

Fourteen restaurants in the final of the Asturian Veal PGI cachopo contest

For the first time in the history of the prestigious contest, 14 of the best cachopos in Spain made with Asturian veal will compete for the title. The grand final will be held on April 7 at the Salón Gourmets in Madrid, where the winner of the eighth edition of the National Contest "In Search of the Best Cachopo made with Asturian Veal" will be crowned.

After the [success of previous editions](#), the **Consejo Regulador de la I.G.P. Ternera Asturiana and the Salón Gourmets** have consolidated this contest as an unmissable event for the gastronomic sector, defending that **the best cachopo must be made, as it could not be otherwise, with Asturian Veal.**

Its importance, beyond the economic amount of the prize, lies in the prestige and visibility it gives to the winning establishment, significantly boosting its sales.

A contest that crosses borders

The relevance of this contest **has attracted restaurateurs from all over Spain**, specialists in this iconic dish, who compete to win the coveted award. The finalists have been selected by means of an **anonymous tasting among nearly 70 proposals**, highlighting the strong presence of Asturias and the representation of other regions such as León, Barcelona, Albacete, Zaragoza, Toledo, Granada, Cádiz, Ciudad Real, Madrid, Málaga and Valladolid.

The 14 finalists

This year, **exceptionally**, the final will have **14 contenders** instead of the usual 12, due to a technical tie in the last place assigned between three establishments, **reflecting the very high level of the competition.**

The establishments that will compete in this edition are: Casa Repinaldo (Candás), Continental La Bayuca (Soto de Ribera), El Chigre del Perlito (Avilés), [K-Chopo El Prat](#) (Barcelona), La Botica de Lastres (Lastres), [La Cantina de Villalegre](#) (Avilés), [La Puerta de Cimadevilla Sidrería](#) (Oviedo), [Marlo Restaurante](#) (Albacete), Restaurante Bar Pileta (Málaga), [Río Astur Sidrería](#) (Gijón), Sidrería Fonte Villoria (Lugones), Sidrería La Gradia (Pola de Siero), [Sidrería La Manzana](#) (Oviedo) and Sidrería Prida (Nava).

In addition, a **special mention** has been given to the establishments that have been at the gates of the final: [Casa Carreño con Los Fogones de Dani](#) (Avilés), [Carmelo Gastrobar](#) (Madrid), [Dmomento](#) (Granada), [Hotel Restaurante de Torres](#) (Felechosa) and [Sidrería La Marivuelta](#) (Cangas de Onís).

A prestigious jury for a tight final

In the preliminary phase, **the high level of the proposals submitted was once again confirmed**. The jury in charge of the selection was made up, among others, by the gastronomic advisor of Ternera Asturiana, Sergio Rama; the technical director of the brand, Elena Cebada; the auditors of the Regulatory Council, Anne Vanderschaeghe and Noelia Gómez; and the gastronomic journalist Cebada; the Regulatory Council's auditors Anne Vanderschaeghe and Noelia Gómez; and the gastronomic journalist David Fernández-Prada.

“The level this year has been the highest we can remember. Proof of this is the technical tie that has led us to expand the number of finalists. For the first time, there will be 14 establishments competing, reflecting the very high level that continues to improve year after year,” highlighted Elena Cebada. “It is a source of pride to see how the restaurants present proposals of such high quality, highlighting not only their professionalism, but also the work of our livestock farmers and our industry, something that is fundamental for us.”

The jury for the grand final will be made up of gastronomic critics and journalists, as well as renowned chefs, who will evaluate aspects such as presentation, originality, quality of the breasting, stuffing, point of the meat and, of course, the flavor as a whole. Among the judges will be Sergio Rama (chef), Pilar Salas (director of 7 Caníbales), Roberto Capone (chef) and Raquel Castillo (food critic for Hule y Mantel and El Mundo).

An award that promotes gastronomy

The contest will award €1,200 to the first classified, €500 to the second and €300 to the third. However, beyond the economic incentive, the great value of the prize lies in the visibility it provides to the winning establishment, increasing its clientele significantly. Restaurants such as [como Casa Eutimio](#), [Casa Chema](#), [el Merendero Covadonga](#), [Río Astur Sidrería](#), [Sidrería La Manzana](#), o la Puerta de Cimadevilla, have already experienced this recognition.

In the 2024 edition, the award went to Restaurante Los Arcos, in Cangas de Onís, with its cachopo “**Nature style**”. Its innovative proposal combined Asturian beef sirloin with Los Beyos cream cheese, Iberian shoulder and Pría smoked cheese, breaded in panko and with a thin veil of Joselito Iberian bacon, garnished with french fries and a cream of elvers.

A must-attend event at Salón Gourmets

This contest was created to **highlight the quality of Asturian cachopo** and to recognize those establishments that **stand out in its preparation using meat with [Protected Geographical Indication Asturian Veal](#)**, recognized for its tenderness, juiciness and absence of fat.

[Salón Gourmets](#), which will **host the grand finale**, is the most important event in Europe in the field of gourmet gastronomy and high-end products. Its 38th edition is expected to have the participation of more than 2,000 exhibitors in 6 pavilions, with an estimated 100,000



professional visitors and 15,000 foreign visitors from 100 countries, making it an unmissable event in the international agri-food scene.

On April 7, Madrid will witness one of **the most exciting and hard-fought finals in the history of the contest**: who will win the title of **Best Asturian Veal Cachopo**? The answer, very soon at the Salón Gourmets.

The I.G.P. Ternera Asturiana distinguishes beef between 6 and 18 months of age, from the native breeds “Asturiana de los Valles” and “Asturiana de la Montaña”, from animals born, raised, slaughtered and butchered in Asturias.

Its Regulatory Council, a control entity accredited by ENAC, guarantees the consumer, through routine controls at cattle farms, slaughterhouses, cutting plants and points of sale, that the product meets all the conditions that make it a product of proven quality and safety.

The production of Ternera Asturiana follows traditional management practices, respectful of the environment and animal welfare in the breeding process.

The animals are fed with mother's milk for at least the first five months of life, and their diet is supplemented with grass, cereals and legumes. Grazing is a fundamental part of the breeding process of Ternera Asturiana, and this extensive management, together with the botanical characteristics of the Asturian pastures, give the product differential characteristics.

All this guarantees a sustainable production and a tender, juicy and healthy meat, due to its high protein composition of high biological value and low proportion of fat, highlighting also the high percentage of omega 3 fatty acids, beneficial and essential in the diet.

At present, about 6,200 family cattle farms, distributed throughout Asturias, produce Asturian Beef, undoubtedly contributing to the maintenance of the Asturian countryside and landscapes.

The “Marca de Garantía Vacuno Mayor Asturiano”, managed by the Consejo Regulador de Ternera Asturiana, certifies animals over 18 months of age, in their respective commercial categories (ox, cow, yearling, heifer, fattened calf and bull), extending the controls to this type of more mature meats, but maintaining the essence of its production system, based on the same requirements as Asturian Veal.

www.terneraasturiana.org

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