

CATALOG

VACA NEGRA PRODUCTS

EST. 2008

VACA NEGRA

HATILLO P.R.



AGED CHEESES, YOGURTS AND MORE

WWW.VACANEGRA.COM

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WELCOME TO Vaca Negra

Founded in 2008 by licensed microbiologist Wanda Otero, Quesos Vaca Negra, Inc. has become synonymous with artisan aged cheeses and fresh, flavorful yogurts. With over three decades of experience operating a Quality Milk Lab in Puerto Rico's dairy capital, Hatillo, Otero witnessed the struggles faced by dairy farmers in meeting the costs of essential lab services. In a stroke of innovation, she introduced the concept of bartering services, exchanging her laboratory expertise for the milk needed to pioneer cheesemaking in Puerto Rico.

In 2017, Vaca Negra broadened its offerings with a tantalizing line of probiotic yogurts, boasting eight irresistible flavors including coconut, papaya, guava, oatmeal, piña colada, vanilla, coffee, and natural. Additionally, Greek yogurt variants in vanilla and natural were introduced. Vaca Negra's yogurts are lactose-free, packed with probiotics, and devoid of artificial flavors, additives, or colorants, while brimming with essential vitamins C, calcium, and phosphorus.

Continuing to captivate discerning palates, Vaca Negra's commitment to excellence has earned widespread acclaim, both domestically and internationally. Our cheeses have graced prestigious events such as the Summer Fancy Food Show in Washington in 2011, receiving accolades from the Huffington Post, and the Alimentaria 2012 Fair in Barcelona, Spain. In 2021, we proudly showcased our offerings at the esteemed American Cheese Association's "Meet the Cheesemaker" event.

Enthusiasts can readily experience the exquisite flavors of Vaca Negra's cheeses and yogurts, available at all major supermarkets across Puerto Rico, Mercados de la Familia, and through our online platforms. Indulge in our exceptional offerings and experience the freshness that sets us apart.



Wanda Otero



OUR MAIN CHARACTERS

Vaca Negra Cheeses

Vaca Negra cheeses are crafted using premium raw milk sourced from the dairy farms surrounding our hometown of Hatillo, renowned as the dairy capital of Puerto Rico. Each cheese in our collection features original recipes inspired by European traditions, infused with our unique flair. Aged for a minimum of two months in our cellar, our cheeses boast a distinctive character and unparalleled quality.

Our lineup comprises eight varieties, with additional special editions released throughout the year. From the robust flavor of "Capaez" to the creamy richness of "Cabachuelas," our cheeses are named after the prominent dairy fields of Hatillo and Manati, paying homage to our local heritage. In a groundbreaking collaboration with Ocean Labs, a local brewery, we proudly introduced "Jacinto" and "La Mancha" to the market in 2022, further expanding our range of offerings.

Whether enjoyed on their own or incorporated into culinary creations, our cheeses elevate any dish with their gourmet touch, inviting you to savor the essence of excellence with every bite.



AUSUBAL

A well-balanced flavor, not too soft not sharp with a firm texture and natural cortex.

Perfect paired with Cabernet, Moscato white grapes with wines. Stout style beers.

Inspired in *Swiss Alpine*

MONSERRATE

A classic traditional cheese, appropriate for all palates. Firm consistency, small air sacs appear on the cheese while aging. Perfect paired with White wines with Reisling grapes, Sauvignon Blanc, Bubbly and Lager style beers

Inspired in *Cheddar*



CAPAEZ

With a delicate flavor, it develops a natural cortex with a clean, sweet smell. Its texture varies as it ages, compact when it's younger and acquiring a crumblier texture as it ages. Perfect paired with Cabernet Sauvignon, Mourvèdre grapes wines.

Inspired in *French Alpine*





CABACHUELAS

Intense flavor reminds of truffles. It grows a mature cover aged with white special mushrooms.

Perfect paired with Merlot or Tempranillo grapes, white wines like Chardonnay and dessert wines. Ale or Lager beers.

Inspired in *Gouda*

MONTEBELLO

A firm and sublime cheese with an intense flavor that melts in your mouth. A strong odor which develops a more piquant taste as it matures.

Perfect paired with Malbec Wines and Ports.

Inspired by *Manchego Style Cheese Made With Cow's Milk*



LE PETITE

Inspired by an in-between, fresh mature cheese. With hints of fruity flavors, a fresh taste and with an explosive character when tasted. An ideal cheese to have at breakfast or as a starter to a cheese tasting. Perfect paired with Champagne, Prosecco, Sangrias and Mimosas.

Inspired in *Semi Aged Cheese*



LA MANCHA

Based on the Montebello Manchego recipe, coated with fermented hops from the IPA beer of Ocean Lab Brewing Co. Featuring the signature flavors and aromas of IPA beers: their pale, high-alcohol, and hoppy characteristics, offering a sophisticated and complex experience.

JACINTO

Based on the the Montebello Manchego recipe. Immersed in a brine containing fermented hops from Ocean Lab Brewing Co.'s IPA beer, "La IPA."

This process infuses Jacinto with the distinctive characteristics of the IPA, adding a unique depth to its flavor profile.



QUESO FRESCO + TRUFAS

Sophisticated fresh cheese enhanced with Burgundy and Black truffles from Borgundy, France, handpicked by our friends at PIZCA. Luxurious cheese, blending the freshness of Queso Fresco with the rich, earthy flavors of truffles, ensuring a high-quality product.

CHRISTMAS CHEESE

A festive culinary gem, our aged Capaez cheese. It's masterfully wrapped in banana leaves soaked in pitorro and imbued with a smoky aroma from cinnamon tree wood, creating a unique flavor.



CHOOSE YOUR CHEESE



VACUUM-PACKED

Each cheese is individually sealed in 7-ounce vacuum packs for freshness. You can find them conveniently stocked in supermarkets, at our cheese shop in Hatillo or available for purchase in our online store www.vacanegra.com

Bulk Bags: Perfect for stocking up, our bags contain 12 pieces of a single cheese, each in its individual 7-ounce vacuum pack.



CHEESE WHEELS

Five-Pound Wheels: Featuring Cabachuelas, Montebello, Le Petite, Jacinto, and La Mancha.

Seven-Pound Wheels: Indulge in Monserrate, Capáez, Ausubal, and Navideño.

Custom Orders: We offer the flexibility to purchase quarter, half, or three-quarter wheels, all vacuum-packed to preserve their freshness.

Extra-Large Wheels: For those seeking the ultimate cheese experience, we offer extra-large wheels available through special order. These cheeses undergo a meticulous aging process of three months and can be selected from any of our eight varieties. Please note, full payment is required at the time of order placement.



MEET OUR
Yogurts

In 2017, Vaca Negra enriched its offerings with a line of probiotic yogurts, a delightful blend of health and flavor. Crafted in Hatillo, Puerto Rico's dairy heartland, these yogurts come in exotic flavors like coconut, papaya, guava, oatmeal, piña colada, coffee, and natural. Our newest addition, our Greek Yogurt in two flavors, vanilla and natural (plain). Embodying artisanal quality, each yogurt is made from the finest local raw milk, ensuring a rich, authentic taste experience. These yogurts not only tantalize the palate but also offer the goodness of probiotics, making them a perfect fusion of taste and well-being.

Our yogurts are completely free from lactose, preservatives, artificial sweeteners, and colors. You can find our wholesome yogurts at Freshmart, Walmart, Amigo, Selectos, Econo, FamCoop, Pueblo, Super Max, and Produce. They are always available at our local facilities. For added convenience, place your order online and pick it up in-store. Enjoy the natural goodness with every spoonful!



**LACTOSE
FREE**



**GRASS
FED**

TASTE THE **FRESHNESS**, SAVOR THE **DIFFERENCE**

VACA NEGRA

Purely Natural

Free from Lactose, Gluten, Preservatives, and Artificial Sweeteners and Colors.

Nutrient-Rich Goodness

They contain probiotics, antioxidant properties and are rich in fibers and minerals, like potassium, phosphorus, magnesium, iron, and vitamins E, C, and B.

Enjoy the Pure, Plain Goodness

Our *Natural* flavor **does not contain** added sugar. Available in our European Style yogurt and Greek Yogurt.

UP NEXT, MEET OUR FLAVORS

EUROPEAN STYLE YOGURT



GREEK YOGURT



THE ADVENTURE

MAKE YOUR OWN CHEESE

Embark on an unforgettable journey with Vaca Negra's "Make Your OWN Cheese, The Tour." This unique experience invites you to delve into the art of cheese-making, offering a hands-on opportunity to craft your very own cheese. Ideal for both beginners and connoisseurs, the tour provides a deeper understanding of the cheese-making process, from milk to maturity, under the guidance of expert artisans. Immerse yourself in this captivating, educational adventure, and take home not just a cheese creation but cherished memories.





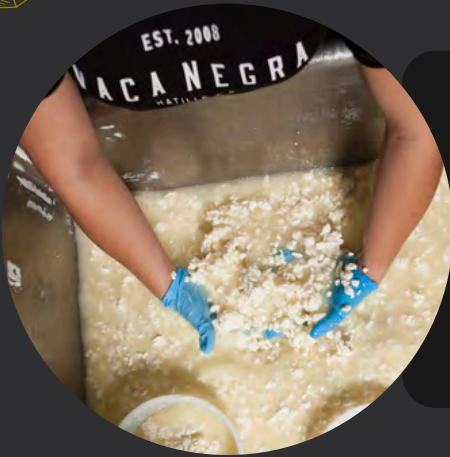
make your own cheese *The Tour*

Vaca Negra offers you an agrotourism and gastronomic experience in Hatillo, where you make your own cheese using **raw, non-homogenized and grassfed milk.**

Available for private reservation, specials events and more.

make your own cheese

The Tour



Learn the process

Our Tour begins by discussing the magic of milk and cows.



Taste it!

Aged Cheeses Vaca Negra with Wine. While learning the steps to create Aged Cheese.



Make it!

Create your cheese, add the spices you want and put the initials of your name.



Ready to eat!

In two months, come back and pick it up or we can send it to you by mail.

OUR Contact

EST. 2008
**VACA
NEGRA**
HATILLO P.R.

Get in touch with Us!



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