

CABRALES CHEESE



Cabrales cheese is blue veined and is produced from raw unpasteurized cow, goat and sheep milk. The cheese is aged for 3 to 4 months in limestone caves in the Asturias region.

Artisanal cheese is not injected with bacteria but ripens from the outside in. Cabrales cheese has a strong and sharp aroma and a slightly acidic flavor and as it should contain at least 45% fat has a creamy and firm texture.

Cheese is produced in limited quantities because it is made by small family producers using only traditional methods.

Cheese is best combined with red wine, figs and cured meat products.