who truly know Iberian pork. Expert hands. Precision. Natural balance.

# FINURA

**SILKY TEXTURE. JUICY.  
A NATURAL BALANCE BETWEEN  
INTENSITY AND DELICACY.  
THIS IS WHAT IBERIAN PORK IS LIKE  
WHEN METICULOUS SOURCING, RESPECT  
AND KNOW-HOW COME TOGETHER.**

**CLOSE YOUR EYES, TAKE A BITE AND FEEL,  
IN EVERY PART OF YOUR BODY,  
HOW THOUSANDS OF YEARS  
OF TRADITION HAVE CULMINATED  
IN OUR IBERIAN PORK.**

**THAT'S FINURA:**  
*The taste of pleasure*

Finura de Ibérico · Ctra. LE-420 km 2,7 · 24768 Soto de la Vega (León)

[www.finuradeiberico.com](http://www.finuradeiberico.com)

[Finuradeiberico](https://www.instagram.com/finuradeiberico)

[Finuradeiberico](https://www.linkedin.com/company/finuradeiberico)

# FINURA

*Feast your senses*



## Roots

Our secret lies in the source. Where it all begins. Proprietary breeds. Careful nutrition. Cutting-edge technology. The highest standards of animal welfare. Natural. Respectful. Honest.



### The Finura pig, a unique animal

Due to its genetics, the Iberian pig is a special animal. The only one that converts its food into subtle flavours and an unmistakable texture. Finura has preserved those unique qualities from the very beginning. With our own breeds, carefully nurtured, generation after generation.

### Because it all starts here

In genetics. How it all begins. Our Iberian pigs are reared in spacious, peaceful surroundings with attention to their well-being. On straw beds, in selected farms, nourished with feed we make ourselves from cereals and legumes. Care, sourcing and balance. This is how the character of the Finura Iberian pig is developed.

### Perfect balance

Everything is integrated. Genetics. Breeding. Nutrition. Preparation. Distribution. Every step designed to keep the essence intact. To ensure our Iberian pork arrives at your table as it should: firm. Pure. Exceptional.



# Close your eyes... and let yourself drift

Finura Iberian pork comes in countless forms. Grilled at a low temperature. With tradition, with innovation. Each cut, a world: melting textures, intense aromas, flavours that awaken desire.



SCAN AND DISCOVER OUR RECIPES

## Premium pieces

### COME CLOSER

Discover our selection of premium pieces:

### A perfect cut

Whatever your needs, our professionals will find the perfect cut. Precision, know-how and respect for extraordinary meat.



## Flatskin

### TRUE ELEGANCE

Flatskin: a special format designed to preserve the essence of the meat. Texture, aroma, juiciness. Nothing lost.



### Take care of the source. Protect the essence.

Reduced environmental impact. Fewer emissions. Less plastic. More recyclable.

## From fresh to cured Iberian pork



### Cured and processed products

With the same care, the same balance, the same essence.