

LA QUERCIA
400 Hakes Drive
Norwalk, Iowa 50211



www.laquercia.us
Phone: 515-981-1625
Fax: 515-981-1628

Robert Parker...on Prosciutto

Robert Parker is known as a pre-eminent wine critic with a world renowned palate. He's received awards from the presidents of France and Italy, and the buyers of his books and magazines are legion (including us).

To help us begin to develop a vocabulary for tasting dry cured ham, Mr. Parker agreed to do a comparative tasting of a piece of our La Quercia Rossa and a piece of our Prosciutto Americano. Here are his notes, which he authorized us to use. They include, by way of comparison, impressions of the Joselito Jamon Iberico de Bellota Gran Reserva.

1. La Quercia Rossa.....lighter color than the Gran Reserva from Joselito...similar buttery texture and unmistakable nutty flavors...great subtlety....flows cross the palate with considerable richness but no oiliness or heaviness...very pure...and very nuanced...lots of fat and marbling but not a fatty taste....stunning stuff and very close to the SPANISH

2. Prosciutto Americano....deeper color than the above...more meaty....fewer veins of fat...intense flavor...more in-your-face than the refinedlacks the nobility of the pato negra....leaner as well...top,top quality...lots of flavor but very direct and rich...

Saltiness was mild and very well done....both are great products...Bob Parker

Mr Parker ordered a subscription to our first La Quercia Acorn Edition.