

Cheese and Milk Products



Castilla y León is one of the first autonomous communities in production of sheep, cow and goat milk, being its dairy industries which produce one third of the national cheese production. The cheeses of the region in addition to the quantity are important above all for the quality: Denomination of Origin protected of the cheese of Zamora, the I.G.P. cheese from Valdeon, the Marca de Garantía (brand of warranty) cheese of Arribes of Salamanca, and the Marca Colectiva (collective brand) of the cheese of Castilla y León.

Ávila is the province which has the largest census of goats, settled mainly in the regions of the Valley of Tietar and Bajo Alberche. There is a great variety of goat cheeses in this province, in the Burgos area dominates the fresh cheese, in Valladolid highlights the cheese of Villalon and the Pata de Mulo, and it is worth mentioning also other dairy products of high quality such as Briviesca curd, the butter of León or of Soria, the latter with Protected Designation of Origin.