The aim of this study was to evaluate the physic-chemical characteristics of lamb meat from Santa Ines at different slaughter ages. The animals were divided into containment groups of eight animals were slaughtered at 120 and 240 days of age. Longissimus dorsi muscle of each animal was determined pH, water activity, color (L*, a*, b*), shear force and chemical composition. There was no statistically significant difference (p<0.05) for pH, water activity (0.96-0.97), humidity(72,65, 72,09), ash(1,02, 0,94), protein (22,3, 23,22) and lipid (4,61, 5,16) for animals slaughtered at 120 and 240 days respectively. The final pH of the muscle of lambs slaughtered early later was similar to however the latter (5,96) showed meat with less tenderness as the data for shear forces showed that meat from young animals had values 1,87 Kgf/cm², while the slaughtered later showed shear force of 2,44 Kgf/cm². Regarding color the lightness (L*) of meat from lambs slaughtered at 120 days was higher (43,37) that the lambs slaughtered later (39,26), for the intensity of red color (a* 16,22, 15,39) and yellow (b*9,53, 8,18) were not significant for the slaughter ages 120 and 240 days respectively. It was concluded that the age at slaughter influence on meat quality aspects in texture and color of lamb meat.