



Asturias

TIERRA Y MAR



Product

Catalogue

BEST QUALITY PRODUCTS



NATURE, TRADITION, AND PREMIUM QUALITY

Backed up by more than **25 years of experience** in the promotion and distribution of cheeses, preserves and homemade sweets within the local, as well as domestic and international markets

We invite you to discover **the flavour of Asturias...**



Cheeses

made by artisans in Asturias

WE SELECT THOSE PRODUCERS WITH **TRADITIONAL METHODS OF PRODUCTION** COMBINED WITH THE MOST **MODERN QUALITY CONTROLS** GUARANTEEING THE **MAXIMUM QUALITY** OF OUR RANGE OF PRODUCTS



RAW MILK



PASTEURIZED MILK



LACTOSE FREE



EWES MILK



COW'S MILK



GOAT'S MILK

Cabrales



CABRALES D.O.P.

PRODUCTION AREA: Council of Cabrales and some villages of Peñamellera.

FORMAT: Wheel of approx. 2,2 kg and 500 g.

VARIETIES: Cabrales and Limited Edition Valfriú.

DESCRIPTION: Blue cheese made from raw cow's milk or the blend of cow, goat and sheep, matured in natural caves for at least 60 days.

Cow's is produced all year round and 3 milks only in Spring

Valfriú Limited Edition cheese with a special aging process, between 6-10 months, in natural caves (Teyedu) at more than 1200 m altitude in Picos de Europa.

It is listed in the Guinness book as the most expensive cheese in the world at auction.

Mini



Valfriú Limited Edition



CREMA DE CABRALES

DESCRIPTION: Cabrales cheese cream.

PRESENTATION: : jar 200 g.



Cabrales

Gamoneu



GAMONEU D.O.P.

PRODUCTION AREA: Councils of Onís and Cangas de Onís.

FORMAT: Wheel of approx. 500 g., 2 kg. and 7 kg.

VARIETIES:

Deb Valle, semi-blue paste cheese, naturally smoked, made in the valley's dairies and matured in natural caves for at least 60 days.

Deb Puertu, elaborated only with the milk collected in spring and summer and matured in natural caves in the high mountains in the cabins of the pass, in the Lakes of Covadonga, during at least 60 days.

Del Puertu variety is available only for a short period of time, from the end of August until the end of stock.

Deb Valle

Deb Puertu



D.O.P. AFUEGA' L PITU

PRODUCTION AREA: Councils of Grado, Morcín, Tineo, Salas and Pravia.

FORMAT: Cone-shaped 300 g.

VARIETIES: White and Red.

DESCRIPTION: Cheese with no rind, sandy texture and a slightly acid taste.

Two varieties: White (natural) and Red with paprika.

Lactic coagulation. Ripening period 10-15 days.



D.O.P. AFUEGA' L PITU

PRODUCTION AREA: Councils of Grado, Morcín, Tineo, Salas and Pravia.

FORMAT: Cone-shaped 350 g.

VARIETIES: White and Red.

DESCRIPTION: Lactic curd cheese with natural edible rind. Slightly acid, creamy and slightly dry taste.

Paprika is added to the Red variety giving it a spicy taste.

Ripening period 10-15 days.





CASÍN D.O.P.

PRODUCTION AREA: Councils of Caso and Sobrescobio.

FORMAT: Conical shape. Approx. 250 g. marked with producer's stamp.

DESCRIPTION: Fat cheese of ancestral elaboration, without rind. Intense flavour. Matured for at least 60 days.

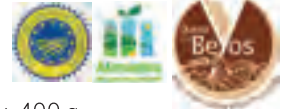


LOS BEYOS I.G.P.

PRODUCTION AREA: Councils of Amieva and Ponga.

FORMAT: Round cheese of approx. 400 g.

DESCRIPTION: Fine texture with a rough, slightly mouldy rind. Crumbly cut. Lactic coagulation. Matured for 15-30 days.



ABREDO

PRODUCTION AREA: Abredo, Council of Coaña.

FORMAT: Mini wheel of approx. 600 g.

DESCRIPTION: Creamy cheese with mild flavor and slightly yellow paste, with almost no rind. Matured for 15-20 days.



RULO DE ARÁNDANOS

PRODUCTION AREA: Council of Tineo.

FORMAT: Log of 500 g.

DESCRIPTION: Without rind, compact paste, with blueberries inside.





VIDIAGO

PRODUCTION AREA: Vidiago, Council of Llanes.

FORMAT: Bar 1-1,2 kg approx. Round shape 300-450 g. and mini 300 g.

VARIETIES: Cow, goat and sheep.

DESCRIPTION: Slightly acid creamy cheese with a thin, yellowish rind. Matured for 10-20 days.



VIDIAGO MACERADO

PRODUCTION AREA: Vidiago, Council of Llanes.

FORMAT: Round shape 300 g approx.

VARIETIES: Soaked in extra virgin olive oil or marinated with extra virgin olive oil and paprika.

DESCRIPTION: slightly acid creamy cheese with a thin, yellowish rind. Slightly spicy in the paprika variety.



PEÑAMELLERA

PRODUCTION AREA: Alles, Council of Peñamellera.

FORMAT: Round shape 300 g. approx.

VARIETIES: Natural and with cider.

DESCRIPTION: Soft, smooth texture. Rough and slightly mouldy rind. Wrapped in a net. Matured 10-20 days.

The Cider variety is macerated in natural cider which gives it a slightly acid taste.



LA CUEVA DE LLONÍN

PRODUCTION AREA: Alles, Council of Peñamellera.

FORMAT: Round shape 300 g approx.

DESCRIPTION: Soft paste cheese with mouldy rind (Brie type). Matured 10-20 days.





PORRÚA

PRODUCTION AREA: Porrúa, Council of Llanes.

FORMAT: Round shape 300 – 400 g.

VARIETIES: Cow, goat, sheep and 3 milks blend.

DESCRIPTION: Mild cheese. Irregular and slightly mouldy rind. Matured 10-20 days.



TARAMUNDI MEZCLA

PRODUCTION AREA: Council of Taramundi.

FORMAT: Wheel 500 g.

DESCRIPTION: With raw cow and goat milk, cooked paste of intense flavour.



OVÍN

PRODUCTION AREA: Ovín, Council of Nava.

FORMAT: wheel approx 500 g.

VARIETIES: Cow, goat and sheep. Blend of cow and goat and creamy cow.

DESCRIPTION: semi-cured cheese with a firm paste, fine texture and mild taste with almost no rind. Matured for 30 days.



TARAMUNDI NUEZ Y AVELLANA

PRODUCTION AREA: Council of Taramundi.

FORMAT: Wheel 500 g.

DESCRIPTION: Made with pasteurized cow's milk to which pieces of nuts and hazelnuts are added. Matured 8-10 days.





EL ASTUR

PRODUCTION AREA: Ovín, Council of Nava.

FORMAT: Wheel 500 g.

DESCRIPTION: Semi-cured, firm paste cheese with a mild, buttery taste and a smooth rind.

Matured 30 days.



OVÍN ECOLÓGICO

PRODUCTION AREA: Ovín, Council of Nava.

FORMAT: Round shape, approx. 400 g.

DESCRIPTION: Made with organic cow's milk. Soft, creamy cheese with a mild, buttery taste, without rind.

7 days of maturation.



GEO

PRODUCTION AREA: Lazana, Council of Las Regueras.

FORMAT: Round shape, approx. 900 g.

DESCRIPTION: Semi-soft, buttery cheese with an orange-coloured washed natural rind that may have a thin white layer of penicillium. Edible rind.

Matured a minimum of 60 days.



REY SILO

PRODUCTION AREA: Council of Pravia.

FORMAT: Cone-shapes, approx. 250 g.

VARIETIES: White and Red.

DESCRIPTION: lactic curd cheese made with raw cow's milk, Wet edible rind based on Geotricum Candidum and Penicillium camemberti, Intense, creamy taste.

Paprika is added to the Rojo (red) variety, giving it a slightly spicy taste.





LA PERAL

PRODUCTION AREA: La Peral, Council of Illas.

FORMAT: Wheel 2 kg, 800 g and 400 g.

DESCRIPTION: Creamy blue cheese, slightly spicy and unctuous.

Aged for a minimum of 30 days in natural cellar.



PERALZOLA

PRODUCTION AREA: La Peral, Council of Illas.

PRODUCTION AREA: Wheel 2 kg, 800 g.

DESCRIPTION: Creamy cheese. Intense, ivory-coloured with blue-veined paste. Slightly spicy. Aged for a minimum of 30 days in natural cellar.



PEÑOCEO

PRODUCTION AREA: La Peral, Council of Illas.

FORMAT: Wheel 2 kg, 800 g.

DESCRIPTION: Cheese with a buttery texture and blue veins, slightly spicy.

Aged for a minimum of 30 days in natural cellar.



TRES LECHES DE PRÍA

PRODUCTION AREA: Pría, Council of Llanes.

FORMAT: Wheel 3,5 kg and 7 kg.

VARIETIES: Blanco y azul.

DESCRIPTION: Ivory-coloured cheese, pressed, non-cooked paste, slightly smoked. Penicillium Roqueforti is added to the blue variety. Non-edible rind.

Minimum 45 days of maturation





CUEVAS DEL MAR

PRODUCTION AREA: Pría, Council of Llanes.

FORMAT: Round-shape, approx. 500g.

DESCRIPTION: Cheese of mild taste and elastic texture.

Non-edible rind.

Maturation-20-30 days.



AHUMADO DE PRÍA

PRODUCTION AREA: Pría, Council of Llanes

FORMAT: Wheel 3 kg and 500g.

DESCRIPTION: Mild cheese with semi-soft texture and brown rind due to smoking. Non-edible rind.

20-30 days of maturation.



REBOLLÍN FUSIÓN DE SIDRA

PRODUCTION AREA: Council of Salas.

FORMAT: Round-shaped 450 g.

DESCRIPTION: mild cheese, macerated in cider, natural rind, slightly acid due to the cider.

Maturation 30 days.



REBOLLÍN SIN LACTOSA

PRODUCTION AREA: Council of Salas.

FORMAT: Round-shaped 450 g.

DESCRIPTION: Lactose-free cheese. Mild flavour and firm texture slightly elastic. Matured for 30 days.





VARÉ LECHE CRUDA

PRODUCTION AREA: Anes, Council of Siero.

FORMAT: Wheel 3 kg and approx. 350 g.

DESCRIPTION: Cheese made from raw goat's milk and pressed paste. Natural rind slightly mouldy.

Minimum 60 days of maturation.



VARÉ LECHE PASTEURIZADA

PRODUCTION AREA: Anes, Council of Siero.

FORMAT: Round shape, approx. 350 g.

DESCRIPTION: Cheese made from pasteurized goat's milk and pressed paste. Natural rind slightly mouldy.

Minimum 60 days of maturation.



VARÉ ECOLÓGICO

PRODUCTION AREA: Council of Siero.

FORMAT: Round shape, approx. 400 g.

DESCRIPTION: cheese made from organic raw cow's milk. Yellowish with small eyes pressed paste. Thin natural rind slightly mouldy.

Minimum 60 days of maturation.



RULO DE CABRA Y AZUL HOJA

FORMAT: Rulo: log 1 kg and Azul Hojas: wheel 3 kg

DESCRIPTION:

Rulo: log cheese made from pasteurized goat's milk with mouldy rind.

Azul Hoja: blue cheese made from pasteurized cow's milk, very creamy. Wrapped in leaves.





TIERRA DE TINEO VACA

PRODUCTION AREA: Council of Tineo.

FORMAT: Round shape, approx. 400 g.

DESCRIPTION: cheese made from pasteurized cow's milk, mild and creamy. 20-30 days of maturation.



TIERRA DE TINEO AHUMADO

PRODUCTION AREA: Council of Tineo.

FORMAT: Round shape, approx. 400 g.

DESCRIPTION: cheese made with cow's milk, mild, very aromatic, uniform texture. Smoked with oak wood in a completely artisanal way.



TABLA DE QUESOS EL PASTOR

PRODUCTION AREA: Council of Tineo.

FORMAT: Round shape, approx. 480 g.

DESCRIPTION: Tasting pack with 4 wedges of approx. 120 g consisting of a semi-cured cheese, a smoked cheese, a goat and a blue cheese individually wrapped and then vacuum-packed.



And also...



ARROZ CON LECHE Y REQUESÓN

PRODUCTION AREA: Abredo, Coaña council.

FORMAT: Rice: pudding 4 kg cube. Cottage cheese: 500 g. plastic cup.

DESCRIPTION:

Rice pudding: dessert made with the traditional recipe. It is usually taken with cinnamon and sugar burned on the surface. Cottage cheese: Fresh spreadable cheese. Taken as dessert with honey and/or fruits.





Preserves

Traditional dishes from Asturias

ON THE COAST OF **ASTURIAS** THERE IS A **FISHING TRADITION** THAT, TOGETHER WITH THE **QUALITY OF THE PRODUCTS FROM THE LAND**, PROVIDES OUR PRESERVES WITH THE BASIC INGREDIENTS FOR A TRADITIONAL AND **ARTISANAL ELABORATION**, WITHOUT ADDITIVES.

THE CAREFUL SELECTION AND PROPER HANDLING OF RAW MATERIALS ARE OUR BRAND **SEAL OF QUALITY**.

Knife spreadable dishes

SEA URCHIN ROES

FORMAT: Can RO 150 g.
UNITS/CASE: 12.



VELVET CRAB PATE

FORMAT: Can RO 150 g.
UNITS/CASE: 20.



SEA URCHIN ROES PATE

FORMAT: Can RO 150 g.
UNITS/CASE: 20.



CRAB PATE

FORMAT: Can RO 150 g.
UNITS/CASE: 20.



SEAWEED PATE

FORMAT: Can RO 150 g.
UNITS/CASE: 20.



BLACK PUDDING PATE

FORMAT: Can RO 150 g.
UNITS/CASE: 20.



SCORPION FISH PATE

FORMAT:
RO 150 g. – Units/Case 20
RO 280 g. – Units/Case 12



SALMON PATE

FORMAT: Can RO 150 g.
UNITS/CASE: 20.



SELLA PATE

(CABRALES CHEESE
AND SMOKED SALMON)
FORMAT: Can RO 150 g.
UNITS/CASE: 20.



COVADONGA PATE

(HAZELNUT, CABRALES
CHEESE AND SALMON)
FORMAT: Can RO 150 g.
UNITS/CASE: 20.



WHITE TUNA IN OLIVE OIL

FORMAT:
600 g. (drained wt),
Glass jar.
UNITS/CASE: 9.



White and Yellowfin Tuna Preserves

WHITE TUNA IN OLIVE OIL

FORMAT:
160 g. (drained wt),
Glass jar.
UNITS/CASE: 12.



WHITE TUNA BELLY IN OLIVE OIL

FORMAT:
Can RO 150 - 150 g.
UNITS/CASE: 20.



YELLOWFIN TUNA LOIN IN OLIVE OIL

FORMAT:
600 g. (drained wt),
Glass jar.
UNITS/CASE: 9.



YELLOWFIN TUNA LOIN IN OLIVE OIL

FORMAT:
160 g. (drained wt),
Glass jar.
UNITS/CASE: 12.



YELLOWFIN TUNA BELLY IN OLIVE OIL

FORMAT:
Can RO 150 - 150 g.
UNITS/CASE: 20.



LIGHT TUNA WITH PEPPERS

FORMAT:
400 g.
Glass jar.
UNITS/CASE: 9.



Fork and Spoon dishes

PIQUILLO PEPPERS STUFFED WITH CABRALES CHEESE

FORMAT: Can RO 280 g.
UNITS/CASE: 12.



PIQUILLO PEPPERS STUFFED WITH SPIDER CRAB

FORMAT: Can RO 280 g.
UNITS/CASE: 12.



PIQUILLO PEPPERS STUFFED WITH SEA URCHIN ROES

FORMAT: Can RO 280 g.
UNITS/CASE: 12.



PIQUILLO PEPPERS STUFFED WITH COD

FORMAT: Can RO 280 g.
UNITS/CASE: 12.



PIQUILLO PEPPERS STUFFED WITH SQUID

FORMAT: Can RO 280 g.
UNITS/CASE: 12.



PIQUILLO PEPPERS STUFFED WITH BLACK PUDDING (WITH PORT WINE SAUCE)

FORMAT: Can RO 280 g.
UNITS/CASE: 12.



COD IN CIDER SAUCE

FORMAT: Can RO 280 g.
UNITS/CASE: 12..





WILD BOAR WITH COARSE SAUCE

FORMAT: Can RO 280 g.

UNITS/CASE: 12.



MINI CHORIZOS IN CIDER SAUCE

FORMAT: Can RO 280 g.

UNITS/CASE: 12.



WHITE TUNA IN CIDER SAUCE

FORMAT: Can RO 280 g.

UNITS/CASE: 12.



FRIED WHITE TUNA IN PICKLED CIDER SAUCE

FORMAT: Can RO 300 g.

UNITS/CASE: 12.



ONIONS STUFFED WITH SPIDER CRAB IN SHELLFISH SAUCE

FORMAT: Can RO 400 g.

UNITS/CASE: 8.



ONIONS STUFFED WITH WHITE TUNA

FORMAT: Can RO 400 g.

UNITS/CASE: 8.



ONION STUFFED WITH MEAT

FORMAT: Can RO 400 g.

UNITS/CASE: 8.



COD TRIPES

FORMAT: Can RO 280 g.
UNITS/CASE: 8.



ASTURIAN STEW

FORMAT: Can RO 400 g.
UNITS/CASE: 8.



PORK RIBS IN BARBACUE SAUCE

FORMAT: Can RO 400 g.
UNITS/CASE: 8.



IBERIAN PORK CHEEKS WITH RED WINE SAUCE

FORMAT: Can RO 400 g.
UNITS/CASE: 8.



PORK KNUCKLE IN MUSTARD SAUCE

FORMAT: Can RO 400 g.
UNITS/CASE: 8.



ASTURIAN FABADA

(BEAN STEW)

FORMAT:
Can RO 400 g.
Can RO 900 g.
UNITS/CASE: 8.



WHITE BEANS WITH CLAMS

FORMAT: Can RO 400 g.
UNITS/CASE: 8.





WHITE BEANS WITH OCTOPUS

FORMAT: Can RO 400 g.
UNITS/CASE: 8.



WHITE BEANS WITH PITU CALEYA

(FREE RANGE CHICKEN)
FORMAT: Can RO 400 g.
UNITS/CASE: 8.



VERDINA (GREEN) BEANS WITH SHELLFISH

FORMAT: Can RO 400 g.
UNITS/CASE: 8.



VERDINA (GREEN) BEANS WITH SCALLOP

FORMAT: Can RO 400 g.
UNITS/CASE: 8.





Sweets

Quality Asturian Pastry

THE INDIGENOUS PEOPLES CULTIVATED THE COCOA PLANT. THE AZTECS CALLED COCOA "CACAHUATLE" AND THE DRINK THEY PREPARED WITH "CHOCOALT". SUCH WAS IT VALUE THAT THEY USED THE SEEDS AS CURRENCY.

THE SPANISH INTRODUCED COCOA TO EUROPE IN 1528. FROM THEN ON IT SPREAD THROUGHOUT THE CONTINENT.

OUR VARIETIES ARE PRODUCED IN ACCORDANCE WITH THE TRADITION AND THE KNOW-HOW OF THE CRAFTSMEN.

Chocolates

SABORES DEL PRINCIPADO CHOCOLATES

FORMAT: Chocolate bars 1 kg, 500 g, 400 g. and 200 g.

FLAVOURS:

A) Bar 1 kg, 500 g. and 400 g.

- Dark 70% cocoa and with milk.

B) Bar 200 g.

- 70% cocoa,
- with milk,
- white,
- milk and coffee,
- milk and mint,
- milk and blueberrys,
- dark with almonds,
- milk and almonds,
- dark with orange.

200g with orange and blueberrys



200g with orange and coffee



400g



500g with milk and 70% Cacao



1Kg



Bonbons



SABORES DEL PRINCIPADO BONBONS

↪ 200 g 120 g ↪

DESCRIPTION: Bonbon filled with Cider Truffle or Apple Cream.

PACKAGING: 200 g wooden case 200g and carton boxes 120 g.



BISCUITS MADE WITH BUTTER AND HAZELNUTS

PRODUCTION AREA: Arriendas council.

PACKAGING: Carton box and metal case, nt wt 370 g.

DESCRIPTION: Biscuits made with butter and apple.



PICOS DE EUROPA DOUGHNUTS

PRODUCTION AREA: Arriendas council.

PACKAGING: Carton box 370 g.

DESCRIPTION: Biscuits made with butter and hazelnuts.



ASTURIAS BISCUITS

PRODUCTION AREA: Arriendas council.

PACKAGING: Screen-printed metal box, nt wt 45 g.

DESCRIPTION: Assortment of butter, chocolate and apple.



ASTURIAS JELLY SWEETS

PACKAGING: Screen-printed metal box.

DESCRIPTION: Jelly sweets with fruit figures and assorted flavours.



Asturias

TIERRA Y MAR

 DPTO. COMERCIAL

684632205

 DPTO. DE ADMINISTRACIÓN

606105915

info@asturiasterraymar.es

www.asturiasterraymar.es