

SPANISH GALICIA

DRY AGED FOR 40 DAYS

GRASS FED

A MEAT FULL OF CHARACTER



GUTREI
Galicia

INTRODUCTION

Galician beef is known worldwide by epicureans and by the greatest chefs for its **AUTHENTIC FLAVOR** and is considered as **ONE OF THE BEST MEATS IN THE WORLD** -according to the French magazine *Beef*. GUTREI GALICIA beef is a meat with a strong, rustic and fragrant taste.

AUTHENTIC FLAVOR

GUTREI GALICIA beef possesses **IODIZED AND SPICY NOTES**, as it is bred close to the Ocean. Strong winds bring salt crystals inland that settle on the grass where the cattle grazes. During the **40 DAYS** of the dry aging process, the marbling spreads the aromas throughout the meat and gives it a **SOFTER TEXTURE**.

MILD CLIMATE & HERBS

This rustic and solid beef is bred in the grasslands of Galicia, in the northwest of Spain. It is exclusively fed with **GRASS, CLOVERS AND PLANTS FOR 8 TO 10 YEARS** in a mountainous & green area, with a mild maritime climate not far from the Atlantic Ocean. The animal is raised in a stress-free environment, which allows the meat to be tastier.

RECIPES

Appreciated by the biggest red meat amateurs and the greatest chefs like French chef Gilles Goujon (3* Michelin), Galician beef is cooked and eaten all around the world. On www.giraudi.com, we have prepared technical sheets for each cut, as well as our chef's tips for the preparation and cooking of GUTREI GALICIA beef.

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Raised not far from the Atlantic Ocean.



Rustic & Solid
can reach 150cm tall.



Grass fed



40 days of dry aging
High level of marbling



Elected Best meat in the world
by the french magazine *Beef*