

MANCHEGO CHEESE EXPERIENCES

CHEESE FACTORIES IN CASTILLA-LA MANCHA





Experiences to savour the essence of Castilla-La Mancha through Manchego cheese, one of Spain's great culinary treasures and a true symbol of the region.

Centuries of tradition, stunning scenery and craftsmanship embodied in a unique product.

Quality and excellence to discover and enjoy the identity of an authentic land.

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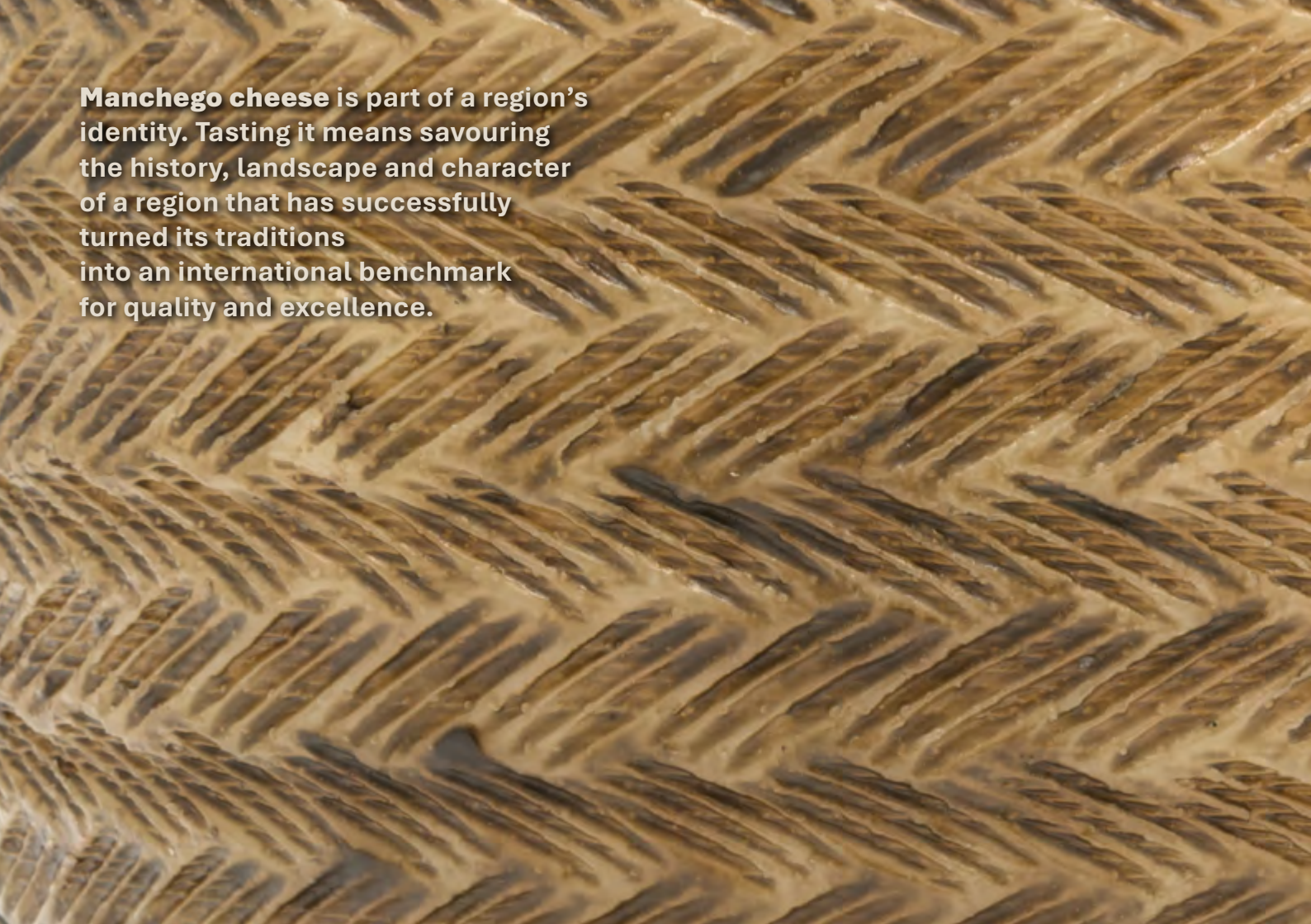
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Manchego cheese is part of a region's identity. Tasting it means savouring the history, landscape and character of a region that has successfully turned its traditions into an international benchmark for quality and excellence.



MANCHEGO CHEESE



Manchego cheese is one of Spain's great culinary treasures and a true symbol of Castilla-La Mancha. Made exclusively from the milk of Manchega sheep, this

Protected Designation of Origin cheese reflects centuries of tradition, landscape and artisanal expertise. Its unmistakable rind, featuring the traditional esparto grass weave pattern, and its firm texture conceal a well-balanced flavour, which can range from mild, milky notes to more intense and lingering undertones, depending on the degree of maturation.

Visiting Castilla-La Mancha also means discovering the culture surrounding Manchego cheese: **traditional cheese dairies, open fields where sheep graze, and villages that have kept this heritage alive generation after generation.** Gastronomic tours offer a first-hand insight into the production process, allowing visitors to sample different ageing stages and pair them with local wines, creating a unique sensory experience.

THE LANDSCAPE




The area covered by the Protected Designation of Origin for Manchego cheese spans 44,000 km₂ across the provinces of **Albacete, Ciudad Real, Cuenca and Toledo**. These vast grasslands crossing

the wide, rolling plains of La Mancha, universally immortalised by Miguel de Cervantes, are home to the Manchego sheep. This breed has been preserved in its pure form in Castilla-La Mancha, and its milk is used to craft the delicious Manchego cheese.

These lands, as distinctive as their flavour, stretch out over endless horizons. It is a **bright, sober landscape**, shaped by fields of grain, vineyards, holm oak groves and natural pastures that shift from the soft green of spring to the intense ochres of summer.

In this contrasting landscape, Manchega sheep graze at their own leisurely pace, adapted over centuries to an extreme climate and a demanding land. The aromatic herbs and wild grasses that spring from the dry earth lend unique nuances to the milk, making the landscape an essential ingredient for the cheese. **Every path, every pastureland and every plain is part of its character.**



A flock of sheep is gathered in a golden field, with several large trees and rolling hills in the background. The scene is bathed in a warm, hazy light, suggesting a sunrise or sunset. The sheep are the central focus, standing in a line across the field. The background features a dense line of trees and distant hills, all softened by the atmospheric haze.

This landscape is more than a natural setting; it is its origin and soul. An open, peaceful and authentic land that can be tasted in every slice, turning this cheese into a living expression of the La Mancha region.

The Manchega sheep is a symbol of identity and continuity.
It preserves a thousand-year-old tradition and sustains a rural culture that has successfully preserved the authenticity of its territory.





THE MANCHEGA SHEEP



The Manchega sheep is the silent heart of the landscape, the **soul of Manchego cheese**, and the only breed permitted for its production. The early La Mancha settlers domesticated and improved it, without allowing cross-breeding, preserving its purity and unique original characteristics over the centuries.

With a **reserved demeanour and a serene gaze**, this breed has learned to live with the harshness and beauty of the La Mancha plains, adapting to a land of open skies, hot summers and harsh winters. For centuries, its gentle presence has set the pace of a land that lives in harmony with nature. Fed on natural pastures and aromatic herbs that grow amongst cereal fields and open pasturelands, the La Mancha sheep transforms the landscape into milk of extraordinary quality.

They are grazed year-round, making use of La Mancha's natural resources, although their diet is supplemented with concentrated feed and other by-products during periods of higher nutritional demand. They gather in flocks ranging from 100 and 600 head, depending on the size of the farm, although flocks of up to 2,000 animals can be found.

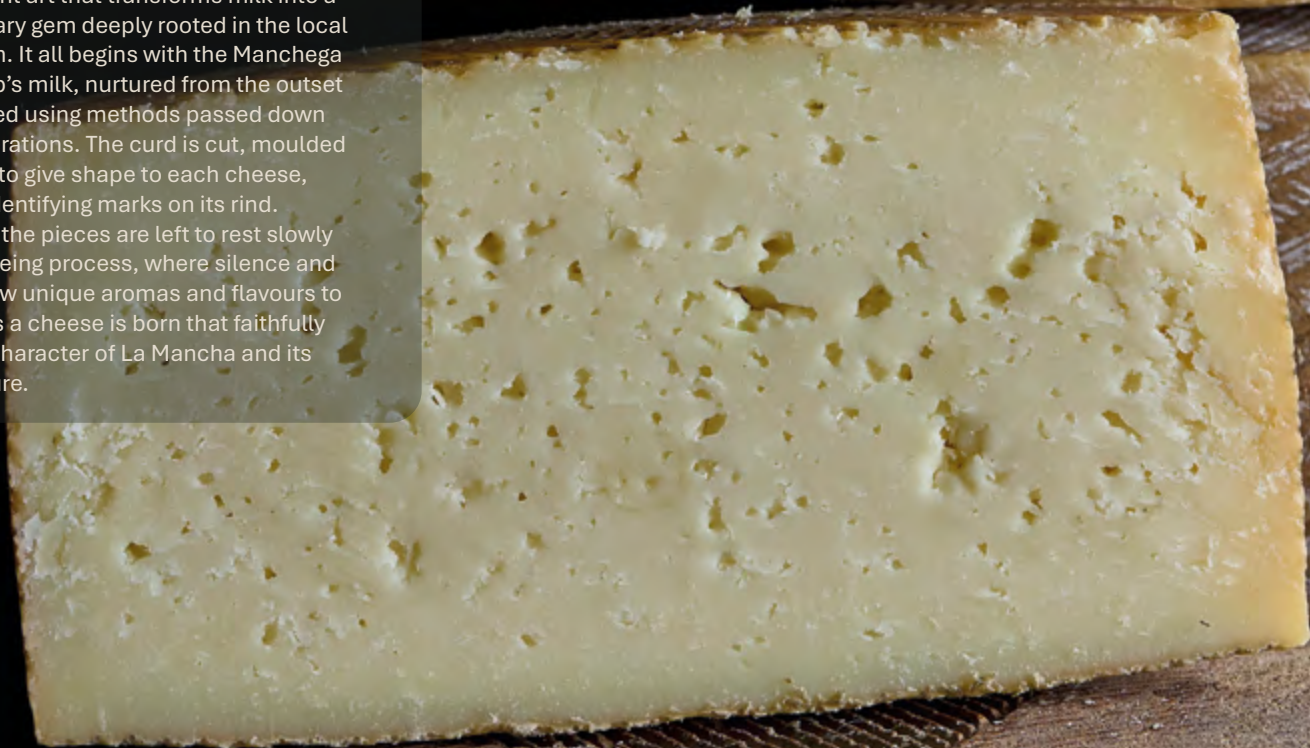
PRODUCTION

Q

Manchego cheese production is an ancient art that transforms milk into a culinary gem deeply rooted in the local region. It all begins with the Manchega sheep's milk, nurtured from the outset

and processed using methods passed down through generations. The curd is cut, moulded and pressed to give shape to each cheese, leaving the identifying marks on its rind.

After salting, the pieces are left to rest slowly during the ageing process, where silence and patience allow unique aromas and flavours to emerge. Thus a cheese is born that faithfully reflects the character of La Mancha and its ancient culture.





TASTING NOTES

RIND

Consistency: Hard, free from parasites.

Colour: Pale yellow or greenish-black if the mould that develops during the ageing process is not wiped off the surface.

Appearance: Presence of pleita (basketweave) mould impressions on the sides and flower-shaped mould impressions on the flat surfaces.

PASTE

Consistency: Firm and compact.

Colour: Varies from white to ivory-yellow.

Aroma: Lactic, intensely and persistently acidic, developing spicy notes in the more mature cheeses, with a long-lasting finish.

Flavour: Slightly tangy, robust and flavourful, becoming spicy in very mature cheeses. A pleasant and distinctive aftertaste imparted by the Manchega sheep's milk.

Appearance: Presence of small, unevenly distributed eyes (holes), which may sometimes be absent.

Texture: Low elasticity, with a buttery and slightly floury texture, which can be grainy in highly aged cheeses.


IDENTIFICATION

Q To ensure correct identification, the term 'Denominación de Origen Queso Manchego' must appear on the cheese's commercial label; the so-called casein plate, shaped like a circular crown, appears on the side opposite the commercial label, embedded in the rind, with the terms 'D.O.P QUESO MANCHEGO' and a five-digit number followed by three letters; the numbered counter-label will be found adhered to the commercial label, featuring the D.O.P. logo; finally, the logo with which the European Union identifies D.O.P.s is included.

PROPERTIES NUTRITIONAL VALUES

Q Manchego cheese concentrates the nutritional essence of milk in a nutritious and wholesome food. Rich in protein, vitamins and calcium, it's there for you at every stage of life, providing energy for growth, strength for daily life and care over time. Its nutritional value and ease of digestion make it a natural ally. It is both wholesome and deeply rooted in tradition, nourishing the body with the same honesty with which it is born from the La Mancha land.



A close-up photograph of several slices of Manchego cheese. The cheese is a pale yellow color with a slightly textured surface and small holes. The slices are arranged in a fan-like pattern on a light-colored wooden cutting board. The background is dark and out of focus, showing a wooden surface.

Manchego cheese is a nutritious and wholesome food, rich in protein, vitamins and calcium, which accompanies every stage of life, providing energy for growth, strength for daily life and care as we age.

CHEESE FACTORIES

IN CASTILLA-LA MANCHA

AFFILIATED WITH MANCHEGO
CHEESE EXPERIENCES



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Quesos Artesanos
Villarejo
AUTENTICO QUESO MANCHEGO
CURADO
QUESO MANCHEGO AUTENTICO con una MADURACION SUPERIOR a 18 MESES

7492536
QUESO MANCHEGO
artesano

NTRA. SRA. DE FUENTES
QUESO MANCHEGO D.O.P. ARTESANO

Elaboración artesanal en un proceso de maduración de 18 meses

INGREDIENTES:
Leche cruda de vaca manchega, coagulada con cuajo natural de cabra manchega, sal y cultivos autóctonos de bacterias y hongos.

CORTEJA NATURAL COMESTIBLE
Corteja de la leche cruda
CONSERVA ENTRE 2 y 8 meses
MAYOR DURACION: 5 años. Se lo
EXT. 1000 MMS 25 %

FABRICADO POR QUESOS ARTESANOS VILLAREJO S.L.
C/ Camino Viejo 146, Tel: 902 13 10 30
C.P. 13012 Villarejo de Fuentes,
Cádiz, España. www.quesosvillarejo.com

VALORES NUTRICIONALES POR 100g
Valor energético: 1030 kJ / 245 kcal
Grasas: 30g de las cuales saturadas: 19g
Proteínas: 26g
Hidratos de carbono: 0,1g
Fibra dietética: 0g
Azúcares: 0g
Sodio: 1,50g



Quesos Artesanos
Villarejo
AUTENTICO QUESO MANCHEGO
SEMI-CURADO
QUESO MANCHEGO AUTENTICO con una MADURACION SUPERIOR a 6 MESES

7492536
QUESO MANCHEGO
artesano

SRA. DE FUENTES
QUESO MANCHEGO D.O.P. ARTESANO

Elaboración artesanal en un proceso de maduración de 6 meses

INGREDIENTES:
Leche cruda de vaca manchega, coagulada con cuajo natural de cabra manchega, sal y cultivos autóctonos de bacterias y hongos.

FABRICADO POR QUESOS ARTESANOS VILLAREJO S.L.
C/ Camino Viejo 146, Tel: 902 13 10 30
C.P. 13012 Villarejo de Fuentes,
Cádiz, España. www.quesosvillarejo.com

VALORES NUTRICIONALES POR 100g
Valor energético: 1030 kJ / 245 kcal
Grasas: 30g de las cuales saturadas: 19g
Proteínas: 26g
Hidratos de carbono: 0,1g
Fibra dietética: 0g
Azúcares: 0g
Sodio: 1,50g

1 / QUESOS ARTESANOS VILLAREJO



Quesos Artesanos Villarejo S.L.

Camino Valdés s/n

Villarejo de Fuentes (Cuenca) - 16432

622 237 930 / contacto@quesosvillarejo.com

www.quesosvillarejo.com

Quesos Villarejo is a family-run cheese factory located in Villarejo de Fuentes, with a history rooted in the La Mancha cheesemaking tradition. Since its inception, the company has been committed to quality, artisanal craftsmanship and constant innovation. As a result, the company has won over 100 international awards for its wide range of Manchego and sheep's milk cheeses.

It is situated in a quintessential **La Mancha Alta Conquense** rural setting, surrounded by cereal fields and natural areas such as the Laguna de El Hito and the historic surroundings of Belmonte. They prioritise traditional production, sustainability, the use of Manchega sheep's milk, and meticulous monitoring of every stage of maturation.

Manchego cheeses produced:

Artisan, cured and aged Manchego cheese.

Other products:

Cured honey and oregano / Cured thyme / Cured in beer with pepper cheeses.

Tourist experiences:

Guided tours / Cheese tastings / Wine and cheese pairings / Workshops / Combined experience.

Additional services:

Shop / Online store / Tasting area / Collaborations: Choose Cuenca, Belmonte, the Segóbriga Archaeological Park and El Hito Lagoon.



2 / PASAMONTES



Pasamontes Rústica S.L.

Dehesa de las Páginas. Carretera CM 412, km 72,5

Moral de Calatrava (Ciudad Real) - 13350

926 330 140 / info@pasamontes.es

www.pasamontes.es

Pasamontes is a family-run business that has been making cheese for over 150 years using milk from its own flock of La Mancha sheep. Over the following four generations, this family tradition has been preserved and nurtured, remaining faithful to the production process used by their ancestors. Cheese production has always been closely linked to the region. Each piece is deeply rooted in this land, from a territory shaped by the climate and the essence of La Mancha. In 1985, the cheese factory registered with the Manchego Cheese Designation of Origin, becoming one of the first artisan cheesemakers to join this quality scheme.

Located in the **Campo de Calatrava**, in a stunning setting near Lagunas de Ruidera, Villanueva de los Infantes and Almagro, the cheese factory invites visitors to discover not just a cheese, but a way of understanding the land, tradition and the authentic flavour of La Mancha.

Manchego cheeses produced:

Artisanal Manchego cheese: semi-cured, cured and aged.

Other products:

Sheep's milk yoghurt / Manchego cream cheese / Cottage cheese / Preserves from La Mancha / Local wines.

Tourist experiences:

Guided tours / Cheese tastings / Wine and cheese pairings.

Additional services:

Shop / Online store / Tasting area.



INFORMACIÓN NUTRICIONAL
ANÁLISIS POR 100g de queso
Energía 1600 kcal
Materia grasa 30g
Materia seca 50g
Proteína 20g
Carbohidrato 0g
Sodio 0g

contiene
en frío

Nº 7839331 R
artesano

LA CASOTA
Quesos Artesanos



100%
artesano

Este M^o Consejo
preautoriza
antes del M^o de

QUESO MANCHEGO ARTESANO

MARANTONA

SEMICURADO



Denominación
de Origen Protegida



Impresión: I.C.O.E. de campo manchego de
Florencia (Córdoba) - España

Nº DE LOTE
1250618
11/26



Quesos La Casota S.L.
Pol. Ind. La Serna (C) Los Indulantes, s/nº
03200 LA SERRA, Ciudad Real
Tf. 926 0347 41 - Fax 926 64 86 17
www.quesoslacasota.com

8 437013 405102

3 / QUESOS LA CASOTA



Quesos La Casota S.L.

Polígono Industrial La Serna. Avenida los Industriales 5.2 y 5.3

La Solana (Ciudad Real) - 13240

926 634 146 / info@quesoslacasota.com

www.quesoslacasota.com

Quesos La Casota is a family-run business located in the heart of La Mancha, specialising in Manchego cheese production. It is the leading manufacturer of artisan D.O. Manchego cheese. They craft their cheeses using raw milk from Manchega sheep, sourced from their own flock of 3,000 head. Both the farm and the cheese factory feature modern facilities and cutting-edge technology. The enterprise is a member of AGRAMA – an association focused on the genetic improvement of Manchega sheep –, holds ISO 9001 and ISO 22000 quality certifications and has racked up several awards won for its Maratona cheese.

Situated in a stunning location, just a few kilometres from the **Lagunas de Ruidera** and very close to **Villanueva de los Infantes** and **Almagro**, the cheese factory offers visitors the chance to discover more than just a product: an experience that connects them with the land, the cultural heritage and La Mancha's most iconic flavours.

Manchego cheeses produced:

Artisanal Manchego cheese: semi-cured, cured and aged.

Other products:

La Mancha wine / Honey / Preserved meats.

Tourist experiences:

Guided tours / Cheese tastings / Wine and cheese pairings.

Additional services:

Shop / Online store / Tasting area/Affiliated restaurant.



4 / FINCA VALDIVIESO 1880



Explotaciones Agrícolas Valdegar S.L.

Carretera Alcázar a Manzanares, km 24

Alcázar de San Juan (Ciudad Real) - 13600

926 691 008 / contacto@quesovaldivieso.com / luis@quesovaldivieso.com

www.quesovaldivieso.com

Finca Valdivieso is a family-run farm with a history spanning more than five generations, specialising in livestock farming and cheesemaking in the heart of La Mancha. Since the late 19th century, the family has been rearing Manchega sheep using its own grazing system, preserving traditional practices whilst adopting quality, modern breeding techniques. Over time, the farm has evolved into an integrated model where the entire process is managed: from the field to the cheese. Today, Valdivieso combines its agricultural heritage with artisan farmhouse cheesemaking, using only raw milk from its own flock.

Located in **Alcázar de San Juan** in the heart of the La Mancha plains, a rural setting characterised by natural pastures, rain-fed cereal crops and an open landscape dotted with windmills and vineyards. Valdivieso's philosophy is based on three pillars: sustainability, tradition and innovation.

Manchego cheeses produced:

Artisanal Manchego farmhouse cheese: semi-cured, cured, infused in EVOO and aged.

Other products:

Soft cheese / Semi-firm aged cheese / Truffled cheese / Wildflower honey.

Tourist experiences:

Guided tours / Cheese tastings / Wine and cheese pairings.

Additional services:

Shop / Online store / Tasting area.



5 / LAS TERCERAS



Alcalaten S.L.

Carretera Cózar-Torrenueva, km 18

Torre de Juan Abad (Ciudad Real) - 13344

926 694 100 / 606 711 692 / info@lasterceras.com

www.lasterceras.com

Las Terceras is a cheese factory where tradition forms the foundation of this artisan, family-run business. This artisanal cheese is produced in a farmhouse with over 400 years of history. It features several beautiful cobbled La Mancha-style courtyards and a large garden. The traditional, early 19th-century cheese factory has been preserved and is located in the heart of the farmhouse. The livestock facilities are located next door, also open to visitors. These provide the raw Manchega sheep's milk used to make the cheeses.

Sustainability and tradition are the hallmarks of their cheesemaking process.

The factory is located in the **Campo de Montiel** – near Villanueva de los Infantes and Torre de Juan Abad – in a privileged environment that yields all the necessary ingredients to craft their Manchego cheeses. This ensures that the diet of their purebred Manchega sheep is as natural and healthy as possible.

Manchego cheeses produced:

Manchego cheese: semi-cured, cured and aged.

Other products:

Pasteurised mild cheese.

Tourist experiences:

Guided tours / Cheese tastings / Wine and cheese tastings / Premium experience

Additional services:

Shop / Online store / Tasting area / Partnerships with nearby accommodation.

6 / QUESOS DON EUSEBIO



Quesera Manchega Los Boliches S.L.

Carretera San Pedro, km 0.4

Ossa de Montiel (Albacete) - 02611

647 131 508 / queseradoneusebio@gmail.com

www.quesosdoneusebio.com

Quesos Don Eusebio carries out its activity in a unique spot in the heart of La Mancha, in Ossa de Montiel: the natural setting of the Lagunas de Ruidera Natural Park, one of the most iconic landscapes in Castilla-La Mancha. Here, nature, tradition and gastronomy merge to create an authentic and unique cheese-tasting experience. Founded in 1984, this family-run cheese factory keeps alive the traditional techniques passed down over more than 50 years, producing authentic Manchego cheese from Manchega sheep's milk. The environment surrounding the cheese factory directly influences the quality of the milk and the natural maturation of the cheeses.

Each piece is the result of a comprehensive artisanal process: the milk selection, traditional production and ageing in climate-controlled chambers. This approach is based on a clear philosophy: striking a balance between tradition, sustainability and innovation, with a strong connection to the local area and its cultural identity. Quesos Don Eusebio offers a range of tourism experiences where visitors not only learn about the cheesemaking process but also experience it first-hand in a stunning natural setting.

Manchego cheeses produced:

Artisanal Manchego cheese: semi-cured, cured, aged and infused in EVOO.

Other products:

Soft cheese / Cheese cured in lard (manteca) / Rosemary-cured cheese.

Tourist experiences:

Guided tours / Cheese tastings / Premium experience.

Additional services:

Shop / Online store / Tasting area / Affiliated restaurant / Partnerships with nearby accommodation.



7 / FINCA LA GRANJA



Agrícola La Merced S.A.

Carretera CR 624 de Valdepeñas a Cózar, km 17

Torre de Juan Abad (Ciudad Real) - 13344

926 694 008 / 622 537 866 / info@fincalagranja.es

www.fincalagranja.es

La Granja's Manchego cheese history dates back to 1837 and continues today with strong craftsmanship and family values. Their cheeses are made exclusively from raw milk from their own Manchega flock, which grazes year round on their pastures and farmland. They have championed regenerative agriculture and livestock farming, adopting rotational grazing with electric fencing as their primary technique. In the cheese factory, they still mould each piece by hand and age the cheeses slowly, preserving authentic flavour and traditional quality. Its factory, located in a late 18th-century farmhouse, has been modernised to guarantee food safety and good working conditions, while keeping its artisanal essence intact. Their production philosophy combines tradition with sustainability.

The estate is located in Torre de Juan Abad (Ciudad Real), in a setting typical of the Campo de Montiel region, combining woody crops, cereals and fodder crops with scrubland, holm oaks, Mediterranean scrub and pastures.

Manchego cheeses produced:

Manchego cheese: semi-cured and cured.

Other products:

Mingolucas artisan semi-cured and EVOO-infused cured cheese.

Tourist experiences:

Guided tours / Cheese tastings / Wine and cheese pairings / Workshops / Premium experience / Activities for children.

Additional services:

Shop / Online store / Tasting area.



8 / QUESOS EL CONSUELO



SAT la Cañada Real Soriana

Carretera CM 4133, km 12

Madridejos (Toledo) - 45710

667 638 293 / quesoselconsuelo@hotmail.com

www.quesoselconsuelo.com

Founded in 1938 by Jesús Ávila Durango, it passed into the hands of his son Gregorio in 1968. The cheese factory is located in Madridejos, on an estate bordering the Cañada Real Soriana, which served as a route for transhumant sheep that, during the hot summer months, would head to cooler areas to make the most of the rich pastures in the highlands of Soria. Made with milk sourced from their own flock of Manchega sheep, their cheeses are the result of a completely natural process: a premium quality artisan product with a texture, flavour and nutritional benefits that have been widely recognised through numerous awards and accolades received at Spain's most prestigious food fairs.

Manchego cheeses produced:

Artisanal Manchego cheese: semi-cured, cured and infused in EVOO.

Other products:

La Mancha wine / Honey / Preserves from Almagro / Locally produced almonds / Locally produced extra virgin olive oil.

Tourist experiences:

Guided tours / Cheese tastings / Premium experience

Additional services:

Shop / Online store / Tasting area / Affiliated restaurant / Partnerships with nearby accommodation.



Art queso
QUESO MANCHEGO
ALABORADO CON LECHE CRUDA - DOP
SEACURADO

Art queso
QUESO MANCHEGO
CORTESIA NATURAL - ELABORADO CON LECHE CRUDA - DOP
CURADO

Art queso
QUESO MANCHEGO
CORTESIA NATURAL - ELABORADO CON LECHE CRUDA - DOP
ANEJO

Art queso
QUESO MANCHEGO
CORTESIA NATURAL - ELABORADO CON LECHE CRUDA - DOP

Art queso
MANCHEGO ARTESANO

9 / ARTEQUESO



Artequeso Quesos Manchegos S.L.

Finca La Prudenciana. Autovía A4 ,Km 99,6

Tembleque (Toledo) - 45780

636 497 085 / marta@artequeso.com

www.artequeso.com

Artequeso's history began in the 1950s at Finca La Prudenciana, in the heart of the La Mancha region. Traditional farmers and livestock breeders understood that turning milk into cheese was a natural and necessary process, and that is how Artequeso, their artisan raw-milk Manchego cheese, came into being. Four generations on, they continue to combine traditional craftsmanship with natural methods and specialised technology, allowing them to maintain high quality standards without losing sight of tradition.

The cheese factory is situated in a completely rural environment, surrounded by walnut, almond and pistachio trees. It's near **Tembleque**, with its spectacular Plaza Mayor, and **Consuegra**, with its castle and iconic windmills.

Manchego cheeses produced:

Artisanal Manchego cheese: semi-cured, cured, aged and family selection.

Other products:

Raw sheep's milk cheeses flavoured with paprika, rosemary, red wine, white wine and rosemary-coated rind and aged in extra virgin olive oil.

Tourist experiences:

Guided tours / Cheese tastings / Wine and cheese pairings / Premium experience.

Additional services:

Shop / Online store / Tasting area / Partnerships with nearby accommodation.



10 / QUESOS DE HUALDO



Quesos de Hualdo S.L.

Camino de La Barca, s/n

El Carpio del Tajo (Toledo) - 45533

689 681 599 / agroturismo@casasdehualdo.com

www.quesosdehualdo.com

Quesos de Hualdo was founded in 2021 within Finca Hualdo, an agricultural project with an increasingly integrated and circular production model. Building on tradition, the project is innovative and aims to move beyond the current agricultural paradigm, moving towards a farming model that restores the vitality of our ecosystem to produce food that is excellent, healthy and sustainable. The cheese factory is artisanal and modern, leveraging technology to innovate and ensure the highest standards of food safety. Hualdo cheeses are made exclusively from raw milk sourced from the nearly 2,000 Manchega sheep in their own flock.

Finca Hualdo, situated along the riverbanks in **El Carpio de Tajo (Toledo)**, offers ideal conditions for a large-scale arable and livestock farm. Spanning nearly 4,000 hectares, the estate is home to olive trees and an olive mill, pistachio trees and other crops, as well as an organic vegetable garden.

Manchego cheeses produced:

Manchego cheese aged for a minimum of 4, 7, 10 or 15 months.

Other products:

Semi-soft, semi-cured and oil-preserved cheeses / Cream cheeses / Lactic curd cheeses / Extra virgin olive oil.

Tourist experiences:

Guided tours / Cheese tastings / Wine and cheese pairings / Premium experience.

Additional services:

Shop / Online store / Tasting area.



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Queso Manchego D.O.P. Artesano

Queso Manchego D.O.P. Artesano

LA JARABA

LA JARABA

Queso de Granja Cuca

Queso de Granja Viejo



11 / PAGO DE LA JARABA



Pago de La Jaraba S.L.

Carretera N 310, km 142,7

Villarrobledo (Albacete) - 02600

679 505 426 / enoturismo@lajaraba.com

www.lajaraba.com

La Jaraba is located on the historic site of the same name, between the municipalities of Villarrobledo and El Provencio, right in the heart of La Mancha. On the 1,000-hectare estate, they grow, process and produce single-vineyard wines, artisan Manchego cheese and extra virgin olive oil.

This comprehensive and sustainable agricultural enterprise is committed to quality, forging a genuine and enriching connection with tradition and the art of craftsmanship. Surrounded by vineyards, olive groves, almond trees, pistachio trees and various fodder crops, they are committed to a sustainable production model that protects the land, feeds communities and ensures a greener future. The local area is home to villages of great cultural interest, such as Villarrobledo, El Provencio and San Clemente.

Manchego cheeses produced:

Artisanal Manchego cheese: semi-cured, cured and aged.

Other products:

Single-vineyard wines / Extra virgin olive oil / Pistachios / Almonds / Manchego lamb.

Tourist experiences:

Guided tours / Cheese tastings / Wine and cheese pairings / Workshops / Premium experience.

Additional services:

Shop / Online store / Tasting area / Partnerships with nearby accommodation / Affiliated restaurant or bar.





Quesos Artesanos Hechos a Mano S.L.

Carretera Mora-Toledo, km 29

Mora (Toledo) - 45400

636 975 047 / martagarcia@quesoshm.com

www.quesoshm.com

Quesos Artesanos Hechos a Mano boasts extensive experience and a long-standing history in the sector spanning over 60 years. The family-run business is now led by its third generation. Their commitment remains focused on the high-quality craftsmanship and traditions of their ancestors. Alongside tradition, the cheese factory has embraced innovation by introducing new flavours to its cheeses using entirely natural methods. Quality, flavour and tradition are their core values.

The cheese factory is located in the town of **Mora**, very close to the city of Toledo (a UNESCO World Heritage Site), nestled among olive groves and farmland overlooking the plains of La Mancha.

Manchego cheeses produced:

Raw milk cheeses and pasteurised milk cheeses aged for up to 24 months.

Other products:

Sheep's milk cheeses; goat's milk cheeses; mixed milk cheeses (cow, sheep, and goat / sheep and goat); specialities including Pedro Ximénez, truffle, edible flowers, Pimentón de la Vera (smoked paprika), extra virgin olive oil, with rosemary, blue cheese, etc.

Tourist experiences:

Cheese tastings / Wine and cheese pairings / Workshops.

Additional services:

Shop / Online store / Tasting area / Partnerships with nearby accommodation / Activities involving other local products such as extra virgin olive oil.



13 / FINCA LA CUADRA



Agroalimentaria Finca La Cuadra S.L.

Carretera N 322, km 333

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Finca La Cuadra is a small agricultural and livestock farm located in Albacete. It is home to 3,000 purebred Manchega sheep, which are carefully tended to every day to produce a highly prized product that stands out thanks to the cave-ageing process, which imbues unique nuances.

The care and daily effort put into every stage of the process, from organising the lambing season to milking, production and the maturation process, form the foundation of an arduous workload that results in a unique product that respects tradition and sustainability.

The farm is located at the foot of the **Campos de Montiel**, close to spots of impressive historical and artistic interest such as **Alcaraz**, with its monumental square and Renaissance surroundings, **Lezuza**, home to the splendid archaeological site of **Libisosa**, **Chinchilla** and the city of Albacete itself.

Manchego cheeses produced:

Artisanal Manchego cheese: semi-cured, cured and premium selection.

Tourist experiences:

Guided tours / Cheese tastings / Wine and cheese pairings.

Additional services:

Shop / Online store / Tasting area.





EXPERIENCIAS QUESO MANCHEGO

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