

LÁCTEOS de CASTUERA

EXTREMADURAN CHEESES





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Extremadura, a land of extremes, carries its cattle-raising tradition in its name.

Here they came to “extremar”, that is to say, to spend the winter, the cattle of the Mesta. The milking of these cattle originated the elaboration of the cheeses that, for centuries, have been a fundamental part of its Agrarian Cultural Heritage.

Lácteos de Castuera is a family company.

Four generations of this family have dedicated their efforts to maintain and pass on this enormous heritage. We produce cheeses and sheep’s milk cakes with the milk, scarce and very rich, from the Merino sheep that graze in the region of La Serena, a slatey land with shallow soil, but with a wide variety of botanical species that are transformed into a dense and floral milk.

The low winter temperatures, combined with the high humidity of the frequent foggy days and the use of vegetable rennet, spontaneously produce the almost liquefaction of the paste and thus the miracle of the cake. This natural phenomenon is today protected by the Protected Designation of Origin “Queso de la Serena”.

The goats of the Verata, Retinta and Serrana breeds, which graze in the foothills of the sierras that make up the Villuercas-Ibores-Jara Geopark, produce a dense and aromatic milk, a consequence of the varied and rich vegetation that serves as their food. With the milk from these goats and the ancestral know-how of the goat farmers of Extremadura, we make our goat cheeses in the Villuercas region, protected by the Protected Designation of Origin “Queso Ibores”.

Our greatest satisfaction is to provide our customers with an unforgettable experience, linked to the gastronomic heritage of Extremadura.

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EXTREMADURAN CREAMY SHEEP CHEESE



La Serena PDO Cheese

La Castuereña

Soft cheese. Made with raw Merino sheep's milk and vegetable rennet. Creamy and melting. Elegant, complex, and slightly bitter flavor, very distinctive. A jewel of our agrarian cultural heritage.

Ref. QOCDO
1,1 kg



Extremaduran Creamy Sheep Cheese

El Cordel

Soft-paste round cheese. Made with raw Merino sheep's milk and vegetable rennet. Very creamy texture, mild flavor, and slightly bitter aftertaste provided by the vegetable rennet. An extraordinary example of Extremaduran "tortas".

Ref. QyT
1,1 kg

Ref. QyTM
700 g



SHEEP CHEESES



Cured Sheep Cheese “Old”.

Hnos. Gallardo García

Pressed paste cheese. Made with pasteurised sheep’s milk and rennet. Well matured, soft on the palate, with taste and aromas characteristic of sheep’s milk.

Ref. QU13
3 kg

Ref. QU131/2
1,5 kg

Ref QU131/4
750 g



Semi-cured Sheep Cheese

Fuente del Mejaral

Pressed paste cheese. Made with raw milk from Merino sheep and vegetable rennet. Matured for at least two months. Firm texture, ideal for slices. Creamy, soft and with a slightly bitter taste. The pure tradition of cheeses from the pastures of Extremadura.

Ref. QU12
1,1 kg

Ref. QU12M
700 g



Cured Sheep Cheese

Hnos. Gallardo García

Pressed paste cheese. Made from raw sheep's milk and animal rennet. Matured between 120 and 180 days. Compact texture and yellow-veined paste. Clean flavour with fresh milk aroma, characteristic of sheep's cheese.

Ref. QU06

3 kg

Ref. QU061/2

1,5 kg

Ref QU05

(Variable weight)



Cured Sheep Cheese with Olive Oil

Hnos. Gallardo García

Pressed paste cheese. Made from raw sheep's milk and rennet. Matured for over 105 days. Very firm texture and medium ivory shade. Intense and developed taste. Very pleasant to the palate.

Ref. QU091/2

1,5 kg

Ref. QU091/4

750 g



GOAT CHEESES



Ibores PDO Goat Cheese

La Cofradía

Pressed paste cheese. Made from raw milk from Retinta, Verata and Serrana goats and animal rennet. Matured for a minimum of 60 days. Semi-hard cheese with an intense white colour. Rich flavour, with hints of nuts, typical of goat's milk. Very pleasant on the palate, complex and elegant. It is the fruit of the ancestral knowledge of the goatherds of the Villuercas mountain range, where it is made.

Ref. QUIB

1 kg (Natural rind)

Ref. QUIBR

1 kg (Peppered rind)



Goat Cheese “Sudao”

Hnos. Gallardo García

Pressed paste and washed rind, with a natural orange colour due to the fixed yeasts characteristic of Extremaduran cheeses.

Made from raw goat's milk. Matured for a minimum of 70 days. Creamy and firm texture. White colour when sliced. Very intense and pleasant flavour that lingers long on the palate. A “different” cheese.

Ref. QCF3

1 kg



Pressed paste cheese. Made from pasteurised milk and rennet. Matured for a minimum of 60 days. Smooth and soft texture. Intense white in colour. Persistent and characteristic taste of matured goat's cheese, with a slight aftertaste of selected spices.



Cured Goat Cheese with Paprika

Hnos. Gallardo García

Ref. QCA02
525 g.



Cured Goat Cheese with Olive Oil

Hnos. Gallardo García

Ref. QCA01
525 g.



Cured Goat Cheese with Black Pepper

Hnos. Gallardo García

Ref. QCA05
525 g



Cured Goat Cheese with Rosemary

Hnos. Gallardo García

Ref. QCA03
525 g



Cured Goat Cheese with Iberian Butter

Hnos. Gallardo García

Ref. QCA04
525 g

Matured Goat Cheese “Bodega”

Hnos. Gallardo García

Pressed paste cheese. Made from pasteurised goat’s milk and animal rennet. Matured for a minimum of 30 days. Semi-soft texture and intense white colour. Smooth and complex taste, characteristic of goat’s cheese. The rind may be natural or peppered.

Ref. QCF1
1 kg (Natural rind)

Ref. QCF2
1 kg (Peppered rind)



MIXED CHEESES



Cow and Goat Mixed Cheese

El Torruco

Pressed paste cheese. Made from pasteurised milk and animal rennet. Matured for between 20 and 30 days. Mild and persistent flavour. The goat's milk gives it its characteristic softness and its typical aroma. The rind can be natural or peppered.

Ref. QSVC01
750 g (Natural rind)

Ref. QSVC02
375 g (Natural rind)

Ref. QSVC03
750 g (Peppered rind)

Ref. QSVC04
375 g (Peppered rind)



Cow and Sheep Mixed Cheese

El Torruco

Pressed paste cheese. Made from pasteurised milk and animal rennet. Matured for 20 to 30 days, it has a solid texture and mild taste.

Ref. QON
750 g (Natural rind)

Ref. QO
750 g (Peppered rind)



Semicured Mixed Cheese

Hnos. Gallardo García

Pressed paste cheese. Made from pasteurised cow's and sheep's milk. It is matured for a minimum of 60 days. This gives it the flavour and aroma of a good mixed cheese, smooth and creamy.

Ref. QMCG
3 kg

Ref. QMCG1/2
1,5 kg

Ref. QMCG1/4
750 g



CREAM CHEESES



Cream of Extremadura Sheep Cheese

El Sabor de Mathilde

Sheep's cream cheese packed in a tub. Made with our cheeses, with only sheep's butter added. Spread on freshly toasted bread for a unique and unforgettable gastronomic experience.

Ref. CMT
200 g



Mixed Cream Cheese

El Torruco

Pasteurised cream cheese made from a mixture of cow, goat and sheep milk. Intense flavour with hints of acidity and spiciness, creamy white-ivory texture.

Ref. CQM
175 g



A photograph of three goats grazing in a grassy field. The goats are dark-colored with prominent horns. The text "Proud of our tradition" is overlaid in white, italicized font. The background shows a hilly landscape under a cloudy sky.

Proud of our tradition



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