



ARTEQUESO

Toledo, Spain

Queso Manchego Artesano.

About Artequeso

Artequeso's cheeses are produced on the family estate farm from our own sheep. La Prudenciana, located in Tembleque (Toledo), in the heart of La Mancha region, is just 100 km. south of Madrid. They are already the fourth generation of the Alvarez Valera family devoted to a family business that started in farming and later was completed by breeding Manchego Sheep. In the early eighties they started transforming their sheep's milk into artisan Manchego Cheese with D.O. (denomination of origin). Since then, they began to market our cheeses under the ARTEQUESO brand name.

Featured Items



CHEESE5A



CHEESE5AA



CHEESE5AB



CHEESE5B



CHEESE5B1



CHEESE5B2



CHEESE5C



CHEESE5I

CHEESE5A	Manchego 4 Month Aged	7.28 LB
CHEESE5AA	Manchego Mini 4 Month Aged	2 LB
CHEESE5AB	Manchego with Rosemary	7 LB
CHEESE5B	Farmstead Manchego 6 Month Aged	7 LB
CHEESE5B1	Manchego Curado 8 Month Aged	7 LB
CHEESE5B2	Manchego 12 Month Aged	7 LB
CHEESE5C	Drunken Goat Cheese	7.61 LB
CHEESE5I	Ibores al Pimenton	8 LB

WANT MORE?

Visit our website for a full availability list and more information about Artequeso!

baldorfood.com/farms/artequeso