



2024

Three generations of cheesemakers in Cabrales, Spain



Quesería Asiegu is a small artisanal and family-owned cheese factory in the small town of Cabrales (Asturias, Spain), whose management includes three generations of producers who work against a market that tends to increase production and lower prices, giving up the quality of the product.

Rocío Bueno, a native of Cabrales and with cheese-making ancestry on both sides, and her husband Pablo Ruíz, a technician in livestock and agricultural operations, decided to resume their family activity taking a step back from the current production dynamics of many cheese factories, with a view to the past when her grandparents' cows grazed freely in the meadows of the Picos de Europa, in the Northern Spain.

In 2019 the Asiegu Organic Cheese Factory was born, **the first and only Cabrales cheese factory certified as organic**, in addition to being **the first producer in Spain of organic blue cheese made from raw cow's milk**.

"Our raw material is organic cow's milk from our own extensive farm, which distinguishes us from other intensive farms: **our cows feed on grass and in freedom most of the year. Furthermore, we do not use antibiotics, herbicides, pesticides or synthetic fertilizers**, and in the milking stable and on bad weather days, we have a 'hot straw bed' to eliminate slurry.

We comply with the European regulation that regulates organic farming and we are personally committed to the environment. **We work daily to ensure that our livestock coexists with wild fauna and flora** and we collaborate with the Global Nature Foundation in an AgriAdapt project to adapt livestock to the fight against climate change.



At Asiegu Cheese Factory we make Cabrales Cheese with Certificate of Origin, a blue cheese made from raw cow's milk and soft paste. **Our cheese matures for a minimum of three months in the limestone rock caves that are so abundant in the mountain range of Picos de Europa**, with a low temperature throughout the year and a high percentage of humidity. This way, the cheese is cared for and monitored manually daily from its production until the moment it is sold.

At Quesería Asiegu we can boast that **our Cabrales cheese is made in the same way that the shepherds did hundreds of years ago**, but with all the hygiene measures and guarantees of today.

And we are proud to offer our customers a certified ecological, natural product that respects the environment and wildlife. Goal accomplished!



OUR PRODUCTS



Cabrales Organic Cheese (quarter, 500gr approx.: 31€+IVA per kg)



Cabrales Organic Cheese (full piece, 2.5 kg approx: 30€ + IVA per Kg)



Organic Cabrales Cheese (eighth, 250gr or 100gr approx.: 35€+IVA per kg)

*All our products are individually packaged in paper with "Certificate of Origin Cabrales", and carry an individual label and a back label with a traceability number for the registration of the Certificate of Origin.



"The Giant of Asiegu"

In 2022, we began with the production of a new organic Alpine-type cheese: "The Giant of Asiegu". We chose this type of production because it is the one that best reflects the quality of the milk in the final result of the cheese, with maturation in a natural cave together with the Cabrales for a minimum of 3 months.

We also make a limited edition with an edible floral rind that has received the Best Cheese of Asturias Award of 2022, by the Royal Cheese Association of Asturias.



The Giant of Asiegu: 41€ + IVA per kg (full piece 4 kg or 7kg approx; also small pieces of 300gr approx).

The Giant of Asiegu with edible floral rind: 49€ + IVA per kg ((full piece 4 kg or 7kg approx; also small pieces of 300gr approx).