



CHEESE FROM SPAIN AWARDS 2026

Foods & Wines from Spain

April 2026

Introduction

Cheese production has traditionally served as the main method for preserving milk. The more than 200 varieties of cheese currently found in Spain are part of the historical heritage shaped by the diverse civilizations that have inhabited its lands over time. For the Romans, cheese was an essential supplement to their staple diet of cereals and vegetables, and a practical, nourishing food for both farmers and soldiers due to its ease of transportation.

The immense diversity of Spanish cheeses is closely linked to the country's geographical and climatic variety. These cheeses are made using cow, sheep, and goat milk—often from indigenous breeds—and sometimes with mixtures of all three. Coagulation can be achieved through enzymatic processes, lactic fermentation, or a combination of both. Cheeses vary in shape—round or square—as well as in size and rind appearance, which may be engraved, smoked, rubbed with oil, or seasoned with spices. Alongside industrial-scale production, artisanal dairies continue to craft traditional cheeses that preserve their original flavors and characteristics.

Sheep's milk cheese from Spain

Sheep are considered one of the most emblematic livestock species in Spain. They are primarily found on the Castilian plains of central and southwestern Spain, where pastures are plentiful in winter and spring. Among the most notable native breeds are Churro, Merino, Castellano, and Manchego, originally bred for wool but now primarily valued for milk used in cheese production. Some of Spain's most famous cheeses made from sheep's milk include Manchego, Zamorano, Torta de la Serena, and Torta del Casar—all of which have Protected Designation of Origin (PDO) recognition.

In the northern mountainous regions, particularly in the Basque Country and Navarre, two additional PDO sheep's cheeses stand out: Idiazabal and Roncal. These are made from rare native breeds such as Latxa and Carranzana (Idiazabal), and Latxa and Rasa Aragonesa (Roncal).

Northern Spanish cow's milk cheeses

The rainy and mountainous northern fringe of Spain, which stretches along the coast and is separated from the interior by the Picos de Europa, Montes de Galicia, and Pyrenees, is a rich area for pasture and grazing. More than 15 native cattle breeds thrive here, perfectly adapted to their natural environment. The isolation of many areas has led to an extraordinary variety of cheese types. In Asturias alone, there are over twenty different varieties. Numerous northern cow's milk cheeses have PDO status, including Tetilla in Galicia and L'Alt Urgell and La Cerdanya in Catalonia. Additionally, Mahón-Menorca, a cow's milk cheese from the island of Menorca, also enjoys PDO protection.

Butter is another emblematic product of northern Spain. Some varieties, such as Mantequilla de Soria and those from L'Alt Urgell and La Cerdanya, are also covered by PDO certification.

Goat cheese from Spain

Goats are well-suited to environments that are unsuitable for other livestock, thriving on sparse pastures and rugged landscapes. In Spain, they are mostly raised along the Mediterranean coast, in the Andalusian mountains, and in certain areas of Extremadura. Various native breeds and crossbreeds are used. Two PDO goat cheeses include Ibores, produced in the Extremaduran region of the same name from Retinta goat's milk, and Murcia al Vino, made with Murcian goat milk and bathed in red wine. The Canary Islands are home to two more PDO-protected goat cheeses: Palmero (La Palma) and Majorero (Fuerteventura). Both are similar in style, although Palmero cheeses are often smoked.

Mixed-milk cheeses from Spain

All three types of milk are produced almost year-round in Spain, and mixed herds are common. Consequently, many cheeses—particularly those from central Spain—are made from a blend of cow, goat, and sheep milk. These cheeses, often cylindrical in shape, dominate both production and consumption in the country. Ibérico is the most widely known and consumed mixed-milk cheese. It is mild but distinctive in flavor, combining acidity from the cow's milk, a subtle sharpness from the goat's milk, and buttery richness from the sheep's milk.

The Picos de Europa mountain range, straddling the regions of Cantabria, Asturias, and Castile-León, is home to a number of soft, blue-veined cheeses. The area's natural caves provide ideal conditions—humidity and cool air—for the development of molds that gradually penetrate the cheese, creating its iconic blue veins. The most famous of these is PDO Cabrales, made in Asturias using raw cow's milk, and sometimes blended with goat's or sheep's milk during the spring and summer. Other notable examples are PDO Picón Bejes-Tresviso and PDO Valdeón, produced respectively in the Cantabrian and Leonese sections of the range.

Cheese from Spain Awards

The Cheese from Spain Awards are held annually to promote greater awareness of the incredible diversity and high quality of Spanish cheese.





Cheese
from **Spain**
AWARDS

**Award-Winning
Cheeses**

CHAMPION GOLD



Cheese
from Spain
AWARDS

**REY
SILO**
QUESO D'ASTURIAS

QUESOS REY SILO

REY SILO BLANCO

BRAND

Rey Silo

AGING → PENDIENTE DE MODIFICAR

3 to 5 months

ORIGIN

Asturias

WEIGHT (Piece)

240-265 g

CHEESE TYPE

Compact White Cheese

FLAVOUR

The paste of REY SILO Blanco is dense and creamy, with a strong taste of milk and fermented butter, which gives these awarded cheese such a special flavour. The curd is then pressed into a mould with a ladle and each fresh cheese is manually rubbed with salt.

MILK TYPE

Raw cow milk



QUESOS REY SILO

ASTURIAS

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GOLD
**Cheese
from Spain
AWARDS**
*Airas
Moniz*
Airas Moniz, S.L.
SAVEL
BRAND

Airas Moniz

AGING

2 months

ORIGIN

Chantada, Lugo

WEIGHT (Piece)

1,280kg

CHEESE TYPE

Blue Cheese

FLAVOUR

The blue-green veining, along with the yellow color of the cheese from grazing Jersey cows, makes this cheese unique, with notes of cream and butter predominating.

MILK TYPE

Jersey Cow's Milk

Unmistakable and surprising, its smoothness, elegance, and creaminess are very well balanced. Primitive notes predominate, but with a very elegant bouquet on the palate. Savel challenges even the most experienced palates and invites us to surprise our taste buds


AIRAS MONIZ, S.L.

CHANTADA, LUGO, GALICIA

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GOLD



Cheese from Spain AWARDS



Quesos Artesanos Villarejo, S.L.

NTRA. SRA. FUENTES SEMICURADO DOP QUESO MANCHEGO

BRAND

Villarejo

ORIGIN

Cuenca, Castilla La Mancha

CHEESE TYPE

Semi-cured

MILK TYPE

Raw Sheep's Milk

AGING

Minimum 60 days

WEIGHT (piece)

Between 2-3 kg

FLAVOUR

This semi-cured type of cheese has a firm and compact consistency, but it is also buttery on the palate, slightly both acidic and strong, and the most important: flavorful. The milk of the Manchega sheep confers such a peculiar and unique taste.



QUESOS ARTESANOS VILLAREJO, S.L.
VILLAREJO DE FUENTES, CUENCA

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Cheese from Spain Awards 2026

GOLD

Cheese
from Spain
AWARDS



Queso Los Cameros, Lácteos Martínez

LOS CAMEROS MEZCLA SEMICURADO

BRAND

Los Cameros

AGING

2 months

ORIGIN

Haro, La Rioja

WEIGHT (piece)

3,3 kg

CHEESE TYPE

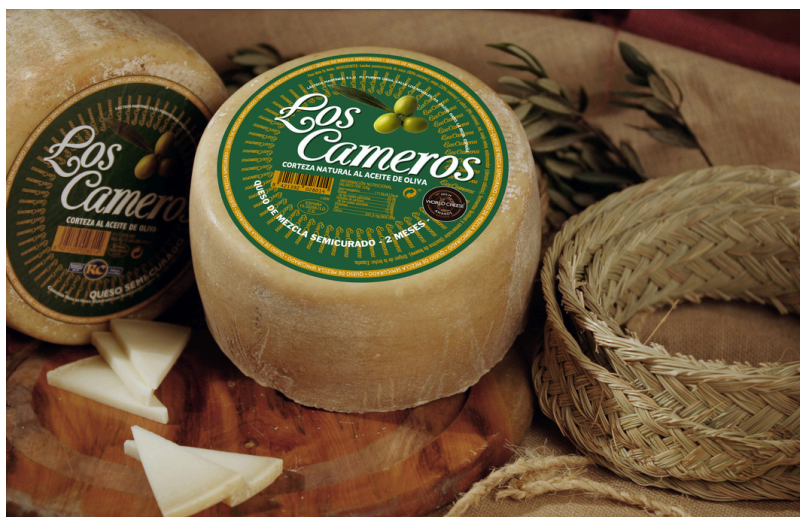
Semi-cured Blended Cheese

FLAVOUR

It is a cheese with a fine and flavourful taste, a pleasant and delicate aroma, a pale ivory colour, and a firm texture.

MILK TYPE

Sheep's, Cow's and Goat's Milk

**LÁCTEOS MARTÍNEZ**

HARO, LA RIOJA

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GOLDCheese
from Spain
AWARDS

Explotaciones Agrícolas Valdegar

1857 VALDIVIESO DOP MANCHEGO

BRAND

Finca Valdivieso

AGING

60 to 100 Days

ORIGIN

Álcazar de San Juan, Ciudad Real

WEIGHT (piece)

3,0 kg

CHEESE TYPE

Semi-cured Blended Cheese

FLAVOUR

This semi-hard, pale green to yellow in color cheese, has mold present, duly brushed with extra virgin olive oil, with woven impressions on the sides and a floral pattern on the flat surfaces. It has a slightly acidic, smooth and salty flavour, with a pleasant and distinctive aftertaste of Manchega sheep's milk.

MILK TYPE

Sheep's Milk



EXPLOTACIONES GRÍCOLAS VALDEGAR
MADRID

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GOLD



Cheese
from Spain
AWARDS

QUESOS
montes de
Málaga

Agammassur S. Coop. And.

QUESO CURADO EMBORRIZADO

BRAND

Agammassur S. Coop. And.

ORIGIN

Málaga, Andalucía

CHEESE TYPE

Goat cured

MILK TYPE

Pasteurized milk

AGING

150-160 Days

WEIGHT (piece)

490 g/ 980g

FLAVOUR

Cured cheese coated with enzyme coagulation, made from pasteurized goat's milk and matured in chambers for 150 to 180 days. It is covered in extra virgin olive oil and wheat bran, giving the sensation of eating cheese with bread spread with oil.



AGAMMASUR SOC. COOP. AND
MÁLAGA, ANDALUCÍA

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GOLD



Cheese
from Spain
AWARDS

QUESOS
montes de
Málaga

Agammasur S. Coop. And.

QUESO NATURAL AL PIMENTÓN

BRAND

Agammasur S. Coop. And.

AGING

5-6 Months

ORIGIN

Málaga, Andalucía

WEIGHT (piece)

490 g/ 980g

CHEESE TYPE

Goat cured

FLAVOUR

Made with raw goat's milk and aged in extra virgin olive oil of the Verdial variety. It has a deep red rind and a whitish paste. This is a true gastronomic gem, distinguished by its balance and elegance. Paprika, extra virgin olive oil, and raw goat's milk are masterfully combined in the making of this cheese, resulting in a balanced product that delights the palate.

MILK TYPE

Raw milk



AGAMMASUR SOC. COOP. AND
MÁLAGA, ANDALUCÍA

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GOLD



Cheese
from Spain
AWARDS

QUESOS

LA PERAL

Quesos La Peral

ESTRELLA LA PERAL

BRAND

Quesos La Peral

AGING

45 Days

ORIGIN

La Peral, Illas, Asturias

WEIGHT (piece)

125g/250g/400g/800g/2,2Kg/8,0Kg

CHEESE TYPE

Blues (internal mold)

FLAVOUR

It is a cheese made with pasteurized cow's milk, straw-white in color, lactic ferments, and selected noble molds that give it its characteristic bluish spots. When young, it is a mild cheese with a delicate flavor and a rich bouquet. As it matures, the cheese develops its full character and stands out for its slight spiciness, creaminess, and rich bouquet.

MILK TYPE

Pasteurized cow milk



QUESOS LA PERAL
LA PERAL, ILLAS, ASTURIAS



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GOLD



Cheese
from Spain
AWARDS



QUEIXERIA PRESTES

QUESO TETILLA DOP

BRAND

Queixeria Prestes

AGING

10 Days

ORIGIN

Galicia, Spain

WEIGHT (piece)

900 g

CHEESE TYPE

Aged fatty soft cheese

FLAVOUR

The texture of these specific cheese stops being elastic to become more creamy and melting, alongside a milky flavor. It also has an Intense milky and buttery flavor, with a milky/ Slightly acidic scent that captivates.

MILK TYPE

Pasteurized cow milk



QUEIXERIA PRESTES S.L

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