VEGA SOTUELAMOS

Colección de quesos · Cheese collection

FOR IMMEDIATE RELEASE

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Vega Sotuélamos Brings a Fresh Taste of Spain to PLMA Chicago 2026

Mediterranean-inspired sheep cheese innovations, gourmet spreads and ready-to-share formats for modern retail.

CHICAGO, November 2026 — Vega Sotuélamos, a Spanish cheesemaker rooted in the traditions of La Mancha, will present its evolving portfolio of premium sheep cheeses at PLMA's 2026 Private Label Trade Show, November 15–17 in Chicago. The collection brings together traditional craftsmanship, distinctive flavors and contemporary formats designed for today's retail and entertaining occasions.



READY-TO-SERVE CHEESE COLLECTION



GOURMET SHEEP CHEESE SPREADS



AGED MANCHEGO PDO

NEW FLAVORS, NEW OCCASIONS

The specialty range includes sheep cheeses inspired by Pedro Ximénez, Honey & Oregano, Pesto della Mamma, pistachio and truffle — distinctive sweet, savory and gourmet combinations for the cheese counter.

SPREAD, SHARE & CELEBRATE

Cream spreads such as Black Truffle, Smoked, Pesto, Diablo and Honey & Oregano are versatile for dipping, spreading, cooking and entertaining, with individual tubs and proposed multi-pack concepts.

FORMATS FOR MODERN RETAIL

Alongside traditional wheels and wedges, Vega Sotuélamos offers pre-sliced skin-pack cheese trays and giftable assortments. The collection offers differentiated concepts for retailers, importers and private-label partners.

ABOUT VEGA SOTUÉLAMOS

From Manchego PDO to specialty sheep cheeses, the company combines Spanish cheesemaking heritage with imaginative flavors and convenient presentation formats.

MEDIA & BUYER INQUIRIES

Connect with Vega Sotuélamos through the PLMA exhibitor profile.