



SARAVILLO ARTISAN CHEESE
www.quesodesaravillo.com
 Des fromages et des yaourts artisanaux élaborés dans la Vallée de Chistau (Pyrénées aragonaises) avec du lait pasteurisé de chèvre et de vache, provenant de ses propres élevages. Des variétés de fromages affinés et semi-affinés avec un goût aussi délicat que frais et yaourts au lait de chèvre. Vente en ligne également.



BAL DE BROTO CHEESES
www.quesosbaldebroto.com
 Notre fromagerie se situe sur le plateau des Llanos de Planduviar, une zone traditionnelle d'élevage et d'affinage depuis des centaines d'années, tradition que nous avons récupérée et souhaitons perpétuer. Nous élaborons des fromages artisanaux mi-secs de lait cru de vache ou de brebis.



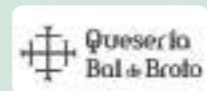
CHEESE FROM CHISTEN
www.quesodesaravillo.com
 Fromage des Pyrénées de vache et de chèvre fait à la main, élaboré avec du lait cru et affiné en cave naturelle dans le village de Gistain où l'on pourra l'acheter exclusivement.



LA CAÑABLA ARTISAN SHEPHERD'S CHEESE
www.lacanabla.es
 All our produce is made exclusively with raw milk from our small flock of goats which we milk by hand and put to pasture in the mountains of the Broto Valley. We are a self-sufficient, artisan, family business serving the local area with unique fresh and mature cheeses as well as yogurts, straight to the customer without middle men.
 We also organize guided tours of our dairy and farm.



Andrés Bielsa Miró
 Saravillo
 679 969 344
info@quesodesaravillo.com



Emilio Sierra
 Casa Planduviar
 Ctra. N-260, pk-472
 Broto
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Jorge Ezquerro e Irene Latre
 Casa Latre · C/ Porches 25
 (en el camino de la Cascada del Sorrosal)
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Carnicería Modesto
 Escalona
 974 505 034
info@carniceriamodesto.com



Carnicería La Reja
 Ainsa, Casco Antiguo
 974 500 787
info@carniceriefesainsa.com



Chistau Natural · Borda Moré
 San Juan de Plan
 645 713 137
info@chistaunatural.com



Rosa Gómez Ventura y
 Cristian Hernández
 Casa Marboré · Bº Las Cortes
 Bielsa
 653 407 725 · 645 766 130
patedeainsa@hotmail.es

MODESTO'S BUTCHERY

www.carniceriamodesto.com

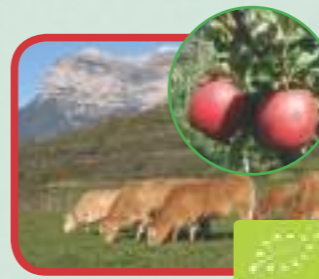
Elaborated with craft and with modern techniques to acquire the best meats of the district from our slaughterhouse (lam, beef, pig, goat and horse meat). Also our delicious artisan sausages: *Chiretas* (dis made wit lam offal), sausages, Chorizo and Pig Pate. On-line shop as well.



CASA FES : ORGANIC BEEF AND APPLES

www.carniceriefesainsa.com

We supply KM 0, certified organic beef from our own livestock from the "La Reja" butcher's shop. Native "PYRENEAN" breed. Local and commercial varieties of organic apples produced in Ainsa.



CHISTAU NATURAL

www.chistaunatural.com

We rear beef in the Chistau Valley using traditional methods and, as has always been the way up in the high mountains, we sell directly to our customers. We offer high quality fair priced packs of Parda beef and Aberdeen Black Angus / Parda beef, which consist of different cuts, all filleted and individually vacuum packed, ready to consume or freeze. We also ship our products anywhere in the Spanish peninsular.



PATÉ DE L'AINSA

www.patedeainsa.es

Authentic mountain pâté, handmade in the Pyrenees with authentic taste and original texture. Centenary recipe recovered from the villages of Sobrarbe. Different varieties: Truffled, with paper and with aromatic herbs from the mountains, campaign, deer, wild boar, partridge, duck, blood sausage as well as preserved duck products. On-line shop as well.



LA MARMITA'S JAMS

www.mermeladaslamarmita.com

Jams and jellies, with White or Brown sugar or sugar-free. Artisan jams entirely made without adding any chemical products. We use local wild fruit and the surplus from our garden.



VALLE PINETA BERRIES

www.valledepinetaberries.es

Our plantation is at the entrance to the Pineta Valley. We grow organic raspberries, blackberries and blueberries, harvest them by hand and sell them fresh from June to October or frozen throughout the year. Our jams are traditionally made with a high percentage of fruit and low sugar content.



TURMO'S BAKERY
www.panaderiareposteriaturmo.com
 Various forms of artisan bread made with refinement and 50 years of great craft, and traditional pastry. Products of excellent quality prepared with craft and innovation.



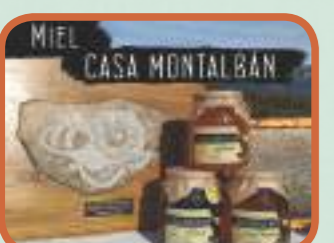
Panadería Turmo
 Labuerda
 974 500 895 · 699 491 664
panaderiaturmo@yahoo.es



JOAKYN'S PATISSERIE
 Our products are made with craft and with first quality products by the pastry cook. Pastry sweet and salty snacks, ice-creams, coffee and a great variety of teas and infusions and the house speciality of biscuits inspired by the Geo-park: "Sobrarbe fossils".



Pastelería Joakyn
 Ainsa
 619 219 415
montmany@hotmail.com



ARTISANAL HONEY CASA MONTALBAN
 We are a bee-keeping couple from Ainsa. We produce Rosemary Honey, Woodland Honey, Flower Honey and Mountain Flower Honey. Our hives are spread out over Sobrarbe and our bees produce high quality honey from the mountains which surround us, far from any contamination. We were awarded the prize for "Best Honey in Aragon" at the 5th Professional Tasting Competition at the Biescas Spring Fair in 2019.



Susana Pérez Ferrando
 Ainsa
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LIGÜERRE DE CINCA WINERY
www.liguerredecinca.com

Wine production is part of Ligüerre de Cinca's history, they currently grow 3 varieties of red grapes, Gamacha, Syrah and Cabernet Sauvignon and various mixed white grapes. You can visit the vineyard, winery and century-old cellars under the restored houses. Online store.



Jose Antonio Rufas Alastrue
 Ligüerre de Cinca
 974 500 800 · 609 768 106
info@liguerredecinca.com



ORDESANO PRODUCTS
www.ordesano.com

Artisan and traditional production of liquors with local fruits that the surrounding environment the Parque Nacional de Ordesa y Monte Perdido gives us. Premium Gin made from pears and a new line of infusions with exquisite flavours. On-line shop as well.



Lula Facal Marina
 Licores Vimesa
 Broto
 974 486 453
info@ordesano.com



PYRENEAN BLACK TRUFFLES
www.trufanegradelpirineo.com

Our oak and holm-oak plantations are located within a natural area of truffle growth in Sobrarbe. Our truffle farmers are dedicated to organic growing methods for black truffles and only use distributors committed to quality. We offer a fresh, traceable product. On-line store.



Finca las Hifas
 Ctra. Ainsa - Margudged -
 Boltaña Km.5 Ainsa
 665 955 955
info@trufanegradelpirineo.com



SOBRARBE SAFFRON
www.azafrandesobrarbe.com

This is naturally produced Saffron without the use of herbicides or pesticides. We carry out the whole production cycle by hand, using our own manure as natural fertilizer, pollinating with our bees and watering the plants from our natural spring.



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