



CADÍ BUTTER is the first in Spain, and one of the few in Europe, to be accredited with a Protected Designation of Origin (PDO). This highly-prized acknowledgement is a guarantee of the origin of the raw material, its elaboration according to traditional techniques and, in a word, of its extraordinary quality.

Its incomparable flavour, its natural freshness and its light nutty bouquet are its most singular characteristics.

A touch of distinction to tempt any palate.

- **URGÈLIA** is a tender, creamy cheese with natural rind, a sweet piquant tang and a soft round fruity flavour, which lingers on the palate. It is a real luxury.
- It is made from milk produced under strictly controlled conditions in the Pyrenean regions of Alt Urgell and Cerdanya, with a long tradition of cheese-making, which give the name to the PDO.



IGP VEDELLA dels Pirineus Catalans is the name beef which includes the breeds of Bruna dels Pirineus, Aubrac and Gasconne or a mixture of the female of the first ones with a male of the Charolaise, Limousine or Blonde d'Aquitaine. These animals are adapted to the geographical zone of the IGP and raised following the traditional methods of production of the zone.

Calfs are born outdoors in the same fields where their mothers graze. During their first four months of their life, calfs are raised by their mothers, who fed them with milk and grass.

