

## CABRALES CHEESE

This cheese is made in the village of “Sotres de Cabrales” which is located 1050 meters above sea level. It’s the highest village from Picos de Europa.



First of all milk is heated up to 25°C and then the curdling agent is added. After a couple of hours and after having removed the serum (yellow liquid on the picture), the final substance is mixed with the hands in order to have a semi-solid mass broken in tiny pieces. These pieces are then poured in to the mould to give it a round shape.





After a couple of days the mould is removed and salt is added to the cheese. This helps the cheese to continue losing the serum. In this process the temperature in the factory should always be around 23°C.



Then they have to get dry before going to the cave. This will take around 20 days.



Finally, the most important thing to make a good Cabrales cheese: The Cave.

Nowadays there are some factories that don't take their cheese to a natural cave, but we keep doing it this way as it's the way of getting the tastiest and the best quality Cabrales cheese.

Natural caves are high in the mountain (1200m-1500m above sea level) and they have a temperature all year long of around 9°C to 12°C and a humidity of 100%. Accessing them is very difficult and often this can only be done by foot or horse.





Some of the caves are at 2000 meters above sea level and can only be accessed by foot in the months from may to November when there is no snow. Cheese is kept in these caves for around 4 to 6 months.



