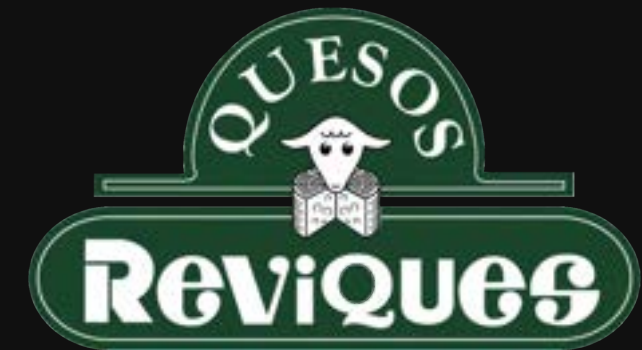




Torre Campos®

QUESOS REVIQUES

CHEESE MASTERS SINCE 1929

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QUESOS REVIQUES

CHEESE MASTERS SINCE
1929

Quesos Reviques is a family business that has been mastering cheese making since 1929. Over the last century, we have specialized in raw milk but also in pasteurized milk cheeses. We use different types of milk and maturation stages to achieve unique flavors that satisfy the most demanding palates.

The quality of our cheeses is internationally recognized, winning awards every year in the world's most important cheese competitions.

In recent years, we have developed new packaging solutions to meet the needs of today's consumers. We have also improved our facilities to offer the highest standards of quality and prevent our cheeses from losing their aroma, texture, and traditional flavor.

Quesos Reviques combines the tradition and unmistakable flavor of artisan cheeses with the capacity, technology, and quality control of a modern company.



FORMATS

WHOLE CHEESE
Weight 3kg aprox



MINI WHOLE CHEESE
Weight 1 kg aprox



HALF CHEESE
Weight 1,5 kg aprox

WEDGES

Variable weight & fixed weight



PRE-CUT
Fixed weight 250g



CHEESE PORTIONS TRAY
Fixed weight 280g & 560g



CHEESE SELECTION
Fixed weight 160g

BLENDED CHEESES



PASTEURIZED BLENDED CHEESE
SEMI-CURED



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Cow min 83% & sheep min 3%	Pasteurized	Semi-cured	2 month	12 M



PASTEURIZED BLENDED CHEESE
CURED



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Cow min 83% & sheep min 3%	Pasteurized	Cured	4 month	12 M



IBERICO CHEESE CURED



Rich, creamy texture with an ivory white color. Pleasant aroma with hints of butter. Intense yet balanced flavor thanks to the perfect blend of different milks, with a long-lasting aftertaste.

MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Cow min 35%, goat min 30% & sheep min 20%	Raw milk / Pasteurized milk	Cured	6 months	24 M / 12 M



RAW MILK BLENDED CHEESE CURED

MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Cow min 72%, goat min 8% & sheep min 5%	Raw milk	Cured	6 months	24 M



SHEEP CHEESES



SHEEP CHEESE P.G.I. CASTELLANO CURED

Pressed and firm with small holes distributed unevenly. Hard but still buttery texture that melts in the mouth. Warm and pleasant smell with a slightly fruity and nutty aroma. High intensity flavor, long-lasting and persistent aftertaste on the palate.



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Sheep's milk Castilla & León region only	Raw milk	Cured	6 months	24 M
Sheep's milk Castilla & León region only	Pasteurized	Cured	6 months	12 M





SHEEP CHEESE P.G.I.
CASTELLANO SEMI-CURED



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Sheep´s milk Castilla & León region only	Raw milk	Semi-cured	3 months	24 M
Sheep´s milk Castilla & León region only	Pasteurized	Semi-cured	3 months	12 M



SHEEP CHEESE P.G.I.
CASTELLANO OLD



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Sheep´s milk Castilla & León region only	Raw milk	Old	12 months	24 M

P.D.O. MANCHEGO
CHEESE



P.D.O. MANCHEGO CHEESE
CURED



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Manchega sheep´s milk	Pasteurized	Cured	6 months	12 M

P.D.O. ZAMORANO CHEESE



P.D.O. ZAMORANO SHEEP CHEESE
CURED



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Churra & Castellana sheep´s milk	Raw milk	Cured	12 months	24 M

SOFT CHEESE



PASTEURIZED BLENDED
CHEESE SOFT



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Cow milk min 83% & sheep min 3%	Pasteurized	Soft	20 days	12 M

GOAT CHEESE



PASTEURIZED GOAT CHEESE
SEMI-CURED



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Goat milk	Pasteurized	Semi-cured	Min 45 days	12 M

BAR CHEESE



PASTEURIZED BAR CHEESE
SOFT



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Cow min 72%, goat min 8% & sheep min 5%	Pasteurized	Soft	20 days	12 M

CHEESE IN OLIVE OIL

TORRE CAMPOS *SPECIALITIES*



BLENDED CHEESE CURED IN OLIVE OIL



MILK TYPE	PROCESS	RIPENESS	AGED	SHELF LIFE
Cow min 72%, goat min 8% & sheep min 5%	Raw milk	Cured	6 months	12 M

TORRE CAMPOS

Specialities

CHEESE SELECTION

Two varieties of cheese in portions

SOFT: Pasteurized Blended Cheese

INTENSE: Ibérico Cheese

Tray divided in 2 for better conservation:

- 12 portions (160g.)
- 24 pcs/box.
- 10 pcs/display box.



IBÉRICO CHEESE & SPANISH OLIVE OIL TRUFFLE AROMA

PROCESS: RAW MILK

RIPENESS: CURED

AGED: 6 MONTHS

SHELF LIFE: 12 MONTHS

IBERICO CHEESE & SPANISH OLIVE OIL & ROSEMARY

PROCESS: RAW MILK

RIPENESS: CURED

AGED: 6 MONTHS

SHELF LIFE: 12 MONTHS



PRE - CUT WEDGE

Wedge of cheese cut in portions

- 36 wedges per carton box.
- 54 boxes for pallet

JUST OPEN AND
ENJOY!

Shelf life: 180 days

TYPE OF CHEESE	RIPENESS	WEIGHT
PASTEURIZED BLENDED CHEESE	Semi-cured	150g, 200g, 250 g
RAW MILK BLENDED CHEESE	Cured	150g, 200g, 250 g
IBÉRICO CHEESE	Cured	150g, 200g, 250 g
SHEEP CHEESE	Cured	150g, 200g, 250 g



CHEESE PORTIONS TRAY

2 DIFFERENT FORMATS AVAILABLES.

FORMAT 1:

18 portions (280g)
18 trays per carton

FORMAT 2:

36 portions (560g)
9 trays per carton

OPEN AND
SERVE!



Shelf life: 180 days

Prepared with the
TYPE OF CHEESE YOU WANT!