



Great Taste, organizado por el Gremio de la Comida Fina, es el referente reconocido para la buena comida y bebida. Se ha descrito como los "Oscars" del mundo de la comida y el "epicúreo equivalente del premio Booker". ***Simplemente el logotipo Great Taste es la señal en la que puede confiar al comprar comida y bebida en su minorista local de calidad.***

Great Taste, organised by the Guild of Fine Food, is the acknowledged benchmark for fine food and drink. It has been described as the 'Oscars' of the food world and the 'epicurean equivalent of the Booker prize'. Quite simply the Great Taste logo is the sign you can trust when buying food and drink in your local, quality retailer.

***En 2017, más de 500 jueces***, incluyendo escritores de alimentos especialmente entrenados que ingresaron los comentarios de los jueces, se reunieron en 62 días de juicio desde marzo hasta principios de julio. Este año, el Great Taste jugando roadshow dio un giro en el impresionante Llandrillo College, al norte de Gales, como invitados del Gobierno de Gales. Como siempre hemos juzgado en los centros de prueba especializados para el té, café de filtro y espresso con el resto de los días de juicio en la sede del gremio en Dorset y nuestro nuevo lugar y casa permanente cerca de Borough Market, Londres. Los jueces, de todos los rincones del mundo de la comida, degustan a ciegas en equipos de 3 ó 4 personas, asegurando un equilibrio de experiencia, edad y género.

In 2017 over 500 judges, including specially trained food writers inputting judges' comments, came together at 62 judging days from March through to early July. This year the Great Taste judging roadshow took a turn at the impressive Llandrillo College, north Wales, as guests of the Welsh Government. As ever we have judged at specialist test centres for tea, filter coffee and espresso with the remainder of the judging days at Guild HQ in Dorset and our new venue and permanent home close to Borough Market, London. The judges, from all corners of the food world, blind-taste in teams of 3 or 4 ensuring we get a balance of expertise, age and gender.

Nuestros ganadores son toda la gente de la comida genuina que se preocupan por la calidad de los alimentos y bebidas que producen. Esos productores presentaron **12.366 productos** con sólo 165 alimentos que alcanzaron la calificación más alta y codiciada, tres estrellas. Teníamos **1011 alimentos que consiguieron 2 estrellas** y 3171 fueron galardonados con una estrella. Eso significa que sólo el 35% de las entradas fueron acreditadas - es difícil.

Our winners are all genuine food people who care about the quality of food and drink they produce. Those producers entered 12,366 products with only 165 foods achieving the highest and most coveted rating, three stars. We had 1011 foods grabbing 2 stars and 3171 were awarded a 1 star. That means only 35% of entries were accredited – it's tough.

Great Taste Awards de este año, nos complace anunciar que 2 de los productos presentados han sido premiados, lo cual nos llena de orgullo.

Great Taste Awards this year, we are pleased to announce that 2 of the products presented have been awarded, which fills us with pride.

Bernardo Hernández **Ibérico de Bellota Salchichón**

Table 8: A great farmy nose. A massive taste, sweet, sweet farmyard. The fat is wonderfully judged and delivers throughout the slice. The finish is complex and long.  
Table 99G: A good aroma of acorn sweet pork - develops well and keeps releasing sweet pork, winey, savoury and creamy depth. Melts beautifully in the mouth leaving complex and lingering pork - so characteristic of Pata Negra - takes us back to Extremadura.

Table 7: Lovely looking salami with an even spread of fat. Intense pig flavour which builds in your mouth. Not been interfered with, you're getting the true flavour of the meat. Great balance, not too dry. Curing is perfect. Not too salty. The meat is allowed to sing. It's such good meat and this salami has respected that.

Table R2: Strong aroma, but a gentle, well balanced flavour and carefully seasoned

2 star

<https://greattasteawards.co.uk/2017-winners/>

Categoría: Salami, continental style sausages ready to eat\*\*\*\*

Bernardo Hernández **Jamón Ibérico de Bellota**

Table 5: Really gentle in approach with a slow wake up of flavour. Perhaps we wanted a little more depth, but we did find enjoyment here. A good example of Iberico ham.

Table R1: A sweet, nutty flavour; well marbled, richly flavoured meat.

Table 99g: Sweet and nutty, clean fat and with a developing rich flavour which releases as you chew. We were expecting more singing on the palate - but this is very well balanced. Could be described as a gentle Pata Negra. We are certain this will develop further complexity as it ages.

2 star

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Categoría: Air dried ham\*\*\*\*