

At Camping Angosto, we offer different local producers and artisans (from the Valdegovía Valley and neighbouring villages) the opportunity to display and sell their products in our shop. We also use their products in the campsite kitchen, and several artisans have participated in different projects within the campsite for catering and accommodation. Here is a list of the different producers you can find.

LOCAL PRODUCERS

Tpt

Tierrapapeltijera is an agroecological project that practises family and small-scale farming. In our shop you can find: Weekly basket of organic vegetables, pulses, flour, preserves. In our kitchen, seasonal vegetables and pulses. <https://www.tierrapapeltijera.com/>

Quesos Ugala

A small cooperative dedicated to raising goats in an organic and sustainable way and producing a range of artisan dairy products. In our shop you can find: Cured goat's cheese, soft goat's cheese, goat's yoghurt. We also use these products in our kitchen. <https://quesosugala.wordpress.com/>

Basotik Valpuesta

Reviving a project from more than 30 years ago, Basotik Valpuesta has reopened a wood-fired oven and produces artisanal and sustainable products, prioritising organic flours. In our shop you can find their entire range of breads and pastries. <https://basotikvalpuesta.wordpress.com/>

Zaraienea

A producer descended from a long line of livestock farmers who has converted all of his production to organic farming. You can find heather honey in our shop. We use honey and beef in our kitchen.

Larrateko

A project dedicated to agroecological fruit and vegetable farming that grows native varieties of fruit and vegetables. You can find seasonal vegetables and preserves in our shop. We use vegetables and preserves in our kitchen. <https://larrateko.wordpress.com/>

Soloitza

A traditional cheese factory that transforms milk from its own cows into the highest quality cheeses and yoghurts using the latest technology in dairy production. In our shop you can find: fresh cheese, natural yoghurt and Eskutxi blue cheese. We also use these dairy products in our kitchen. <https://soloitza.com/>

Antzina

The Antzina brand encompasses different shepherd's cheeses marketed under the Artzai Gazta brand. In our shop you can find Idiazabal DOP Idiazabal and Artzai Gazta sheep's cheese, both natural and smoked. We also use these cheeses in our kitchen.

<https://www.artzai-gazta.eus/es/>

Sal Añana

An inland salt farm that has maintained the natural evaporation production method since Roman times. In our shop, you can find spring salt, fleur de sel flakes and salt mills. We also use this salt in our kitchen. <https://www.vallesalado.com/>

Euskaber

A group of farmers dedicated to raising and caring for free-range chickens. In our shop, you can find Euskaber free-range eggs. We also use these eggs in our kitchen.

<https://www.euskaber.eus/>

Miel y Bellotas

A beekeeper who uses traditional methods and production techniques to produce honey and other bee products. In our shop you can find: honey vinegar, rolled wax candles, a DIY cosmetics kit and a DIY rolled candle kit. <https://mielybellotas.com/>

Aitor Amiano

Honey producer. In our shop you can find: heather honey, chestnut honey, wildflower honey. We also use them in our kitchen.

Eskulme

The Merlan brothers are two wood craftsmen who create their own designs based on our environment and tradition. In our shop you can find a selection of their decorative and/or utilitarian items. <https://www.instagram.com/eskulme/>

Mamen Zuri

A ceramist who works with stoneware, expressing her most personal side in artistic and unique pieces. In our shop you can find different decorative and/or utilitarian items.

<https://artisau.org/artesania/mamen-zuri-ceramica/>

Tpt creaciones

A project within TierraPapelTijera that develops graphic work and handcrafted bookbinding. We have several of their designs in our restaurant.

<https://www.tptcreaciones.com/>

Saghari

Ione Sagasti is a creative seamstress who makes small utilitarian pieces and clothing. She has made various alterations and pieces for the bungalows.

Josu Carballeda

An innovative woodturner who uses a traditional watchmaker's lathe to create different wooden pieces. In our shop you can find mushroom key rings.