



Dehesa Zacatena

We make cheeses the way our grandparents did

To speak of the history of Zacatena is to speak of Las Tablas de Daimiel, as 950 hectares are part of the estate.

An oasis in the La Mancha steppe of high ecological value, which is evident in the quality of our cheeses.

It is known that cheeses have been made since the 16th century from the sheep that graze in the Dehesa Zacatena, which today gives its name to our cheeses. The richness of its pastures, which has been noted in various publications, is due in large part to the Magarza, a high-quality grass for sheep with more than 800 years of history.

From Zacatena, and with the support of the Tablas de Daimiel National Park, a protected area recognized for its unique characteristics and a biosphere reserve, we are reviving the raising of Manchego cattle, transforming their milk into exquisite artisanal Manchego PDO organic cheese, allowing the farm to coexist with the environment.

We are artisans. We continue on the path set since 1990

At Dehesa Zacatena, we continue to work the estate in the traditional way, producing the finest artisan Manchego PDO cheese, while incorporating the necessary requirements to achieve the exclusive organic certification.

Our activity, linked to the production of quality cheese, began in 1990, preserving and maintaining a production model that respects the environment while also adding the technology necessary to guarantee the consistency of our products.

Our cheese factory is exceptional because tradition and quality take precedence over production, seeking that balance between natural ingredients, tradition, and sustainability that results in an ORGANIC product of the highest quality.

OUR AWARDS AND CERTIFICATIONS

2025

WORLD CHEESE AWARDS:

Gold - organic cured artisan Manchego cheese.
Bronze - organic semi-cured Manchego cheese (pasteurized milk).

CAMPO Y ALMA:

Gold - Organic semi-cured Manchego cheese (pasteurized milk).
Silver - Organic cured artisan Manchego cheese.
Bronze - Organic semi-cured artisan Manchego cheese.

2024

WORLD CHEESE AWARDS:

Gold - aged Manchego cheese (pasteurized milk).
Silver - semi-aged Manchego cheese (pasteurized milk).

CAMPO Y ALMA:

Silver - Semi-cured artisan Manchego cheese.
Bronze - Cured artisan Manchego cheese.

2023

WORLD CHEESE AWARDS:

Gold - Semi-cured artisan Manchego cheese
Bronze - Cured artisan Manchego cheese
Bronze - Cured Manchego cheese (pasteurized milk)

CAMPO Y ALMA:

Silver - Artisan cured Manchego cheese
Bronze - Semi-cured Manchego cheese (pasteurized milk);



Soft Cheese

Organic Manchego Cheese P.D.O



INGREDIENTS

Organic sheep's milk (from Spain), salt, stabilizer (calcium chloride), lactic ferments, and rennet.

100% edible natural rind.

Gluten-free product.

SIZES:

1. Wedge (200 gr)
2. Large whole (2,600 kg)
3. Small whole (1,120 kg)

Our artisanal PDO sheep's cheese leaves no one indifferent. It's the most unique, with a mild flavor and distinctive nuances, ideal for the whole family—irresistible.

Made with pasteurized milk to which we add enzymes and bifidus using a carefully crafted formula. Because it's a soft, almost fresh cheese, it's important to keep it refrigerated between 2 and 12°C.

Artisan Semi-Cured Cheese

Organic Manchego Cheese P.D.O



INGREDIENTS

Organic sheep's milk (from Spain), salt, stabilizer (calcium chloride), lactic ferments, and rennet.

100% edible natural rind.

Gluten-free product.

SIZES:

1. Wedge (200 gr)
2. Large whole (2,600 kg)
3. Small whole (0,980 kg)

Our best-selling and most awarded artisanal PDO sheep's cheese. A distinctive, creamy, and intense flavor, thanks to the sheep's diet in the Dehesa.

Made with raw milk straight from the sheep's milking, without any other processing, thus preserving its natural enzymes and bifidus bacteria.

Pasteurized Semi-Cured Cheese Organic Manchego Cheese P.D.O



INGREDIENTS

Organic sheep's milk (from Spain), salt, stabilizer (calcium chloride), lactic ferments, and rennet.

100% edible natural rind.

Gluten-free product.

SIZES:

1. Wedge (200 gr)
2. Large whole (2,600 kg)
3. Small whole (0,980 kg)

Cheese made with organic pasteurized sheep's milk D.O. Manchego, made with great care using traditional methods and attention to detail, resulting in a cheese with a rich flavor.

Artisan Cured Cheese Organic Manchego Cheese P.D.O



INGREDIENTS

Organic sheep's milk (from Spain), salt, stabilizer (calcium chloride), lactic ferments, and rennet.

100% edible natural rind.

Gluten-free product.

SIZES:

1. Wedge (200 gr)
2. Large whole (2,400 kg)
3. Small whole (0,920 kg)

Our purest artisanal PDO sheep's cheese with an exceptional aroma and texture. Matured for six months to achieve an intense flavor with a subtle tang. The milk is processed raw, immediately after milking, without any other processing, thus preserving the natural enzymes and bifidus bacteria in sheep's milk.

Pasteurized Cured Cheese

Organic Manchego Cheese P.D.O



INGREDIENTS

Organic sheep's milk (from Spain), salt, stabilizer (calcium chloride), lactic ferments, and rennet.

100% edible natural rind.

Gluten-free product.

SIZES:

1. Wedge (200 gr)
2. Large whole (2,400 kg)
3. Small whole (0,920 kg)

Our cured cheese is made with milk from our own sheep that graze in the pasture, resulting in a cheese with a unique and unparalleled flavor.

