



Queso Azul

Queso Azul is a Spanish blue cheese made from cow's milk. It has a strong taste and a creamy and melting texture. Try it with a soft red beer to showcase its features!

For more details on this cheese, we invite you to consult the French form.



CHARACTERISTICS

Paste	Blue
Intensity	Strong
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	Spain
Region	Asturies
Details	N/A
Producer	N/A
Fat	28%
Minimum Refinement	3 month(s)
Family	Blue cheese
Manufacturing Mode	N/A
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Tariquet, Riesling

Red Wine



Cahors, Châteauneuf-du-Pape

Beer



Noire Amère
Triple douce, Stout

Other Pairing

Ice cider, Porto

SIMILAR PRODUCTS

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