

HOUSE OF SOIRA



WE BRING THE BEST CHEESE TO THE TABLE



The name of the cheese factory SOIRA is derived from the word Cheese - *sõira* of Liv origin, emphasising that Latvians have known cheese long ago.

Today, SOIRA is a **gourmet brand** that combines traditional cheese-making techniques with a modern understanding of the fast-growing organic food market.

Internationally recognised in the world's largest food rating system British Great Taste - for four consecutive years 2018-2022.

The Soira cheese has **only two ingredients**: organic milk and salt. The, unique taste is developed by microorganisms that do their job in natural skilful maturing process.

Our goal is to make every effort to put Latvia on the world map as a country with quality and excellent food.

We certainly know - life is beautiful, cheese just makes it better!





We are pleased to offer you our
artisan cheese.

We look forward to providing you with
the highest quality cheese and hope
you will enjoy it as much as we do.

Thank you!

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