



Alejandra Casielles

1913

For its flavor, quality and for having their own judgment...



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Alimentos
del paraíso natural
N° AUT. 0358PP



1913

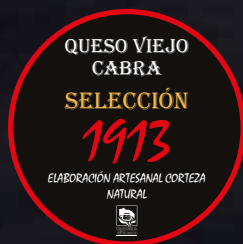
 Code	Denomination	Maturation	Size
1072	Goat cheese 1913	2 months	2 Kg



 Code	Denomination	Maturation	Size
1061	Mini Maturated Goat Cheese	2 months	0,4 Kg
1062	Maturated Goat Cheese	4 months	3,5 Kg ó 12 wedges
1064	Mini maturated mix cheese	2 months	0,4 Kg
1065	Maturated Mix Cheese	4 months	3,5 Kg ó 12 wedges



 Code	Denomination	Maturation	Size
1075	Old goat Sweet Cheese Selection	6 months	0,45 Kg
1074	Old goat-cow Sweet Cheese Selection	6 months	0,45 Kg



 Code	Denomination	Maturation	Size
1063	Vintage Goat Cheese	9 months	9 Kg



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The *Alejandro Casielles 1913* cheese factory is located in the area of El Lugarín in Vega de Poja, council of Siero (Asturias) in the middle of a privileged and rural environment.

Our cheeses are within the Cheesemakers Association Artisans and Food from the Natural Paradise.

Its artisanal elaboration is exclusive, limited and is based on cheeses with goat, cow and sheep milk which comes from own livestock and other external always certifying the best quality.

The pieces are of different sizes from 0.4 Kg to 9 Kg and maturations between 2 to 12 months.

The crust is natural, cheeses with firm texture, compact, brightly colored, pleasant and intense on the palate.

We bet on personalized and tailored attention for each client, adapting our products to their needs.

The sale are made to customers who bet:

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for having their own judgment...*

 **UESERIA**
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