

PUERROS

LOS CULTIVAMOS CERCA DE NUESTRAS INSTALACIONES, EN INVIERNO, CUANDO EL FRÍO LOS CONVIERTE EN MANJARES FINOS Y DULCES. LOS ENVASAMOS AL NATURAL PARA QUE LLEGUEN A LA MESA COMO RECIÉN COCIDOS.

RECOLECCIÓN: DICIEMBRE - MARZO

LEEK

THESE ARE GROWN NEAR OUR FACILITIES IN WINTER WHEN THE COLD CONVERTS THEM INTO A FINE AND SWEET DELICACY. NATURALLY PRESERVED SO THAT THEY ARRIVE AT THE TABLE AS IF THEY WERE FRESHLY COOKED.

HARVEST: DECEMBER - MARCH

LC
LA CATEDRAL DE NAVARRA



PUERROS

LEEKs

LC
LA CATEDRAL DE NAVARRA



AL-720
PUERRO ENTERO EXTRA
WHOLE LEEKS IN BRINE

Peso Neto Peso Escurrido
Net weight: Drained weight:
660g 410g

4/8 FRUTOS PIECES
9/12 FRUTOS PIECES
13/20 FRUTOS PIECES



AL-370
PUERRO ENTERO EXTRA
WHOLE LEEKS IN BRINE

Peso Neto Peso Escurrido
Net weight: Drained weight:
340g 210g

6/10 FRUTOS PIECES



B-370
PUERRO ENTERO EXTRA
WHOLE LEEKS IN BRINE

Peso Neto Peso Escurrido
Net weight: Drained weight:
345g 210g

6/9 FRUTOS PIECES
10/16 FRUTOS PIECES



ER-360
PUERRO ENTERO EXTRA
WHOLE LEEKS IN BRINE

Peso Neto Peso Escurrido
Net weight: Drained weight:
335g 205g

≥14 FRUTOS PIECES
(calibre extrafino)