



Cabrales PDO Cheese – Piece

Cabrales cheese is the quintessential Asturian blue cheese and has held Protected Designation of Origin (PDO) status since 1981.

Cabrales PDO Cueva del Molín is made in the heart of the Picos de Europa using Central Lechera Asturiana milk, collected from local farms within the Cabrales PDO area.

The secret of its success lies in its raw material — Central Lechera Asturiana milk — together with the expertise of the master cheesemaker and the cheese's maturation in a natural cave, specifically Cueva del Molín. The atmospheric conditions inside the cave encourage the development of *Penicillium roqueforti*, which is responsible for the distinctive greenish-blue veins that make this cheese so unique.

The quality and flavour of Central Lechera Asturiana's Cabrales PDO Cueva del Molín are recognised worldwide. This is confirmed by the nine medals it has won at the World Cheese Awards, the international competition also known as the "Cheese Olympics", making it the most awarded Cabrales cheese in the world.

Ingredients: Raw cow's milk, rennet, salt, lactic ferments, *Penicillium Roqueforti*.



Te escuchamos  900 10 10 32



INFORMACIÓN NUTRICIONAL		INFORMACIÓN LOGÍSTICA	
Valor energético	1146 KJ / 348 kcal	Código interno	14208
Grasas Saturadas	18.9 g	Código EAN	8410297142017
Azúcares	0.1 g	Código EAN caja	98410297142089
Proteínas	24 g	Código EAN Embalaje	38410297142087
Sal	2.5 g	Unidades por caja	1
Calcio	800 mg (100% NRV*)	Medidas / caja	21,000 x 20,500 x 11,000 CM

