



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 Parda-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.

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: 1 year

PRODUCT	FORMAT/ UNIT (g)	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.)	1 kg.	3
Picón Bejes-Tresviso Blue Cheese (D.O.) Portion vacuum-packed	1,25kg.	4
Picón Bejes-Tresviso Blue Cheese (D.O.) Portion vacuum-packed	625 g.	8
Picón Bejes-Tresviso Blue Cheese (D.O.) Portion vacuum-packed	312 g.	16



A new version: Cheese "Nevado de Los Picos"

Our search for new flavors resulted in this cheese in 2017. With it we looked for a more balanced flavor so that those who do not enjoy strong cheeses can also know what the Picos de Europa tastes like.

It has a cylindrical shape like a cake. Natural crust, plagued with white molds that justify the name of the cheese. It has a strong smell in the bark, which disappears in the interior to give way to a rich smell where fungal and animal odors stand out. The texture tends to be creamy and light. The palate has a much more balanced flavor, with aromas of undergrowth and cow's own milk with which it is made.

In the "Nevado de Los Picos" the pasta is strewn with penicillium veins that give the cheese more intensity in the vegetable and fungal flavors. It has the Protected Designation of Origin.



Blue cheese "Nevado de Los Picos" (D.O. Picón Bejes - Tresviso)

Transport: chilled – Shelf life: 5 months

PRODUCT	FORMAT/UNIT (g)	UNIT/BOX
Blue cheese "Nevado de los Picos"	1,5 kg.	4
Blue cheese "Nevado de los Picos"	0,5kg.	12

A new flavor: Cheese "Urdón"

Urdón is a village at the bottom of a valley from which starts an impressive route of about 11km on foot and with an approximate height of 1074m where mountaineers from all over the world ascend to Tresviso (Picos de Europa Natural Park), where Our cheese factory and our cows are located.

Urdón is a point geographically opposed to Tresviso and that's why the Urdón cheese is totally different from the traditional cheese made in our town.

It is a cheese of the variety "washed bark" made from raw cow's milk. By washing the rind with water and salt, other molds are involved in ripening and, therefore, that the general characteristics of the cheese are different. Its orange bark with a penetrating smell introduces us to a cheese with a characteristic, vegetable and intense flavor. Its texture is light and more creamy as it advances its refining process.

With this cheese we aim to continue our cheese tradition by expanding flavor varieties to satisfy a greater number of palates.



Cheese "Urdón"

Transport: chilled – Shelf life: 1 year

PRODUCT	FORMAT/UNIT (g)	UNIT/ BOX
Cheese "Urdón"	3 kg.	2