

Savel, a blue cheese from Galicia, chosen best cheese in Spain.



Ninety of Spain's best cheese were chosen to compete at the [11th edition "Best Cheese of Spain"](#), at the [34th Salon de Gourmets](#), picked from a selection of approximately 800 samples of artisan cheeses from all over the country and tried at "blind tastings".

"[Savel](#)", a blue cheese from the [Airas Moniz dairy](#) in Chantada (Lugo, Galicia) has been selected as the Best Cheese in Spain. Elaborated with free-range milk from Jersey cows in Galicia, surprised the jury with its smell, taste, and texture.

The Jersey cow is a brown-haired and very docile breed of cattle, characterized for their quality of milk, both in fat and protein. They can weigh up to 450 kilos and, on a daily basis, produce approximately 14 kilos of milk. The Jersey cows were bred especially for grazing, and in addition to dry grass and cereals, is what they feed practically all year round, and is silage-free. The Savel cheese from Airas Moniz is made with raw cow milk, healthy and free, as a result of grazing livestock

#SG21

Winners by category:

Category 1: young cheese made from cow's milk cheese

First prize: Barral Tetilla. Queixería Barral, Arzúa (A Coruña)

Second prize: Queinaga Arzúa-Ulloa. Sat Queinaga, Curtis (A Coruña)

Third prize: Besos del Rey Silo. King Silo, Pravia (Asturias)

Category 2: hard/firm cow's milk cheese

First prize: Sto. André Curado Carlos Reija Fernández Castroverde (Lugo)

Second prize: Massimo Rey Silo. Rey Silo, Pravia (Asturias)

Third prize: Massimo Rey Silo con Magaya Rey Silo. Pravia (Asturias)

Category 3: young goat cheese

First prize: Tío Resti al Vino de Murcia. Especialidades Lácteas - Tío Resti, Caravaca (Murcia)

Second prize: Solocabra Afinado en Manteca Finca Buenavista Ribera Ribera del Fresno (Badajoz)

Third prize: Tío Resti Joven al Romero Especialidades Lácteas - Tío Resti, Caravaca (Murcia)

Category 4: Cured goat cheese

First prize: Maxorata Pimentón Curado. Grupo Ganaderos de Fuerteventura, Fuerteventura (Las Palmas)

Second prize: Montes de Alcalá Bio Curado en Pimentón. Quesería El Gazul, Alcalá de los Gazules (Cádiz)

Third prize: La Pastora de Grazalema Curado Manteca. La Pastora de Grazalema, Grazalema (Cádiz)

Category 5: Mixed

First prize: La Pastora Grazalema Mezcla Curado Manteca La Pastora de Grazalema, Grazalema (Cádiz)

Second prize: Pajarete Curado Mezcla. Manteca y Romero Lopicomo, Villamartín (Cádiz)

Third prize: Cameros Mezcla Curado. Lácteos Martínez, Haro (La Rioja)

Category 6: Soft cheese

First prize: Gran Tajo Selección Iberques Extremadura Casar de Cáceres (Cáceres)

Second prize: Oro Noble. Agrícola Ganadera de Castuera Castuera (Badajoz)

Third prize: Cremoso de Cabra Quesos de Luna. La Solana (Ciudad Real)

Category 7: Semi-cured sheep cheese

First prize:: Laurus Semicurado Quesería Laurus. Torres del Carrizal (Zamora)

Second prize: Praizal Semicurado. Pilar Blanco Gutiérrez Jabares de los Oteros (León)

Third prize: Querta Semi. Quesos La Casota, La Solana (Ciudad Real)

Category 8: Cured sheep cheese

First prize:: La Pastora Grazalema Curado Manteca. La Pastora de Grazalema, Grazalema (Cádiz)

Second prize: Dehesa Dos Hermanas Curado Quesería Dehesa Dos Hermanas Santa Bárbara de Casa (Huelva)

Third prize: La Desica Curado. Blincos - Quesos Rodanoble La Roda (Albacete)

Category 9: firm cured sheep cheese

First prize:: Gran Vintage. Queserías de Zamora, Morales del Vino (Zamora)

Second prize: Ixarri Añejo Ardiarana Legasa (Navarra)

Third prize: La Pastora Grazalema Reserva Manteca. La Pastora de Grazalema, Grazalema (Cádiz)

Category 10: Refined coagulated cheese

First prize: Miss Capra. Productos Artesanos Valdecabras, Candeleda (Ávila)

Second prize: Granizo. Quesos La Rueda del Cabriel, Villamalea (Albacete)

Third prize: El Rodó Cendre Cabra Formatgeria La Frasera, Vacarisses (Barcelona)

Category 11: Blue cheese

First prize:: Savel. Airas Moniz Chantada (Lugo)

Second prize: Azul de Valdeón IGP Picos de Europa Queserías Picos de Europa Posada de Valdeón (León)

Third prize: Blau de Juglar Quesería Reixagó Olost (Barcelona)

Category 12: Smoked cheese

First prize:: Prestes Ahumado Joven. Queixería Prestes, Vilalba (Lugo)

Second prize: Valle de San Juan Ahumado. Valle de San Juan, Palencia (Palencia)

Third prize: El Tofio Tierno Ahumado. Grupo Ganaderos de Fuerteventura. Puerto del Rosario (Fuerteventura)

Category 13: Condimented cheese

First prize:: La Antigua al Tempranillo. Quesería La Antigua de Fuentesauco Fuentesauco (Zamora)

Second prize: Rey Silo Rojo Pimentón Rey Silo, Pravia (Asturias)

Third prize: Cremositos con Trufa Arteserena Campanario (Badajoz)

Category 14: Soft cheese

First prize:: La Gárgola. Formatgeria del Miracle Riner (Lleida)

Second prize: Barraqueño. Quesos Elvira García El Barraco (Ávila)

Third prize: Cañarejal Cremoso Mediano Cañarejal. Pollos (Valladolid)

Category 15: Hard cheese

First prize:: La Leze Pastor. La Leze Asparrena (Álava)

Second prize:: Etxelekua. Bengotxea Lastiri Ana Mari y Xabier Urdax (Navarra)

Third prize: El Claustre. Formatgeria del Miracle Riner (Lérida)

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