

Ovine



Castilla y León is the second producer of meat sheep in Spain and the first of sheep's milk. The region has several native breeds such as the Churra, the Ojalada and the Castellana, but there are also merino sheeps and above all of Assaf breed. It also has a Indicación Geográfica Protegida (protected geographical indication) and a Marca de Garantía (guarantee mark) for sheep meat.

The more traditional and appreciated way of consumption and cooking these meats is like nursing lamb, the prized lamb, roasted by quarters in wood-fired oven, easily, with water and salt, to leave the table accompanied by a salad with vegetables from the land.

The Grill houses of lamb of Castilla y León have an association and an emblem that distinguishes them inside and outside the autonomous region.