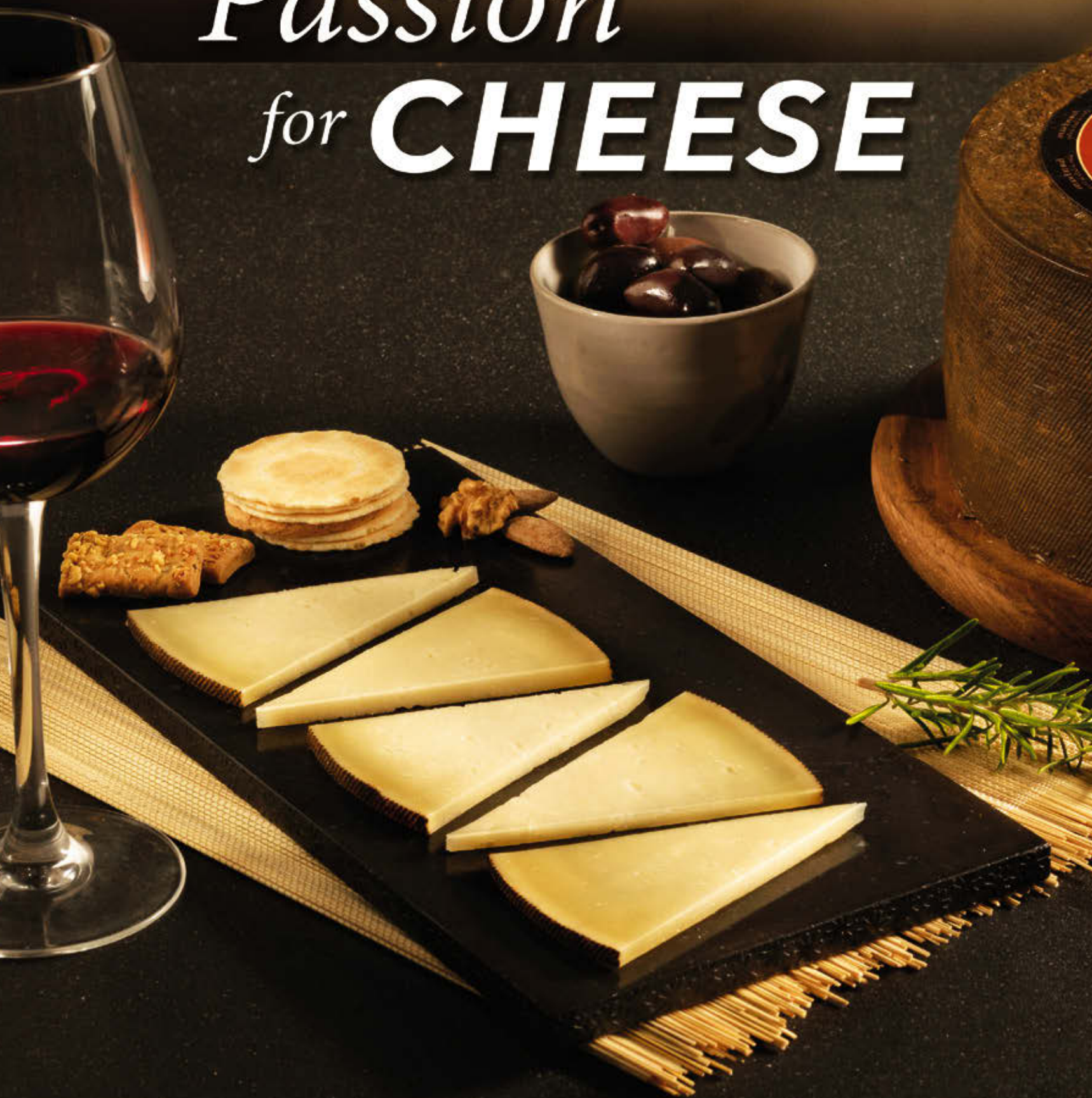




Passion for **CHEESE**



From tradition to innovation



Founded in 1970



240



25 000
TONS/YEAR



CERTIFICATIONS



One of Lactalis Plants with major production flexibility: **over 210 SKUs**, in a wide range of formats, types of milk and different weights.
Up to 4 types of milk can be used in the manufacturing process.
We use cutting-edge technology aimed at offering innovative products and formats adapted to new consumers' habits.

The site has a **pilot plant** to test new products and recipes that enables us to innovate and satisfy our consumers' needs.

Lactalis Villarrobledo is one of the **world leaders in PDO Manchego Cheese** production with Don Bernardo.



Don
Bernardo.

El
Ventero

Gran
Capitán

PRÉSIDENT

The PDO Manchego Cheese

We produce in Villarrobledo **PDO Manchego Cheese, a Sheep's Milk Cheese with Protected Designation of Origin.**

Its name is due to its elaboration in the natural region of **La Mancha**, from the milk of genuine Manchega sheep bred in **800 farms** registered in the designated area.

The Regulatory Council of the Designation of Origin certifies the origin of the milk used in the process and guarantees the quality of the product through a serial number on the back label and a casein tab placed on the cheese.

The Manchego Cheese **maturation is minimum 60 days.**

Nº 459231-H



CLASSIFICATION OF MANCHEGO CHEESE RIPENING (DAYS)

SEMICURADO	▶ AGED OVER 60 DAYS
CURADO	▶ AGED OVER 105 DAYS
VIEJO	▶ AGED OVER 180 DAYS
AÑEJO	▶ AGED OVER 270 DAYS





Don Bernardo

Don Bernardo invites you on a culinary journey to **La Mancha**, the high plateau region of central Spain, land of Cervantes' Don Quixote and the **Manchega sheep** whose milk gives Manchego cheese its distinctive character. Spain's most popular cheese, Manchego, has been enjoyed by cheese lovers since ancient times.

Don Bernardo, certified as **genuine Manchego with Protected Designation of Origin (PDO) status**, remains loyal to the great tradition of authentic Manchego cheese making.

Don Bernardo is made exclusively from Manchega sheep's milk **within the designated PDO area of La Mancha** following traditional manufacturing methods.

The Manchega sheep is a breed especially adapted to the extreme continental climate of La Mancha. They graze on the tough wild plants and herbs favored by the harsh climate, giving Manchego a **taste and aroma different from any other cheese**.

Don Bernardo Manchego is a hard cheese with a **firm and dry texture, and ivory to butter colored interior**. Subtle herbal notes and hints of nuts characterize its complex, yet warm, complex flavor. The rind has a distinctive basket weave pattern on the sides inspired by the traditional esparto grass used for the molds.

Don Bernardo Manchego is available in **3 levels of maturation**:

- minimum 60 days (semi-mature, semicurado)
- over 120 days (mature, curado)
- over 180 days (extra-mature, viejo)

Don Bernardo is the Manchego DOP brand leader in Spain.

**Don
Bernardo**





1 SEMICURADO
3 kg wheel



2 CURADO
3 kg wheel



3 VIEJO
3 kg wheel



4 SEMICURADO
200g wedge



5 VIEJO
200g wedge



6 VIEJO
250g wedge



7 VIEJO
200g precut wedge



8 VIEJO
880g wheel



9 TAPAS DE QUESO
180g

	UNIT CODE	EAN13 CODE	SHELF LIFE	UNITS/CASE	CASE EAN CODE	CASES/PALLET
1	52974	8410633010055	210 DAYS	2	98410633500306	84
2	50246	8410633010048	210 DAYS	2	98410633500269	84
3	50238	8410633010017	210 DAYS	2	98410633500122	84
4	193591	4250356511026	210 DAYS	12	4250356511019	160
5	60672	8410633560802	210 DAYS	12	18410633560809	160
6	50242	8410633010024	210 DAYS	12	08410633500167	160
7	50338	8410633560123	90 DAYS	12	08410633560130	112
8	50314	8410633010420	210 DAYS	6	08410633559370	84
9	52108	8411049026340	90 DAYS	10	08411049027644	115



Flor de Esgueva

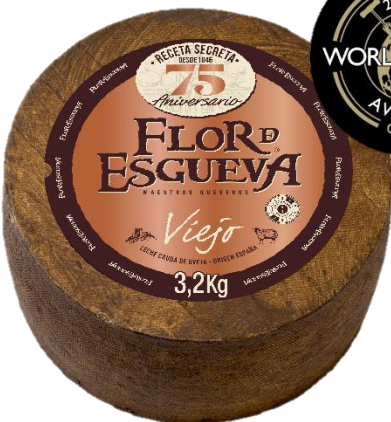
Flor de Esgueva Viejo is a unique cheese made of **raw sheep's milk** with a **natural rind** and **matured for a minimum of 7 months**. With a dark ivory color, Flor de Esgueva has an intense flavor, unique to sheep's milk, combined with a soft texture. The cheese masters have been making the cheese with dedication, wisdom and care in a traditional way for five generations. At the different stages of maturation, **the cheese masters brush the cheeses, lightly cover them with oil and they turn them by hand, one by one**, until each cheese reaches its optimum point of maturation.

Thus begins a ritual that continues today in our company, when after cutting the cheese into small, identical wedges we serve them accompanied by bite-sized pieces of bread or dried fruits, giving a more personal touch. In conclusion, a Tasting Ritual for anyone who loves cured cheese, which we can enjoy at any time of the day, whether it be as an appetizer, dessert or as part of a dinner.

For lovers of more cured cheeses, **Flor de Esgueva Añejo** is a cheese with a **longer maturation, of 9 months minimum**, which gives it a **more firm texture** and a **more intense flavor of sheep milk**.

Flor de Esgueva is the curado cheese brand leader in Spain.



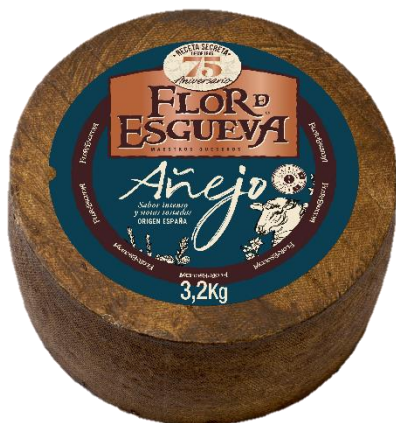


1 VIEJO
3,2 kg wheel

2 VIEJO
1 kg wheel

3 VIEJO
250g wedge

4 VIEJO
210g ya
cortadas



5 AÑEJO
3,2kg wheel

6 AÑEJO
225g wedge

7 AÑEJO
200g ya cortadas

	UNIT CODE	EAN13 CODE	SHELF LIFE	UNITS/CASE	CASE EAN CODE	CASES/PALLET
1	19720	8410100057859	365 DAYS	2	08410100872018	70
2	19770	8410100057828	365 DAYS	6	08410100125565	60
3	80808	8410285808086	70 DAYS	10	78410285810033	240
4	19019	8410285190198	90 DAYS	8	68410285190190	171
5	63367	8410285633671	365 DAYS	2	18410285633678	70
6	63368	8410285633688	70 DAYS	10	18410285633685	240
7	175470	8410285811116	90 DAYS	8	18410285811116	171



Gran Capitán

Gran Capitán produces a **genuine cheese created by the perfect blend of different types of milk**, with an intense flavor which, thanks to our ancestral recipe, entices your senses and respects the aroma of tradition.

Gran Capitán **Semicurado** cheese, with a **minimum maturation period of 35 days**, is characterized by its perfectly balanced flavor, neither too strong nor too mild, which preserves the value of cured cheese yet leaves a less intense aftertaste. The result of the careful maturation process is a cheese with a pleasant taste and unique texture.

Gran Capitán **Curado** is a cheese made with a **mix of cow and sheep milk** which, after a **minimum maturation period of 6 months**, will seduce the most demanding palates. Ideal for eating by itself, paired with a good wine or in combination with the best tapas. The meticulous maturation process and its unique recipe produce a cheese with an intense flavor and a firm texture.

Gran Capitán **Reserva**, with a **minimum of 10 months of maturation**, a cheese with more intense and a bit spicy flavor, is ideal for cheese lovers, getting them back to yesteryear flavor. The **gold medal won in the 2019 World Cheese Awards** is a great recognition to the highest quality of this fine cheese.

Following the essence of the Golden Age, in search of inspiration and unique sensations, Gran Capitán has created Gran Capitán **Viejo Oveja**, a genuine cheese made with **100% sheep's milk and matured for 6 months minimum**, with an intense flavor that evokes the aroma of tradition.

Our **Tapas de Queso** tray, with wedges already cut into triangles ready to eat, is the quickest and most convenient way to enjoy the unique flavor of our most representative cheeses.

Its **great variety of formats in wheels, wedges, precut wedges, slices or 'Ready for Tapas'** allow consumers to enjoy the traditional flavor of Gran Capitán at any moment of the day.

Ideal for eating alone or in company, perfect as an appetizer in combination with the best tapas or accompanied by a good wine as an informal dinner.





1 SEMICURADO
3 kg wheel



2 SEMICURADO
930g wheel



3 SEMICURADO
475g wheel



4 SEMICURADO
250g wedge



5 SEMICURADO
230g cortadas



6 SEMICURADO
160g slices



7 TAPAS QUESO
180g

	UNIT CODE	EAN13 CODE	NET WEIGHT (kg)	SHELF LIFE	UNITS/CASE	CASE EAN CODE	CASES/PALLET
1	156813	8411049000258	3,170	200 DAYS	2	98411049023670	84
2	156819	8411049026395	0,930	180 DAYS	6	58411049026390	84
3	156818	8411049000296	0,475	180 DAYS	12	08411049023615	90
4	156816	8411049023431	0,250	180 DAYS	16	08411049023714	96
5	156814	8411049027859	0,230	90 DAYS	12	68411049023433	96
6	156817	8410633561427	0,160	120 DAYS	12	18410633561790	150
7	52108	8411049026340	0,180	90 DAYS	10	08411049027644	115



1 CURADO
3 kg wheel



2 CURADO
860g wheel



3 CURADO
450g wheel



4 CURADO
430g wedge



5 CURADO
250g wedge



6 CURADO
210g cortadas



7 CURADO
140g slices

	UNIT CODE	EAN13 CODE	NET WEIGHT (kg)	SHELF LIFE	UNITS/CASE	CASE EAN CODE	CASES/PALLET
1	52070	8411049000227	2,920	200 DAYS	2	98411049024202	84
2	64937	8411049026302	0,860	180 DAYS	6	58411049026307	72
3	52082	8411049000883	0,450	180 DAYS	12	08411049023639	90
4	200564	8410285127538	0,430	180 DAYS	16	78410285100066	72
5	52094	8411049023462	0,250	240 DAYS	16	08411049023707	96
6	81094	8411049027873	0,210	90 DAYS	12	48411049027871	96
7	109387	8411049027620	0,140	120 DAYS	12	18410633561813	150



1 RESERVA
3 kg wheel



2 RESERVA
200g cortadas



3 VIEJO OVEJA
3 kg wheel



4 VIEJO OVEJA
210g cortadas

	UNIT CODE	EAN13 CODE	NET WEIGHT (kg)	SHELF LIFE	UNITS/CASE	CASE EAN CODE	CASES/PALLET
1	116799	8410633562172	3,080	200 DAYS	2	98410633562175	84
2	156796	8410285998510	0,200	90 DAYS	8	18410285998517	152
3	80783	8410633561328	3,000	200 DAYS	2	98410633561321	84
4	109444	8410633561571	0,210	90 DAYS	12	38410633561572	96