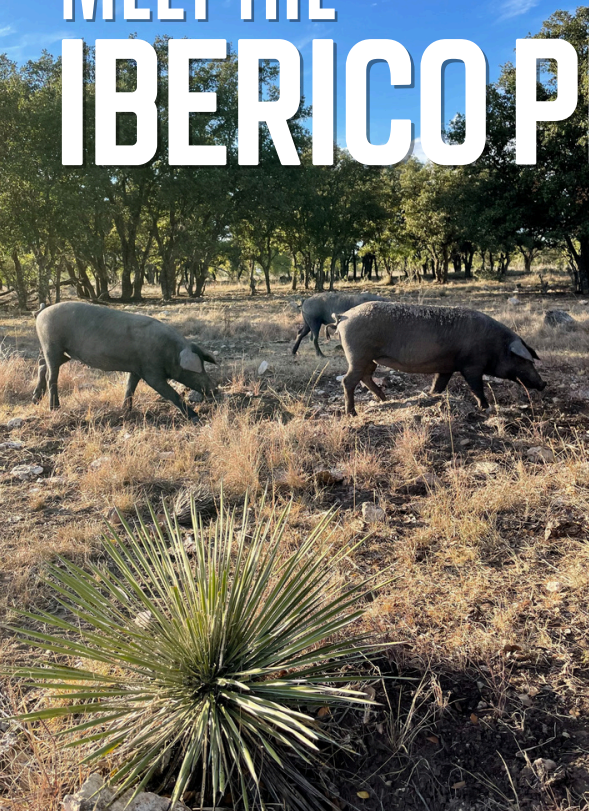


# MEET THE IBERICO PIG



TEXAS  
IBERICO



Originating from Southern Spain and Portugal, the Iberico Pig has thrived in these regions for over 12,000 years. With a distinctive black hue, large floppy ears, and slender snouts, these pigs are remarkable and truly a different breed. Often referred to as "olive oil on legs," their genetics and active, free-range lifestyle contribute to this name. Their constant movement and natural diet allow them to store antioxidant-rich fat between their muscles, resulting in a beautifully-marbled pork that is naturally rich in color and flavor – akin to Wagyu beef.





## **AT TEXAS IBERICO – WE'RE A DIFFERENT BREED 100% PURE-BRED IBERICO PORK – HUMANELY RAISED – PASTURE GRAZED**

Nestled in the scenic Texas Hill Country at Trails End Ranch, our 100% Iberico pigs forage on native grasses, acorns, prickly pear cacti, and their favorite, mesquite beans. Raised outdoors for over 18 months – which is 3 times longer than commercial pigs - our pigs are cared for and closely monitored during their entire lives to ensure their well-being and healthy growth. We're committed to delivering not just USDA approved fresh cuts, but also the finest American artisan charcuterie and retail offerings, straight from our ranch to your table.



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