

DESDE 1890



**CHILLÓN**  
QUESERÍA



## CONTACT AND BOOKING INFORMATION

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**CHILLÓN CHEESE MUSEUM**

Immerse yourself in the culture of cheese!

## Gastronomic and Cultural Visit



### Chillón Cheese Museum

The ancient tradition of cheese, its origins, its evolution...

The taste of the past together with the innovation of the present...

### Visit to the Cheese Museum.

At the Cheese Museum, visitors will be able to see the evolution of the cheese making process in this artisan and family factory. Four generations of the Chillón family have dedicated their lives to the sheep cheese manufacture for more than 125 years and all this is reflected now in this Museum. This visit will take you through an exciting journey recalling the artisan work that all farmer families made in their villages.



### Wide Tasting.

The Chillón Plaza's cheese Factory (from Toro, Zamora) invites you to a wide tasting of all these products:

- 7 types of sheep cheeses (2 traditional and 5 novelties, 2 of them patented by us whose explanation can be consulted in the attached catalog)
- Homemade charcuterie (Chorizo, salchichón).
- Stuffed Ibérico Loin of pig.
- Our Reserve Red Wine (PDO Toro).

All products, after the tasting, can be purchased at factory prices.

