

ACCIUGHE CANTABRICHE 'MARIPOSA' IN OLIO EVO



CODE	93697
COUNTRY OF ORIGIN	Spain
WEIGHT	105 g net weight, 55 g drained weight

Double fillets of anchovies in extra virgin olive oil

DESCRIPTION	Double fillets of anchovies in extra virgin olive oil
APPEARANCE	Fillets of big size worked in the shape of a butterfly (mariposa in Spanish), open and united by the tail, in extra virgin olive oil
TASTE	The consistency is soft with a good structure that makes it pleasant in the mouth; the taste is sweet with a deep flavour
PRODUCER	Yurrita e Hijos - Mutriku - Spain
OUR SELECTION	In the Cantabrian Sea, anchovies have the possibility to eat a lot in a water more oxygenated and colder than those of the Mediterranean; this leads them to develop a layer of fat such as to make the meat juicy and firm. The fat is one of the qualities of these anchovies, for this reason, the best catch is between April and June, in the months just after winter
CURIOSITY	Until the late 19th century, in Cantabria, anchovies were not considered valuable fish and were mostly used as bait or thrown back into the sea. Everything changes with the arrival of the first canning companies from Italy, where the tradition of anchovies' conservation is ancient. The first cannery in Cantabria, "La Dolores", was founded in 1908 in Santoña by Giovanni Vella Scatagliota, a "hunter" of anchovies from Trapani, Sicily