



*A world full
of flavours*





OVER 50 YEARS OF FAMILY CHEESE TRADITION 1967

Quesos El Pastor was born in 1967 as a humble family cheese business. More than 50 years later, it is a clear benchmark in the elaboration of quality cheese.

In 1998, it inaugurated its new pressed paste cheese production plant. At a later stage, in 2014, the lactic fermentation cheese plant came into operation (log of soft cheese).

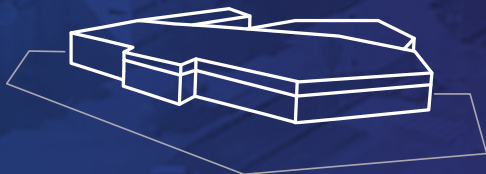
The relentless work of the whole human team at Quesos El Pastor has been recognised by means of numerous awards and prizes. In this way, the determination and effort made by each and every one of the people who are a part of this large family is valued.

This large team pays special attention to the quality of the products and puts them onto the market in the most appropriate way. Every detail of the process is carried out with care, with the objective of satisfying the requirements of the consumer.

Quesos El Pastor knows no boundaries and its cheeses have a presence in over 80 countries. As proof of their labour as ambassador of the Spanish Brand around the world, in 2015 they received the Spanish Food Award for Food Internationalisation.

Zamora

SPAIN



Surface

50,000 m²

AWARDS

The most prestigious awards acknowledge the quality of our cheeses



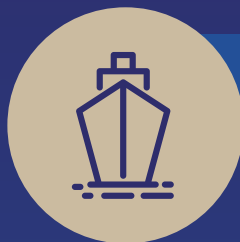
QUALITY SEALS

Queso Castellano raises its recognition to Protected Geographical Indication (PGI).



QUESO
CASTELLANO





Foreign market

89 countries



Quesos El Pastor, a company certified by the international food quality standards IFS FOOD and BRC FOOD.

P.D.O. AND P.G.I. ORIGIN STAMP

The guarantee seals that certify the
origin and quality of our cheeses.



A top-down view of a cheese and nut platter on a dark wooden surface. The platter features a variety of cheeses, including wedges of Swiss cheese, slices of brie, and crumbles of blue cheese. It is also garnished with clusters of green and red grapes, several walnuts, and small round crackers. The text "A world full of flavours" is written in a gold cursive font in the upper right quadrant, with a thin gold line underneath it.

*A world full
of flavours*

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SHEEP

SAN RUFFINO



QUESO
CASTELLANO

The Protected Designations of Origin (PDO) and Protected Geographical Indications (PGI) are the system used in the European Community for the recognition of a differentiated quality, as a consequence of their own and differential characteristics, due to the geographical environment in which the raw materials are produced, the products are elaborated, and the influence of the human factor that participates in them.



SAN RUFFINO

Semicurado



QUESO
CASTELLANO



Our semihard sheep's cheese is made following time-honoured traditional methods. Elaborated from 100% sheep's milk, it has a distinctive and unique flavour.



Maturation

75 days (+/- 10 days).



Characteristics

A pale ivory yellow colour. This pressed-curd cheese has a firm texture and small eyes of irregular scatter. Its smell is warm and pleasant.



Wheel 3 kg
1487



Wedge 150 g
4598



SAN RUFFINO

Curado (6 months)



QUESO
CASTELLANO



Our cured sheep's cheese is elaborated by following and old cheesemaking tradition of years. Elaborated with sheep's milk, it has an unmistakable flavour.



Maturation

150 days (+/- 30 days).



Characteristics

A pale ivory yellow colour. This pressed-curd cheese has a firm texture and small eyes of irregular scatter. Its smell is warm and pleasant.



Wheel 3 kg
1011



Half wheel 1.5 kg
1412



Mini 1 kg
1022



Baby 550 g
1969



Wedge 150 g
1201



Tapas 250 g
1736

SAN RUFFINO

Viejo (9 months)



QUESO
CASTELLANO



Viejo (aged) sheep's milk is elaborated with sheep's raw milk and aged for nine months, which confers the cheese a strong flavour and occasional eyes.



Maturation

225 days (+/- 45 days).



Characteristics

It has very pleasant touches of ewe's milk flavour. To the palate, the texture is fatty despite its long maturation, while proving both pleasant and strong in flavour.



Wheel 3 kg
2082



Half wheel 1.5 kg
2077

SAN RUFFINO

Añejo (12 months)



QUESO
CASTELLANO



Suitable for strong cheese lovers, this cheese has such an aftertaste that invites to have another piece. Añejo (aged for a year) sheep's milk is elaborated with sheep's raw milk and cured for twelve months, a truly culinary caprice.



Maturation

330 days (+/- 45 days).



Characteristics

It has a pale ivory yellow colour and a strong smell typical of sheep's milk. Its flavour is quite developed, spicy and persistent, whereas the texture is compact, satiating and envolving.



Wheel 3 kg
1002



Half wheel 1.5 kg
1878



Variable weight
wedge

1758

SAN RUFFINO

Añejo - Reserva Especial (18 months)



Suitable for strong cheese lovers, this cheese has such an aftertaste that invites to have another piece. Añejo - Special Gran Reserva sheep's cheese is elaborated with raw sheep's milk and cured for eighteen months, a truly culinary caprice.



Maturation

570 days (+/- 30 days).



Characteristics

Its colour is yellowish and its flavour intense, developed and persistent. The cheese is hard, firm-textured and may have some eyes.



Wheel 3 kg

2025

SHEEP

DOP MANCHEGO

EL DUQUE DE LA POLVOROSA



Starting with sheep's milk from the La Mancha region of Spain, Manchego is carefully crafted to produce an unparalleled aromatic and complex nutty caramel character. Manchego is the most exported cheese from Spain; it is a distinct honor that El Duque de la Polvorosa version of this leading variety is recognized as one of the best.

SHEEP



DOP MANCHEGO

EL DUQUE DE LA POLVOROSA

Semicurado

Wheel 3 kg

2816



Pressed cheese elaborated with Manchega sheep's milk, with the original rind pattern that distinguish the product identity.



Maturation

75 days (+/- 10 days).



Characteristics

Elastic texture, with an ivory color paste. Lactic aroma with hint of hay, grass and fruit flavour and sweet after taste.



Wedge 150 g

2819

SHEEP



DOP MANCHEGO

EL DUQUE DE LA POLVOROSA

Curado



Pressed cheese elaborated with Manchega sheep's milk, with the original rind pattern that distinguish the product identity.



Maturation

150 days (+/- 30 days).



Characteristics

With firm and compact consistency and lactic aroma, this cheese longer maturation confers some spicy nuances with generally long lasting nutty flavours.

Wheel 3 kg

2817



Wedge 150 g

2820



SHEEP

Wheel 3 kg

2818



DOP MANCHEGO

EL DUQUE DE LA POLVOROSA

Añejo



Pressed cheese elaborated with Manchega sheep's milk, with the original rind pattern that distinguish the product identity.



Maturation

330 days (+/- 45 days).



Characteristics

Slightly acid, this cheese turns out to be strong and spicy due to its ageing. It shows a pleasing and peculiar aftertaste as conferred by Manchega sheep's milk.



Wedge 150 g

2821



GOAT

GOAT CHEESE





GOAT CHEESE

Tierno



Cheese made of goat's milk with high quality protein. Among its qualities, we can highlight its vitamin D and mineral content. Goat's milk has very low levels of lactose, thus being recommendable for lactose intolerants.



Maturation

7-17 days.



Characteristics

Soft-curd cheese of white colour, with large eyes, soft smell and flavour and creamy to the palate.



Wheel 3 kg

1483



Baby 615 g

1485



Wedge 250 g

1486

GOAT CHEESE

Semicurado



Semi-cured goat's cheese has very low levels of lactose, thus being recommendable for lactose intolerants. Moreover, it provides high quality protein, minerals like calcium and vitamin D.



Maturation

75 days (+/- 10 days).



Characteristics

Soft but firm curd of white colour. Large and abundant eyes. Its smell is strong showing milk aromas. Creamy to the palate.



Wheel 3 kg

1150



Half wheel 1.5 kg

1433



Baby 550 g

1971



Wedge 150 g

1633



Tapas 250 g

1737

GOAT



DELICIAS DE CABRA

It is a special cheese elaborated with goat's milk. It has an original shape and format. Its fresh soft flavour will go down a treat for all tastes. A white soft-curd cheese with a very pleasant flavour and creaminess to the palate, as well as a fresh goat's milk aroma.



Maturation

75 days (+/- 10 days).



Characteristics

Tender and soft, this white cheese has large abundant eyes. It has fresh goat's milk aroma and it is very creamy to the palate.



Wheel 2 kg
1530

Variable weight wedge
1990



Wedge 200 g
2253



With Rosemary
vacuum packed
Wheel 2 kg
4115



BLENDED CHEESES

SANTTUM

SANTTUM

Tierno



Soft blended cheese is elaborated with cow's, sheep's and goat's pasteurised milk. It is usually appreciated for its texture and great taste, despite its short maturation. Idoneous for desserts, light dinners and, of course, for any kind of salad.



Maturation
7-17 days.



Characteristics

White firm curd cheese, very soft to the palate. Irregular small eyes. Fresh milk aroma.



Wheel 3 kg

1035



Mini 1 kg

1040

Variable weight
wedge

1228



Tapas 250 g

1760





SANTTUM

Semicurado



It is the most consumed cheese in Spain, elaborated with pasteurised cow's, sheep's and goat's milk, idoneous for adults and children. It is very nutritive and recommendable. It is a relatively hard cheese without being excessively soft. Exquisite to the palate, it is highly recommendable for a large amount of recipes.



Maturation

75 days (+/- 10 days).



Characteristics

Ivory white firm curd cheese. Soft to the palate, with a fresh milk aroma. Irregular large eyes.



Wheel 3 kg
1029



Mini 1 kg
1050



Half wheel 1.5 kg
1414



Wedge 250 g
1211



Baby 615 g
1970



Variable weight
wedge
1216



Tapas 250 g
1734

SANTTUM

Curado



SILVER · 2017

GLOBAL
CHEESE AWARDS
FROME · Est 1861

Awarded with a supergold medal as one the exclusive group of 66 best cheese in the world in 2017.

Blended cured cheese is special. Not strong nor yet soft, its great flavour is due to its high content of sheep's and goat's milk used in the mixture as well as to its long maturation. It is idoneous for snacking, with its soft smell, fresh milk aroma nuances and creamy texture to the palate.



Maturation

150 days (+/- 30 days).



Characteristics

Its curd is white almost yellowy and its smell soft. Compact texture.



Wheel 3 kg

1038



Half wheel 1.5 kg

1413



Mini 1 kg

1068



Wedge 250 g

1241



Tapas 250 g

1735



Variable weight
wedge

1240

IBÉRICO

Semicurado



A perfectly balanced blend of cow's, sheep's and goat's milk that is aged for 3 months gives El Pastor Ibérico its slightly tangy, buttery flavour and light herbaceous notes.



Maturation

75 days (+/- 10 days).



Characteristics

A three months maturation provides this blended cheese a perfect balance between creaminess and taste a real pleasure for the palate.

Wheel 3 kg
2902



Baby 550 g
3094



Wedge 150 g
2956

IBÉRICO

Viejo



A perfectly balanced blend of max 50% cow, and another 50% of sheep's and goat's milk that is aged for 9 months gives El Pastor Ibérico Viejo its slightly tangy, buttery flavour and light herbaceous notes.



Maturation

225 days (+/- 45 days).



Characteristics

Firm mass ivory color some irregular holes. Smooth taste and characteristic aroma. Compact texture.

Wheel 3 kg

2567



Tapas in virgin oil

2878



Wedge in virgin oil

3865





LA CAVA IBÉRICO

Curado



The blend of milks -up to 50% cow's milk and at least 15% each of sheep's and goat's milk- gives this cheese a uniquely distinctive flavor. Its maturation period enhances its qualities, bringing out deep flavors and pronounced aromas.



Maturation

150 days (+/- 30 days).



Characteristics

Ivory-tinged white paste with a matte appearance. Mild, enveloping aroma. Compact texture with small, evenly distributed eyes throughout the cheese.



Wheel 3 kg

1293



Half wheel 1.5 kg

1214



Wedge 250 g

1894



Variable weight wedge

1991



PATA VIEJA **IBÉRICO** **AÑEJO**



PATA VIEJA IBÉRICO

Añejo (12 months)

IBÉRICO



GOLD · 2017

GLOBAL
CHEESE AWARDS
FROME · Est 1861

Three milks

It is a blended cheese elaborated with raw sheep's, goat's and cow's milk and a 12-month maturation, all of which provides an intense and strong flavour to the palate. Fresh milk intense flavour.



Maturation

330 days (+/- 45 days).



Characteristics

Firm curd cheese of ivory yellow colour. Abundant eyes. A strong smell typical of mixed aged cheese. Its flavour is quite developed, spicy and persistent, whereas the texture is compact, satiating and envolving.



Wheel 3 kg

3854



Half wheel 1.5 kg

3860



Wedge 200 g

3858



Tapas 200 g

2861



TOSTADO



AÑEJO

TOSTADO

This aged cheese made from a blend of cow's, sheep's, and goat's milk, with a toasted, mature aging profile, is aimed at those seeking intensity and balance. The combination of the three milks brings complexity: the smoothness of cow's milk, the richness of sheep's milk, and the tangy note of goat's milk come together after long maturation, resulting in a cheese with strong character. It is ideal for gourmet cheese boards and for pairing with full-bodied red wines, fortified wines, or craft beers. A distinctive product that conveys tradition, quality, and a complete sensory experience.



Maturation

330 days (+/- 45 days).



Characteristics

It has a firm, compact texture, with toasted aromas and hints of nuts and aged butter. On the palate it is intense yet balanced, with a persistent flavour, toasted nuances, and a slightly spicy finish.



Wheel 3 kg

5106



Half wheel 1.5 kg

5105



Wedge 150 g

5104



Tapas 150 g

5103



BLUE CHEESE

Quesos El Pastor and Queseria Picos de Europa have joined together to obtain a high quality product that is worldwide recognized.



TALENUS BLUE

PGI Queso de Valdeón



Is a cheese that has been produced with cow's and goat's milk with a long maturation to reach the perfect balance. This confers a nice piquant strong flavor but buttery/cremay in the palate and very aromatic smell.



Maturation

75 days (+/- 10 days).



Characteristics

White body with greenish cavities. Slightly lactic odour with specific odour of mould. Intense, salty and spicy flavour, more pronounced when the ripening time is longer. Smooth texture, with numerous irregular veins and cavities distributed homogeneously.



Wheel 2.5 kg

2673



AWARDED FIRST POSITION IN THE XXIII INTERNATIONAL BLUE CHEESE CONTEST held in La Cavada (Cantabria). There were over 40 cheese makers from Spain, France, Italy, Germany and UK.



Wheel 2.5 kg

3046



Half wheel 1.250 kg

2782



Wedge 100 g

2876



KABERNUS BLUE

Blue Cheese



Cheese produced with cow's milk. During its elaboration it has been taken into account the experience of Queserías Picos de Europa.



Maturation

75 days (+/- 10 days).



Characteristics

White body with greenish cavities. Slightly lactic odour with specific odour of mould. Intense, salty and spicy flavour, more pronounced when the ripening time is longer. Smooth texture, with numerous irregular veins and cavities distributed homogeneously.



Wheel 2.5 kg

2672



Half Wheel 1.25 kg

2781



Wedge 100 g

3038

KABERNUS BLUE

Blue Cream Cheese

Produced with matured cow's and goat's milk real blue cheese. This format helps conservation and its use. It is perfect to spread as aperitif over a toast or as ingredient to make a sauce.



Maturation

75 days (+/- 10 days).



Characteristics

Greenish blue colour inside. Slightly lactic odour with specific odour of mould. Intense, salty and spicy flavour. Creamy texture.



Pot 200 g

2787



CHEESE LOG



GOAT'S LOG

Fresh

The goat's cheese log is elaborated through lactic coagulation and offers multiple preparation options. It has gained popularity thanks to an increase in demand. Lovers of this cheese may use this format in salads, pizzas. We may present it grilled, cooked or gratin, caramelised or simply crumbled.



Maturation
<7 days.



Characteristics
Creamy white curd cheese. It has an unctuous texture and a fresh goat's milk aroma.



Vacuumed packed
1 kg
3553



Protective atmosphere
1 kg
3595



Protective atmosphere
100 g
3460



GOAT'S LOG

Matured with mold



The goat's cheese log is elaborated through lactic coagulation and offers multiple preparation options. It has gained popularity thanks to an increase in demand. Lovers of this cheese may use this format in salads, pizzas. We may present it grilled, cooked au gratin, caramelised or simply crumbled.



Maturation
7-17 days.



Characteristics

Creamy white curd cheese. Its rind is ripened with white moulds (*Penicillium*). It has an unctuous texture and a fresh goat's milk aroma.



Blister 1 kg
2456



Blister 360 g
3853



Cheese log 180 g
2502



Cheese log 140 g
2134



SHEEP'S LOG

Fresh



The sheep's cheese log is elaborated through lactic coagulation and offers multiple preparation options.



Maturation
<7 days.



Characteristics

Creamy white curd cheese. It has an unctuous texture and a fresh sheep's milk aroma.



Vacuumed packed
1 kg
3844



Protective atmosphere
1 kg
3931



Protective atmosphere
100 g
4193



SHEEP'S LOG

Matured with mold



The sheep's cheese log offers multiple preparation options due to its culinary properties. It is elaborated through lactic coagulation. Lovers of this cheese may combine it with different meals, either cold or hot. Just like the goat's cheese log, we may present it in different ways: au gratin, sliced, caramelised, etc.



Maturation
7-17 days.



Characteristics
Soft creamy white curd cheese. Its rind is ripened with of white moulds (*Penicilium*). It has an unctuous texture and a fresh sheep's milk flavour.



Blister 1 kg
3565



BLENDED LOG

Matured with mold

The blended cheese log is elaborated with cow's (70%) and goat's (15%) milk through lactic coagulation and, just like goat's and sheep's cheese logs, offers multiple preparation options.



Maturation

7-17 days.



Characteristics

Soft creamy white curd cheese. Its rind has white moulds (*Penicilium*).
Unctuous texture.



Blister 850 g

2362



COW'S LOG

Matured with mold

The cow's cheese log, of soft and fresh flavour, may be combined with a wide range of meats, either cold or hot. It is elaborated through lactic coagulation. Just like the other logs, it may be presented grilled, au gratin, caramelised...



Maturation

7-17 days.



Characteristics

Soft creamy white curd cheese. Mouldy rind (*Penicillium*). It has an unctuous texture and a fresh milk flavour.



Blister 1 kg

2457



Cheese log 140 g

3526

GOAT'S LOG

Matured with mold

Lactose Free

May your family not give up the flavour. Goat cheese log with all its flavour, do not give up preparing your favorite salads or pizzas with goat cheese.



Maturation

10 days.



Characteristics

Creamy white curd cheese. Its rind is ripened with white moulds (*Penicilium*). It has an unctuous texture and a fresh goat's milk aroma.



Lactose Free 180 g

3351



**Goat Log
with papaya 1 kg**

vacuum 2564
atms. 3780



**Goat Log
with honey 1 kg**

vacuum 2565
atms. 3935

FLAVOURED LOG

Goat's log - 1kg

Quesos El Pastor brings a world full of flavours to your table by decidedly seeking distinction. Pineapple, honey, fine herbs, papaya... all of these sweet and savory to offer you cooking alternatives adapted to all tastes.



Maturation

7-17 days.



Characteristics

Homogeneous white colour. Soft smell. Pleasant mild flavour, distinctive by each variety. Unctuous texture, good melting properties, pleasantly delicate curd cheese.

Vacuum packed: 6 months expiry date.

FLAVOURED LOG

Goat's log - 100 g

Quesos El Pastor brings a world full of flavours to your table by decidedly seeking distinction. Pineapple, honey, fine herbs, papaya... all of these sweet and savory to offer you cooking alternatives adapted to all tastes.



Maturation

7-17 days.



Characteristics

Homogeneous white colour. Soft smell. Pleasant mild flavour, distinctive by each variety. Unctuous texture, good melting properties, pleasantly delicate curd cheese.



Goat Log with pineapple 100 g

3429



Goat Log with honey 100 g

3428



Goat Log with papaya 100 g

3427



Goat Log with fine herbs 100 g

3426



CHEESE LOG

FLAVOURED LOG

Cow's log - 100 g and 110 g

The cow's cheese log is made by lactic fermentation and offers many possibilities at the table.



Maturation
7-17 days.



Characteristics
Homogeneous white colour. Soft smell. Pleasant mild flavour, distinctive by each variety. Unctuous texture, good melting properties, pleasantly delicate curd cheese.



**Cow Log
with papaya 100 g**
3760



**Cow Log
with pineapple 100 g**
3761



**Cow Log
natural 100 g**
4412



Cow Log 110 g
2485



CHEESE LOG

FLAVOURED LOG

Goat's log - 110 g vacuum packed

Quesos El Pastor brings a world full of flavours to your table by decidedly seeking distinction. Pineapple, honey, fine herbs, papaya... all of these sweet and savory to offer you cooking alternatives adapted to all tastes.



Maturation
7-17 days.



Self life
180 days.



Characteristics

Homogeneous white colour. Soft smell. Pleasant mild flavour, distinctive by each variety. Unctuous texture, good melting properties, pleasantly delicate curd cheese.



Goat Log with
pineapple 110 g

2324



Goat Log with
papaya 110 g

2487



Goat Log with
pepper 110 g

2485



Goat Log with
fine herbs 110 g

2483



Goat Log 110 g

2296



MEDALLIONS



**Bipack 200 g
Precut
Medallions
Fresh**
2544

MEDALLIONS



A product that facilitates the consumption and preservation. Ideal for tapas, snacks or just to give a special touch to a salad.



Maturation
10 days.



Characteristics
White homogeneous color, mild and pleasant taste, spreadable texture.



**Bipack 2x75 g
Matured with mold**
2439



**Medallion 75 g
Matured with mold**
2438



BLOCKS

SHEEP AND GOAT



Quesos El Pastor presents its wide variety also in block formats. A very practical format that allows us to give answer to the customer's needs to be cut in different standards.

Theses cheeses are ideal for sandwich preparation, cold or warm. Melted it enhances its taste creating special aromas.



Characteristics

Goat is firm white color with irregular holes. Very creamy and tasty in the palate.

Sheep Semicurado it is ivory, stronger smell and more characteristic of sheep cheeses. Also creamy in the palate.



Goat block 2.7 kg

1879



Sheep block
Semi-cured
loaf 2.7 kg

1977

BLOCKS



BLENDED



You may enjoy block cheese in slices. This format is ideal to be presented to cut and slice at the cheese counter.



Maturation
7-17 days.



Characteristics

White colour. It smell is very soft, which is typical of mixed cheese. Milk flavour and fresh-milk aromas. Creamy texture to the palate.



BLOCKS



Block 2.7 kg
2072

CREMOSO



Soft cheese elaborated with cow's milk, remarkable for its soft flavour. It is idoneous for slicing, yet due to its softness may be combined with other products such as quince jelly, jam, honey...



Maturation
7-17 days.



Characteristics
Soft cheese with fresh cow's milk aroma. Creamy texture to the palate.



Slices 70 g
4531



Slices Light 70 g
4532



TAPAS



TAPAS 150 g and 180 g

A selection of cheeses in a format that allows to have a quick fun tasting: open and serve. You can enjoy the different textures, maturations and flavours in one cheese tapas tray.



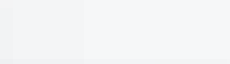
MANCHEGO D.O.P.
SHEEP CHEE



CASTELLANO
SHEEP CHEESE



Queso
CASTELLANO



WORLD CHEESE
AWARDS 2024



**Tapas of 4 Cheese
180 g**

2559

Selection of 4 most Popular Spanish Cheese 4x45 g packed in controlled atmosphere.

GOAT CHEESE

IBERICO
THREE MILK CHEESE



MANCHEGO D.O.P.
SEMICURADO



IBERICO
SEMICURADO



**Traditional
Tapas 150 g**

4078

GOAT CHEESE
SEMICURADO



IBERICO
SEMICURADO



BLENDED
CURADO



**Selection
Tapas 150 g**

4077



Queso
CASTELLANO

SHEEP'S MILK CHEESE
SEMICURADO



SHEEP'S MILK CHEESE
WITH ROSEMARY



SHEEP'S MILK CHEESE
VIEJO



**Gourmet
Tapas 150 g**

4075



WORLD CHEESE
AWARDS 2022-23

BLENDED CHEESE
VIEJO

TAPAS

500 g



Tapas tray 500 g
El Pastor

3170



Tapas tray 500 g
smoked curado sheep El Pastor

4888



Tapas tray 500 g
semicurado blended El Pastor

3512



Tapas tray 500 g curado sheep
Castellano PGI San Ruffino

3499



Tapas tray 500 g
curado blended El Pastor

3511



Tapas tray 500 g
curado Ibérico El Pastor

4378



Ibérico 500 g
reserva blended El Pastor

4892



SLICED

SLICED



SHEEP AND GOAT



From our block we can produce this slices. Very practical format with easy opening and interliver.



Maturation

7-17 days.



Characteristics

Goat is firm white color with irregular holes. Very creamy and tasty in the palate.

Sheep Semicurado it is more ivory, stronger smell and more characteristic of sheep cheeses. Also creamy in the palate.



Sheep Slices 125 gr

2870



Goat slices 125 g

2869

SLICED

BLENDED



From our block we can produce this slices. Very practical format with easy opening and interliver.



Maturation
7-17 days.



Characteristics

Natural Cheeses with firm white mass and irregular holes very creamy and tasty in the palate the more matured the stronger tasting notes are developed.

The Spicy is a product that has been specially produced for burgers.



Sliced Tierno Lactose Free 70 g

4570



Sliced Semicurado 70 g

4351



Sliced Tierno 70 g

4350



Sliced Light 70 g

4371



Sliced Spicy 80 g

2742



DICED



DICED

100% goat's milk



Made from our own cheeses, it is ideal for salads. The product keep its properties better thanks to its *resealable* packaging.



Maturation
7-17 days.



Characteristics

Semihard white mass with mild aroma and taste and very creamy on the palate.



Cubed Soft Goat Cheese
Bag 150 g

1556



**GRATED
CHEESE**



GRATED CHEESE

Shredded



Made from our own cheeses, offering a variety of consumption options to increase the final customer's range of choices.



Characteristics

Cheese made using high quality products as a base, such as highly aged sheep's cheese or aged mixed-milk cheese with a high percentage of sheep's and goat's milks, known as *iberian blends*.



Grated Mix 1 kg
2234



Grated Mix 400 g
2908



Grated Mix 150 g
4116



IQF - FROZEN CHEESE



IQF - FROZEN CHEESE

Formats



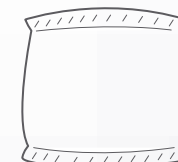
1 KG TUB



1 KG BAG



5 KG BAG





IQF GOAT Cubes
IQF BLENDED Cubes
10 x 10 mm

IQF - FROZEN CHEESE

Fresh

FORMATS



1 KG TUB



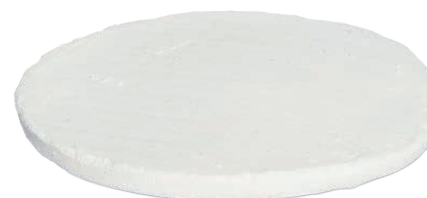
1 KG BAG



5 KG BAG



IQF GOAT Crumbles



GOAT IQF Medallion
77 mm / 20 g

GOAT IQF Medallion
BLENDED IQF Medallion
44 mm / 6 g



Characteristics

Product shelf life: 365 days from packaging date. Keep at -18°C or below.



IQF - FROZEN CHEESE

Matured with mold

FORMATS



1 KG TUB



1 KG BAG



5 KG BAG



GOAT IQF Medallion
77 mm / 60 g



GOAT IQF Medallion
44 mm / 16 g



GOAT IQF Medallion
44 mm / 7 g



Characteristics

Product shelf life: 365 days from packaging date. Keep at -18°C or below.



IQF - FROZEN CHEESE

Fresh cheese pearls



Perls with Raspberries
Container 750 g

4933



Perls with Mango
Container 750 g

4940



Perls with Fig
Container 750 g

4941



Characteristics

Product shelf life: 365 days from packaging date. Keep at -18°C or below.



IQF - FROZEN CHEESE

Lactose free

Lactose Free

Frozen medallions from our goat log and blended log ripened with *Penicillium*. Its packaging allows better use and conservation. Ideal product for pizzas, salads and even tapas.



Characteristics

Shelf life of the product: 365 days from date of packing. Keep at a temperature lower than or equal to -18°C.

Medallion IQF
Matured 1 kg
Lactose free
77 mm / 50 g

3374



Crumbles IQF 1 kg
Lactose free

3376



SPECIALTIES



SELECCIÓN GOURMET

Marbled sheep cheese with Truffle



Characteristics

The cured sheep cheese with truffle combines the intensity and personality of traditional cured cheese with the elegance and unmistakable aroma of truffle.

Made from 100% sheep's milk from selected farms, this product offers exceptional quality thanks to its slow curing process, which enhances its nuances and ensures a firm, balanced texture.

The addition of truffle provides a sophisticated, exclusive touch, with a deep aroma, earthy notes, and a persistent flavour that enhances the cheese's natural richness.

Its complex aromatic profile and prolonged flavour make it a gourmet product with great added value, capable of transforming any dish or cheese board into a refined proposal.



Wheel 3 kg
2993



Half wheel 1.5 kg
3220



Wedge 200 g
5040



SELECCIÓN GOURMET

Marbled sheep cheese with Pesto



Characteristics

The cured sheep cheese with pesto offers a unique combination of tradition and innovation, making it an exceptional product in the gourmet world.

Made from high-quality sheep's milk, its slow maturation gives it a firm texture and intense flavour characteristic of cured cheeses, while the addition of pesto contributes a fresh, aromatic, and slightly herbal touch.

This contrast between the strength of the cheese and the smoothness of the pesto creates a different and memorable sensory experience.

Its versatility makes it perfect for enjoying on its own, on cheese boards or appetizers, as well as for enriching pasta dishes, salads, or meats, adding a Mediterranean touch to any preparation.

Its natural green streaks and unmistakable aroma make it visually appealing and position it as a high-end gourmet product.



Wheel 3 kg
5073



Half wheel 1.5 kg
4983



Wedge 200 g
5074



SELECCIÓN GOURMET

Marbled sheep cheese with Black Garlic



Characteristics

The cured sheep cheese with black garlic represents a perfect fusion between cheesemaking tradition and culinary innovation.

Made from high-quality sheep's milk and slowly cured to achieve a firm texture and deep flavour, this cheese is enriched with black garlic, a gourmet ingredient that provides sweet, balsamic, and umami notes.

The result is a surprising balance between the intensity of cured cheese and the velvety smoothness of black garlic, creating a unique and sophisticated sensory experience. This product stands out for its ability to delight and surprise consumers.

It is a distinctive cheese, designed for those seeking new flavours without giving up artisanal essence. Its versatility makes it ideal for creative cuisine, from gourmet tapas to main dishes.



Wheel 3 kg
5039



Half wheel 1.5 kg
5038



Wedge 200 g
5037

FLAVOURED CHEESES

Smoked sheep cheese



Characteristics

The smoked c ured sheep cheese is made from 100% sheep's milk from local farms that guarantee premium raw materials and complete traceability. Its slow curing process allows the cheese to develop a firm texture and intense flavour.

This product combines tradition, quality, and respect for artisanal processes. It offers unique characteristics, a nutty aroma with gentle smoke, and a persistent, rounded, elegant flavour that leaves a lasting impression on the palate.

These qualities make it a highly valued gastronomic piece, ideal for direct consumption or for pairing with red wines, craft beers, or gourmet products such as honey and jams.



Wheel 3 kg
1730



Half wheel 1.5 kg
1759

Tapas 500 g
4888



Wedge 250 g
1732



Tapas 250 g
1763





FLAVOURED CHEESES

Sheep cheese with Rosemary



Characteristics

The cured sheep cheese with rosemary stands out for its authentic and sophisticated flavour, the result of the perfect combination between the intensity of cured cheese and the delicate aromatic touch of rosemary. Made with 100% sheep's milk.

Crafted using traditional methods and slow, natural curing, it achieves a firm texture, deep taste, and exceptional quality.

The rosemary coating acts not only as a natural preservative but also infuses the cheese with a fresh, evocative aroma. Its rustic appearance and attractive presentation, with the rind covered in aromatic herbs, make it visually striking and convey values of tradition, nature, and exclusivity.



Wheel 3 kg
3632

Half wheel 1.5 kg
3831



Wedge 175 g
3848



Baby 550 g
1743





FLAVOURED CHEESES

Sheep cheese in Olive Oil



Characteristics

The cured sheep cheese in olive oil is made from 100% natural sheep's milk, carefully aged for several months and later preserved in extra virgin olive oil.

This process gives it a smooth texture, intense flavour, and exceptional juiciness, while also naturally prolonging its shelf life.



Wheel
1069



SELECCIÓN ESPECIAL

Marbled blended cheese with Truffle



Characteristics

The cured blend cheese with truffle offers a unique gastronomic experience thanks to the combination of different milks and the delicate aroma of truffle, resulting in an intense, sophisticated, and perfectly balanced flavour.

Its long curing enhances both texture and taste, producing a firm yet melt-in-the-mouth cheese suitable for multiple uses: tasting alone, gourmet boards, gratins, or high-end recipes.

The addition of truffle elevates it as a premium, distinctive option ideal for those seeking quality, originality, and a complete sensory experience.



Wheel 3 kg
4984



Half wheel 1.5 kg
5041



Wedge 200 g
4982



SELECCIÓN ESPECIAL

Marbled blended cheese with Pesto



Characteristics

The cured blend cheese with pesto stands out for its unique flavour that brings together the intensity of cured cheese with the freshness and natural aroma of pesto, offering an incomparable gourmet experience.

The firm texture and balanced aroma make every bite memorable, while this innovative combination adds great value and distinguishes it as a perfect choice for gourmet consumers and lovers of original flavours.

Its versatility makes it ideal for appetizers, cheese boards, salads, pastas, or pizzas.



Wheel 3 kg
5071



Half wheel 1.5 kg
5098



Wedge 200 g
5072



SELECCIÓN ESPECIAL

Marbled blended cheese with Black Garlic



Characteristics

The cured blend cheese with black garlic stands out for its intense, sophisticated flavour that combines the firmness and richness of cured cheese with the sweet, smooth, umami notes of black garlic, creating a unique gastronomic experience.

Its versatility allows it to be enjoyed in appetizers, cheese boards, pastas, pizzas, or even on its own as a gourmet snack.

This innovative combination results in an exclusive product ideal for gourmet consumers and those seeking intense, differentiating flavours.



Wheel 3 kg
4985



Half wheel 1.5 kg
5042



Wedge 200 g
4981



SELECCIÓN ESPECIAL

Marbled blended cheese with Spicy Mojo Picón



Characteristics

A cured blend cheese that combines the intensity of traditional curing with a clear, standout heat from mojo picón. Its flavor is bold and well balanced, with a pronounced first impression and an intense evolution that finishes with a persistent, tasty spiciness—designed for those who enjoy more daring sensations.

It has a firm yet creamy texture when cut, with deep aromas and spiced notes that reinforce its character. A clearly differentiated product, ideal for lovers of cured cheese and chili heat.

Perfect for cheese boards, tapas, and hospitality offerings that want to stand out. It pairs beautifully with young red wines, craft beers, and simple accompaniments. A cheese with personality, intense and spicy, and impossible to ignore.



Wheel 3 kg
5062



Half wheel 1.5 kg
5061



Wedge 200 g
5060



SELECCIÓN ESPECIAL

Smoked blended cheese



Characteristics

The smoked cured blend cheese is distinguished by its deep, characteristic flavour, where the intensity of cured cheese merges with smoky notes to create a unique gastronomic experience.

Its firm, consistent texture and unmistakable aroma make it ideal for enjoying on its own, on cheese boards, appetizers, pastas, or recipes seeking a gourmet touch.

Its exclusive flavour profile positions it as a standout premium option for those seeking innovative culinary experiences.



Wheel 3 kg
4959



Half wheel 1.5 kg
5005



Wedge 150 g
4961



FLAVOURED CHEESES

Blend cheese with Rosemary



Blend curado
Wheel 3 kg
4986

Blend curado
Half wheel 1.5 kg
5028



Blend semicurado
Baby 550 g
1742



Blend curado
Wedge 150 g
3848



Characteristics

The cured blend cheese with rosemary is appreciated for its balanced and aromatic flavour, where the intensity of cured cheese meets the fresh, subtly resinous notes of rosemary, creating a unique gourmet experience.

Its firm, consistent texture makes it perfect for cheese boards, appetizers, salads, pastas, or any recipe looking for a natural, elegant touch.

This combination makes it an exclusive product ideal for gourmet consumers seeking distinctive flavours and culinary innovation.



FLAVOURED CHEESES

Blend cheese in Olive Oil



Blend Viejo
Wheel 3 kg
4971



Blend Viejo
Wedge 200 g
5118



Ibérico Viejo
Wedge 200 g
3856



Ibérico Viejo
Tapas 200 g
2878



Characteristics

The cured blend cheese in olive oil stands out for its intense, balanced flavour, where the richness of cured cheese is complemented by the smoothness and aroma of extra virgin olive oil, creating a unique gourmet experience.

Its firm yet creamy mouthfeel makes it ideal for tasting alone, cheese boards, appetizers, salads, or paired with bread and tapas.

The olive-oil preservation enhances its flavour and extends its freshness, making it an exclusive, versatile product perfect for gourmet consumers.



FLAVOURED CHEESES

Ibérico cheese with Pedro Ximénez



Characteristics

Its rind appears darkened due to contact with Pedro Ximénez, and it stands out as an ideal product to enjoy on its own, on cheese boards, or paired with nuts, crispy bread, or quince paste, creating a highly appreciated sweet-savory contrast.

This aged blended cheese with Pedro Ximénez is made from a combination of cow's, sheep's, and goat's milk and undergoes a long maturation process that gives it an intense, slightly sharp flavour and a firm, crumbly texture.

This characteristic of cured cheese is balanced by the sweetness of Pedro Ximénez wine, which is used to bathe or infuse it, adding notes of raisins, caramel, figs, and honey.

The result is a cheese with a complex aromatic profile, where the strength of the cure meets the fruity smoothness of the wine.



Wedge 200 g

4243



FLAVOURED CHEESES

Spicy cheese



Characteristics

Its intense dairy aroma intertwines with the lightly spicy sensation, making this cheese a complete and memorable experience, perfect for those seeking bold and distinctive flavours.

This semi-cured blended cheese with a spicy touch is made from a combination of milks. Its firm yet creamy texture allows you to enjoy every bite, while its flavour combines the characteristic smoothness of semi-cured cheeses with a delicate heat that appears at the end, adding personality and character.

It is available in different formats to suit all uses: slices, perfect for sandwiches, burgers or toast; cubes for grilling, ideal for melting and preparing hot dishes; and the traditional block, which preserves all its aroma and flavour to enjoy as is or on cheese boards.



Block Spicy 2.7 kg
2793



Special for grill 175 g
4632



Baby 550 g
1738



Slices 80 g
4632



FLAVOURED CHEESES

Cheese specially for grilling with Oregano



Characteristics

Ideal for preparing hot dishes, toasts, or tapas, bringing a unique and slightly spiced character to your recipes.

Semi-cured blended cheese block with oregano, specially designed for grilling. Made from a combination of milks, it offers a firm and creamy texture that melts perfectly when heated, releasing all its flavour.

The touch of oregano adds a Mediterranean aroma and taste that enhances the cheese's personality, making every bite flavorful and aromatic.



175 g

3113



FLAVOURED CHEESES

Goat cheese with Rosemary



Wheel 3 kg
2642



Wheel 2 kg
vacuum packed
4115



Baby 550 g
1947



Characteristics

The semi-cured goat cheese with rosemary is distinguished by its mild, slightly tangy flavour typical of goat cheese, combined with the fresh, aromatic notes of rosemary, adding an elegant, distinctive touch.

Its semi-cured texture offers the perfect balance between firmness and creaminess, making it ideal for enjoying on its own, in appetizers, cheese boards, salads, or gourmet dishes.

The combination of goat cheese and rosemary results in an exclusive product for consumers seeking unique flavours and sophisticated gastronomic experiences.



FLAVOURED CHEESES

Goat cheese in Red Wine



Characteristics

Semi-cured goat cheese in wine is made with high-quality goat's milk, which gives it an intense, aromatic flavour and a firm yet creamy texture.

Its maceration in wine adds fruity notes, soft tannins, and a more complex aroma, as well as a wine-colored rind that makes it visually appealing in any presentation.

It offers a balanced flavour between the distinctive character of goat cheese and the elegance of wine, and it is highly versatile for cheese boards, pairings, salads, and tapas.

It combines artisanal tradition with a distinctive touch and positions itself as an accessible gourmet product—one that stands out at the point of sale and encourages impulse purchases.



Wheel 3 kg
2332



Baby 550 g
1741



Cuña 150 g
2528



FLAVOURED PEARLS

Fusion of tradition and innovation



Starting from one of our best cheeses and pairing it with natural products we get the culinary gem flavoured pearls. Tasting one of our pearls will provide an explosion of flavours in one smooth and creamy texture, giving your dishes a very special touch and differentiating.

Maturation
10 days.

Characteristics

Homogeneous white external color. Internal color of each ingredient. Fruity scents and mild flavours. Creamy texture.



Stuffed with
Raspberry 125 g

3401



Stuffed with
Mango 125 g

3404



With Honey 125 g

3402



Stuffed with Fig 125 g

3422



HEALTHY

LACTOSE FREE

Pata Vieja Añejo (12 months)

Lactose Free



Don't let your family give up on flavour!

We have selected one of our best cheeses without giving up on flavour. 12-month curation fosters flavour with respect to other delactosed cheeses.



Maturation

330 days (+/- 45 days).



Characteristics

Elaborated with a mixture of sheep's, cow's and goat's milk, that provides the milk with a flavour truly appreciated by consumers.



**Pata Vieja Lactose Free
Wheel 3 kg**

2834



**Pata Vieja Lactose Free
Wedge 200 g**

2835



**Pata Vieja Lactose Free
Taps 150 g**

2849

This product is apt for lactose intolerants while keeping the properties appreciated by consumers.



LACTOSE FREE

Tierno

Lactose Free

Lactose-free cheese blended is elaborated from cow's and sheep's pasteurised milk and offers multiple preparation options.



Maturation

7-17 days.



Characteristics

Soft creamy white curd cheese.



Loaf 2.7 kg

2224



Slices 70 g

4570



LACTOSE FREE

Goat's log matured with mold

Lactose Free

Don't let your family give up on flavour. Goat's cheese log with all its flavour, don't give up preparing your favourite salads or pizzas with goat's cheese log.



Maturation

10 days.



Characteristics

Creamy white curd cheese. Its rind is ripened with white moulds (*Penicilium*). It has an unctuous texture and a fresh goat's milk aroma.



Blister 1 kg

4241



Cheese log 180 g

3351



LACTOSE FREE

IQF - Frozen Cheese

Lactose Free

Frozen medallions from our goat log and blended log ripened with *Penicillium*. Its packaging allows better use and conservation. Ideal product for pizzas, salads and even tapas.



Characteristics

Shelf life of the product: 365 days from date of packing. Keep at a temperature lower than or equal to -18°C.

Medallion IQF
Matured 1 kg
Lactose free
77 mm / 50 g

3374



Crumbles IQF 1 kg
Lactose free

3376

LIGHT



Light

Light diet cheese contains 30% less fat. It is softer and lower in calories. Low in fat and calories, while preserving its entire nutritional power. Idoneous for healthy balanced diets. Very healthy cheese.



Maturation

7-17 days.



Characteristics

White colour. It smell is very soft, which is typical of soft mixed cheese. Milk flavour and fresh milk aromas. Creamy texture to the palate.



Loaf 2.7 kg

1496



Wedge 250 g

1493



Slices 70 g

4371



PROFESSIONAL



INDUSTRIAL

**Shredded
Blended Cheese
bag 1 kg**

2234



Medallion bag IQF 5 kg

GOAT 3065
MIX 3816



Cubed bag IQF - 5 kg

3812



Crumble bag IQF - 5 kg

2976

Cheese Log
MIX MOLD 3289
GOAT MOLD (DLC) 3532



Slices 500 g

SEMI 2634



Tapas 400 g

2619



Tapas 500 g

3499



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