

AXURIBELTZ

Latxa Sheep Cheese from Iturgoien (Navarra)

At Axuribeltz, organic Latxa sheep cheese is crafted with deep respect for tradition and the natural environment that surrounds the cheesery.

The flock is raised according to organic farming principles, grazing freely for most of the year in local meadows and the high pastures of the Sierra de Andia. In this peaceful and natural setting, the sheep live in harmony with the land, producing raw, clean and healthy milk.

This milk, untreated and full of life, is the foundation of a cheese made with daily care and dedication. Axuribeltz follows an artisanal process that preserves all the qualities of the raw ingredient: the rich flavors, aromas and textures that only natural milk can provide.

The result is a cheese with true character, crafted organically, where every detail reflects a deep connection to the land and a commitment to quality, animal welfare and authentic taste.

