



# Javier Campo

## D.O. Blue Cheese Picón Bejes-Tresviso

Our cheese factory is located in the town of Tresviso, in the Liébana region of Cantabria, Spain, within the PICOS DE EUROPA NATIONAL PARK, at an altitude of 900 m. and part of the Biosphere Reserve. It was in this spectacular region of pastures and mountains that the company JAVIER CAMPO was founded in 2005. This artisan cheese factory offers a high quality product made with all-natural ingredients and according to traditional methods.

Given the nature of the landscape this area has been geographically isolated and its natural and traditional ways have been preserved, including cheese making with an official denomination of origin (DO) Picón Bejes-Tresviso, protected since 1994. The cheeses from the region are made according to time honoured tradition passed from generation to generation over centuries. This, combined with the high mountain pastures where cows graze for most of the year, give the cheese the wild flavour that recalls the spectacular Picos de Europa mountain range. The result is a strong, piquant blue cheese with lots of personality and a buttery creamy aspect. The essence of the mountains and a treat for the palate.

This cheese is the product of constant care and dedication to the process, starting with the finest raw milk to the final curing. Our Par-da-Alpina cows, producing some 7,000 litres annually, spend the season grazing peacefully in the mountains, a natural and tranquil life that is reflected in the quality of the milk. The close proximity of the cheese factory, metres from the farm, also means that the milk is not harmed by long travel.

Our facilities are fully modernised and up-to-date, meeting all health and quality standards but without compromising in the use of traditional production methods or natural ingredients. We are proud of this tradition and in order to meet our high standards of quality the annual production of our cheese is limited.

## OUR AWARDS

Alimentaria Barcelona:

1987- First prize in the first and second international cheese tasting.

Salón del Gourmet de Madrid:

2006 – First prize for blue cheese.

Consejería de Agricultura de Castilla y León:

2008 - Cincho de Oro

Cofradía del Queso de Cantabria:

International Competition for blue cheeses – First prize in 2006, 2007, 2009, 2010 and 2013 and Second prize in 2012.

Ministry of the Environment, Rural and Marine Affairs:

2009 – Best Spanish blue cheese.

Picos de Europa Cheese Exhibition and Competition (Cangas de Onís):

First prize in 2014, 2015 and 2016. Third prize in 2017.

World Cheese Awards (Wales):

November 2022 - Gold Medal Picón Bejes-Tresviso PDO, Gold Medal Smoked "Cérreu" Cheese.

## Picón Bejes-Tresviso Blue Cheese (D.O.)

The Picón Bejes-Tresviso Javier Campo cheese, whose recipe we inherited from our ancestors and made our town famous, is a Spanish blue cheese that is made in the region of Liébana, in Cantabria, from raw cow's milk.

Made with raw milk from our own livestock. It has a bark where the different molds that act in the maturation of our cheeses proliferate, highlighting white, orange and reddish colors. The pasta is plagued with veins, where the penicillium comes out naturally and which gives the cheese a tone that changes according to the degree of maturation and the time of year. Thus, the cheeses made during the grass season (we do not use silage) have a more yellowish paste due to the vitamins present in the fresh grass.

The Picón de Tresviso cheese is a blue cheese made with raw milk. Its smell is strong on the bark and pleasant on the inside. It has a characteristic flavor with a balanced spicy touch. This flavor has been described as wild, in keeping with the mountains of the Picos de Europa National Park, where it has been made since ancient times.

It is a cheese with denomination of origin protected since 1994. Its regulation unified the denomination for all the cheeses that were produced in several municipalities of the region of Liébana next to the National Park of Picos de Europa. The localities of Tresviso and Bejes are those that traditionally have hoarded most of the production and give name to the cheese itself.

## Picón Bejes-Tresviso Blue Cheese (D.O.)

Transport: chilled – Shelf life: 10 months

PRODUCT	FORMAT/ UNITg)	UNIT/ BOX
Picón Bejes-Tresviso Blue Cheese (D.O.)	7,5 kg.	1
Picón Bejes-Tresviso Blue Cheese (D.O.)	2,5 kg.	2
Picón Bejes-Tresviso Blue Cheese (D.O.) Portion	1,25 kg.	4
Picón Bejes-Tresviso Blue Cheese (D.O.) Portion	625 g.	8
Picón Bejes-Tresviso Blue Cheese (D.O.) Portion	312 g.	16



## "Cerréu" Cheeses

### "Cerréu"

The "Cerréu" are pasteurized cow's milk cheeses, with a moldy rind and a tender texture. These cheeses are made in La Cavada in the cheese factory of our friends from La Pasiega de Peña Pelada and matured in our Cérreu cave, hence the curious name.

In the mouth it has characteristic flavors of traditional maturation in caves: vegetables, humidity, mushrooms.

### "Cerréu" Cheeses

Refrigerated transport – Shelf life: 8 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
CERRÉU CHEESE	2,8 Kg.	2
CERRÉU CHEESE Portion	1,4 Kg.	4
CERRÉU CHEESE Portion	700 g.	6
CERRÉU CHEESE Portion	350 g.	8



### Smoked "Cerréu" cheese

When we talk about "Cerréu" cheeses we always speak in the plural since we also have a delicious smoked variety. After its preparation, this cheese is smoked in beech wood and taken to Tresviso to mature in the cave that bears its name. When tasting this cheese we will be delighted with a very subtle aroma of smoke.

This cheese has received the Gold Medal at the World Cheese Awards in November 2022.

### Smoked "Cerréu" cheese

Refrigerated transport – Shelf life: 8 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
SMOKED CERRÉU CHEESE	2,8 Kg.	2
SMOKED CERRÉU CHEESE Portion	1,4 Kg.	4
SMOKED CERRÉU CHEESE Portion	700 g.	6
SMOKED CERRÉU CHEESE Portion	350 g.	8

