



ESPAÑA

Arroyabe Ventresca de Bonito Tuna in Olive Oil

Known as the “Bonito Coast,” the Bay of Biscay is where Atlantic White Tuna prepare for their annual migration to the Azores. They are caught using dolphin-safe hook and line methods, cleaned by hand and immediately packed in high-quality Spanish olive oil. The resulting tuna is rich in texture, exquisitely flavored, and unlike any tuna you have had before. Ventresca is the belly of the bonito and the tastiest and most tender part of the tuna.

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