



Achill Mountain Lamb Calvey's of Achill Island

Company address

Keel, Achill Island,
Co Mayo, Ireland, Mayo

calveysachillmountainlamb.ie

Achill Mountain Lamb is the exclusive product of Calveys Farm Abattoir & Butchers on Achill Island. The farm is shared commonage so Calvey's source lambs from local farming families and build a market for these Mayo Blackface Mountain lambs born and reared in their Achill Island habitat, the sea misted heather hills and mountains of Achill Island and raised solely on a natural diet of herbs, heathers, grasses, mosses and lichens, then traditionally butchered & bespoke-crafted in Calveys Abbatoir & Butchers, Keel, Achill Island, Co. Mayo.

Why Us

Our usp is the artisan nature of our work having our own abattoir butchers situated on our farm. So, we do it all, in the one place. Sometimes we and other farmers can walk the animals to the abattoir where the lairage is high welfare and stress free. We retain the traditions of hand work best suited to the mountain lamb carcass. One of our family farms has Certified Organic status.

Our product range

Wild reared exquisite lamb products from a family with their own abattoir butchery on Achill Island.

Sustainability

On-farm abattoir butchers
All on one site

Our Accreditations

- Organic
- Organic Trust
- Origin Green Verified

Our Awards

Mc Kenna's Guides 2015

Great Taste Awards 2017

Blas na hEireann 2017 Gold

Farming For Nature National award 2018

Irish Food Writers Guild 2022

Blas na hEireann Gold 2020