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ONCE UPON A TIME...
The origins of the cheese date back, according to legend, to the consent of the people of the Cantabrian culture.

Archaeological remains in the area of ... have shown evidence of cheesemaking activities.

There are certain indications that show that since the first signs of civilisation on the Iberian Peninsula, cheese has been one of the fundamental elements in the diet of the inhabitants of this land.

Come with us on a journey of some of the most important milestones of the history of cheese in our country. A journey through the cheesemaking techniques and traditions, which lay behind the reality of cheese in present-day Spain.

From the 14th of July of 1465, trading was allowed every Thursday in Trujillo, when Henry IV of Castile conceded the privilege of holding a fairs market.

There is written proof of the importance of the cheese industry there, from when La Palma was incorporated into the Kingdom of Castile.
production

A LABOUR OF LOVE

If there is one defining word about the best of Spain, it is diversity. This is a country of great differences and great common features that make us unique.

Landscapes and climates so different that conditions the inhabitants, and is a determining factor in the origin of the different cultures to be found within our borders.

From the dryness of the Castilian Mestas, to the humid northern third of the Peninsula, from mountainous Catalonia to the mists of the volcanic islands of the Canaries, from the calm of the Mediterranean to the stormy roughness of the Cantabria Sea. All of this forms the cultural diversity that one can experience in the different languages in our lands, in different traditions and, what’s more, in the different gastronomic regions that make our gastronomy one of the most important in the world.

In every corner of this diverse country, man has been able to adapt to the means that surround him, taking maximum advantage of the possibilities offered to him, to achieve the best he can.

This multiplicity can also be found in the livestock adapted to different ecosystems, and in producers who have learnt how to get the best possible use of the milk provided by this livestock.

A labour of love, resulting in the fabrication of cheese in each and every corner of our country, from Neolithic times and the ages of iron and bronze, when the inhabitants of these lands already consumed cheese.

We cannot begin this publication, dedicated to the overview of the Spanish cheese world, without paying our deep respect, and admiration to the farmers and cheese makers. Their effort and commitment to their work is praiseworthy, as is the way that they live and work with their land, becoming more and more unique every day, keeping centuries’ old traditions alive, or creating new cheese making farms. We are indeed the privileged consumers of the marvellous selections of cheese today.
THE ANIMALS AND THE CHEESE

ANIMAL BREEDS

THE ANIMALS AND THE CHEESE

BREEDS OF ANIMALS - THE NATURAL RESOURCES

In the same way that we can find a great diversity of climates and landscapes in this country, there is also a large number of indigenous breeds of animal adapted to everyone of the different ecosystems. Cows, sheep and goats all produce milk, but the kinds of milk are completely different from each other.

The composition, flavour, smell, colour and texture of the milk depend, besides the climate, environment, seasons, type of cultivation and diet, of the characteristics of each animal and breed. The morphology of each race, their ability to adapt to environment or the phase of lactation are some of the factors that influence most in the final composition of the milk and, towards that end, the cheese.

It is interesting to have the presence of different native breeds in our country; to truly know the wonderful richness of our livestock. It’s worth knowing that many of them are actually in danger of extinction.

“A cow produces a daily average of between 16 and 20 litres of milk, whereas a goat produces 1 to 2 litres and a sheep produces 1 to 3 litres daily”
OTHERS: Alcarreña, Guirra, Montesina, Segureña, Talaverana.

LATXA

The origin of the word Latxa comes from the Basque ‘rough’. This is a breed which has an exceptional quality of milk, from where the Idiapazal and Roncal cheese comes from, both being protected designation of origin.

There are two types of sub breed: the white faced sheep and the black faced sheep.

In the milder regions, the Latxa sheep can graze practically the whole year. Migration is usually short, with the flock remaining in the lower areas in times of production, but later going up to higher mountain pastures in the warmer months. The quality of their diet is a direct influence on the richness of the nuances that their milk contains.

CANARIA

Their organism is completely adapted to survival in a hostile environment; in fact, their diet differs from the technical regulations established for other breeds.

MERINA

This an animal perfectly adapted to hot places, in fact, sheep bred in a sunny and slightly sandy environment are of better quality then others.

MANCHEGA

One of the most representative breeds of our country. They are famous for their longevity, their large size, their adaptation to hot and dry climates, their ease at birthing and their strong maternal instinct.

RIPOLLESA

This is the most important of native Catalanian breeds. Traditionally they are known for their milk and cheese, and also their meat. Their milk is of excellent quality, but very low production.

Supported in 'the poor of the Council', a document written to Felipe VI about the exploitation of paste 1641 D.C.

Written references about the professional status of the pioneers of the cheese trade 1647 D.C.
**Retinta**

It gets its name from the dark colour of its coat. It is found in the south west of the Peninsula and it is on the verge of extinction.

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**Guadarrameña**

It lives in mountain areas of harsh conditions, with a cold and rainy climate and with long cold winters, where pasture for other races proves very difficult.

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**Murciano-Granadina**

The largest part of the production of this breed is dedicated to the fabrication of cheese due to the high cheese capacity of its milk (530 l per lactation).

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**Malagueña**

Despite its name it can be found in the whole west area of Spain and in different parts of the rest of the Peninsula. It has a high milk production and it adapts very easily to different environments.

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**PAYOYA**

It can be found habitually in the Grazalema Mountains of Cadiz and Ronda de Malaga. It is also known as Monteqüeña. It’s long legs allow it to reach the highest pastures.

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**others:** Blanca celtibérica, Canaria, Palmera, Pirenaica, Verata.

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**Majorera**

Although originally from the island of Fuerteventura, this is the most numerous breed in the Archipelago. This is because of its ability to reproduce and its adaptation to a hard atmosphere.

There are approximately 160,000 heads of stock in all of the Canaries. The protein quality and the fat in the milk of this goat allows for the use of less milk in the production, and with only one milking a day, meaning productivity is higher and more efficient than with other breeds. Besides this, its resistance and its adaptation to other climes makes it one of the best caprin breeds in the world.

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References made to the presence of caprin livestock in the Valle del Ebro XVIII CENTURY D.C

References found in the writings of Jovellanos XVIII CENTURY D.C

First references to this cheese XVIII CENTURY D.C

In a letter to Antonio Ponsin Jovellanos writes: ‘truly, in Asturias, the make very fine cheese’, among them, Caso and Cabriles XVIII CENTURY D.C

We know, from works published by Antonio Mejide, that Orders for cheese were made, by the Royal Houses for the Royal Tables of Spain and Portugal XVIII CENTURY D.C
This cow is distinguished by its lack of horns, and its good aptitude for milk production, in an environment not usually favourable, as is Mahon and Amaior.

MENORQUINA

This is the only native breed which specialises in the production of milk. It’s on the verge of disappearance, due to massive importation of the omnipresent Frison. At the moment the Council of Livestock is trying to revive the breed.

OTHERS: Asturiana, Rubia gallega, Tudanca, Vienesa, Pardo Alpina, Casina.

This is known for its rural character and its capacity of adaptation to harsh environments. It is very gentle and easy to manage. It has a strong maternal instinct.

Although really used more for its meat, its milk is used for the production of some cheese. Cheese fabricated with its milk is Cebreiro, San Simon de Costa, Arzua and Tetilla.

In the geographical dictionary of Madoz, references are made to cheese being the foodstuff of the local population. Specialized livestock in the region. Mixed livestock.

Dating from at least the 18th century, cheese is referred to as a manner of payment, for taxes.

We can identify as many as 37 weekly cheese markets in Asturias, quoted by Ocampo.

When the post of Mahon became a link in trading with the Orient, they used the name of Mahon to indicate where the Menorcan cheese was exported from. This is how cheese Mahon gained its D.O.P.

Charles III favored good cuisine and Spanish cheese. Coming from the South of Italy he said: ‘after a meal, there is no good digestion without cheese.'
**DIVERSITY**

**NEW TRADITIONS**

**CHEESE PRODUCTION v 2.0**

**OLD TRADITIONS AND NEW TECHNIQUES**

The overview of Spanish cheese is distinguished by its diversity, as we have already stated at the beginning of this publication. As this can’t be any other way, this of course includes the world of the cheese makers, cheese of a very long tradition cohabits alongside creations born in the past decades and which add every day to the rich selection of Spanish cheese.

In Spain we can find cheese making traditions that are centuries old, but since the resurge of artisanal cheese in the 70’s, there are two new generations of cheese makers that are clearly distinguished on the map of producers in our country.

We must also take into account the relation between traditional cheese and the new producers that bring their creations to the rich national cheese culture.

In the case of the longer traditions, it is important to preserve them so that their identity remains intact over the passing of time. A useful tool to achieve this is the geographic designations.

"The variety of the overview of the national cheese culture includes as many classics as new creations"
There are two kinds of geographical designations in Spain which provide for the preservation of the quality and production process of traditional cheese. These are designation of protection of the original and protection of geographical designation.

Denomination de Origen Protegida is a legal which is used to protect certain elements which are produced in particular areas, against producers in other areas who try to take advantage of the reputation of the original, which has been cultivated over a long period of fabrication.

Each D.O.P. is governed by a regulating body which provides for the maintenance of fabrication regulations of the product. This rules the origin of the milk, referring to the breed of animal and the region of the pastoral area of the livestock.

Every step of the fabrication process is supervised: if the milk is raw or pasteurised, the correct temperature to heat the milk, what kinds of curd and fermentation should be used, the size of the grain, implementing the salting process, the shape and size of the cheese, where it should be ripened and for how long, the guidelines for temperature and humidity, and finally the organoleptic and sensory guidelines, in order to be considered in its prime.

In comparison to the DOP, the IGP is less restrictive. If a product carries the IGP logotype, this means that the product contains one specific characteristic or a guarantee associating it with a particular region where at least one step of the production process takes place.

First reference to the production of Cabrales, according to information taken from the registry of the Marques de la Ensenada.

Order to send cheese to the Royal Houses.

P. Seguin defines this cheese as 'one of the best tasting and delicate cheeses of the world'.
At that time, it was the most expensive cheese in Spain, costing twelve ‘Reales’ the pound.

The first irrefutable accounts of this cheese, taken from the general missive of Juan Bermúdez de Novoa, chaplain of San Salvi de Trón (Ate, Negrí, Lugo) announce sending: “two tocina, a leg of beef, half a dozen cheeses, three and a half dozens of Tetilla, and three and a half dozens of pork tongue.” To his patron, the Marqués of Camarasa.

The registry of accounts to Marques de la Ensenada shows the production of cheese and the presence of livestock.

In our country there are 25 DOPs (designation of protection of the original) and one IGP (geographical protection). These are distributed throughout autonomous regions.

Spanish DOP and IGP

In our country there are 25 DOPs (designation of protection of the original) and one IGP (geographical protection). These are distributed throughout autonomous regions.
GALICIA
- Queixo de San Simón Da Costa, Queso Tetilla, Cebreiro, Arzúa Ulloa

ASTURIAS
- Queso Casín, Gamoneu, Queso Cabrales, Afuega’l Pitu

CANTABRIA
- Queso Nata de Cantabria, Quesucos de Liebana, Bejes Picón Tresviso
- Idiazábal, Roncal

PAÍS VASCO-NAVARRA
- Queso Mahón
- Queso de Murcia y Queso de Murcia al Vino
- Queso Manchego
- Queso Zamorano, Queso de Valdeón (IGP)
- Queso de la Serena, Torta del Casar, Queso Ibores
- Queso de Flor de guía y Queso de Guía, Queso Palmero, Queso Majorero

CATALUNYA
- Formatge de l’al’ Urgell i La Cerdanya
- Queso de Murcia y Queso de Murcia al Vino
- Queso de la Serena, Torta del Casar, Queso Ibores
- Queso de Flor de guía y Queso de Guía, Queso Palmero, Queso Majorero

BALEARES
- Formatge de l’al’ Urgell i La Cerdanya

MURCIA
- Queso de la Serena, Torta del Casar, Queso Ibores
- Queso de Flor de guía y Queso de Guía, Queso Palmero, Queso Majorero

CASTILLA LA MANCHA
- Torta del Casar/Serena

CASTILLA Y LEÓN
- Torta del Casar/Serena

EXTREMADURA
- Torta del Casar/Serena

CANARIAS
- Torta del Casar/Serena

References from George Glos, on the subject of insular customs, including the production and export of cheese.

1764 D.C
- Majorero

1791 D.C
- Torta del Casar/Serena

Mentioned as a form of payment by the Interrogators of the Royal Audience.

Mentioned in the book ‘Valle de la Serrana’ by Antonio Aguínez; “jamón for the flaves and make of cheese, made with milk from its sheep and costing 60 Reales the wheel.”
**THE PRESENT CHEESE. MAKING GENERATIONS**

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**TRADITIONAL CHEESE**

On one hand we have the cheese makers who have inherited the centuries’ old recipes, and the traditional art of fabrication of their forefathers. This allows us, today, to enjoy flavours, textures and aromas that others, in their times, have enjoyed before us.

This is the case of the majority of the more popular and widely known cheese which comes under the D.O.P.

One of the oldest is Mahon Cheese. There is documented evidence that this cheese was being fabricated as far back as the 5th century. This can be found in the encyclical letter of the Bishop Severo in the year 417, so as an important trading of this product since the Middle ages, in various positions of the Mediterranean.

Another example is Quiexo de Cebreiro. We know that in 1762 this was the most expensive cheese in Spain. We also know that, as the price of a pound of cheese cost twelve ‘Reales’ and twelve ‘maravidis’ it was the fourth most expensive in Europe.

There are even Spanish cheeses which hide stories that seem to come from historic novels. This is the case of Picon Bejes Treviso. The fabricators of this cheese became nobility at the order of King Don Palayo. The Tronchon from Valencia was a favourite of Marie Antoinette, Queen of France, after having tried it first at a banquet hosted by the Spanish Ambassador; the Count of Aranda. Jimenez Formosa, in a long list of Spanish cheese, claims Tronchon to be one of the best.

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*Geographical dictionary from Madoz and an elementary course in Agriculture by Domene M.*

*Initiation to the specialisation of Goat milk for the Musciano*

*The French Doctor Rene Nerveau describes livestock, pastures, sheppard and ways of making cheese*

*The first family industries and artisans begin to appear giving rise to the present cheese industries*

*Pascual Madoz states in his geographical dictionary of statistics and History of Spain, “the most notable branch of the industry in this country is the production of a cheese called Cabreros, famed both within and outside of the province”*
After the elaboration of the first category of Spanish cheese in 1969, by the Ministry of Agriculture, there was a resurgence in cheese making in our country, which grew with intensity during the decade of the 70’s, and above all in the 80’s. These were times of great social changes, when young people form the cities moved to the country to live from the resources available to them.

This was the period that saw the recovery of many of the traditional cheeses along with the creation of new ones, some of the most representative of the Pyrenees for example the Montsec or Garrotxa, but also in other parts of Spain for example the Queso de Selva or Murcia al Vino.

A trader installed a small cheese dairy in the Valle del Pau, with the intention of producing cheese. In that period was the production of a cheese which was designated “pasiego of pressed paste”.

Pascual Madoz, in his dictionary, refers to the production of cheese and the importance of the goat livestock of the Valle de Valdeón.

**NEO RURAL GENERATION**
During the past decade we have seen new cheeses appear which have revolutionised our outlook on the national cheese scenario. This is a new generation of cheese makers, completely adapted to the modern times that we live in, and sometimes are even ahead of those times. They are innovative in their new processes of fabrication and development, and they even create new cheese, such as the Llanut cheese, with its aging process in sheep’s wool.

These are usually young people, in the majority very well qualified, often with degrees in chemistry or biology, or agricultural engineering, or in some cases, other qualifications. As there is still no specific degree in this field in Spain, many travel to France, to learn at first hand, from the great cheese makers, the latest techniques.

In many cases they have strong ties to their own land and roots and tremendous respect for the environment. This is why often not only do they produce cheese but they also have their own livestock choosing indigenous breeds and even repopulating their lands with indigenous vegetation so that their animals can graze freely on their lands.

They are not afraid to use the latest technology in the production of artisanal cheese. We cannot forget the work of the cheese makers in the region of Madrid, who are forging a name for themselves, in the Sierra de Madrid, and in the south west. They are developing some very interesting goat’s cheese.

And lastly, we must remember that some cheese makers are developing cheeses from pasteurised milk and raw milk, for example the Asturias cheese, Afuega La Pitu.

Catalonia leading the way in advances and sustainability. The aforementioned Llanut, the Altejo, one of the first of cooked paste cheese in our country, or Puigpedros, with the rind washed with lactic flavours. These are some of the interesting cheeses coming from Catalonia in the past years.

But also in other parts of Spain, we are experience tod creation of new productions from this generation of cheese makers. Such is the case of Bodega and A… creations of a small cheese maker in Lanzarote, which use the latest technology and are environmentally friendly, and adapting it in ways worthy of praise. They combine the use of the native breeds with other breeds, with the ends of adapting them to the local environment. It isn’t surprising that their cheese delights enormously, both within and out of our borders.

Technology does not have to be conflictive with artisan methods or sustainability in fact it helps us to reduce the effect of the exploitation of livestock and cheese making can have on the environment. It also helps us to produce more complex cheese, delicate and rich in hints and nuances, guaranteeing hygiene and eliminating flavours that are not interesting.

Many are the high quality cheeses that this generation is producing, with conscientious of sustainability and modernity the new generations of cheese makers are the future of our outlook.

In the ‘General Dictionary of the Kitchen’, by Angel Maria, Spanish cheese made with ewe’s milk, are related to the Manchego.

The Count of Saint-Saud gives faith to its existence; “the strong boys of Valdeon go up there in the morning and the evening, with their wooden boxes of three legs, using a leather pouch which on going, contains their food, and on the return the fresh, recently extracted milk”.

In the work by Baleguer and Primo, the chapter “Exploitation and fabrication of milk, butter and cheese of different kinds”, is dedicated to the most important Spanish cheeses, referring specifically to Manchego cheese.
“A perfect ripening creates an excellent product”

Ángel Muro refers to Manchego cheese in El Practicon 1898 D.C

This cheese is mentioned biographically on page 431 of "El Practicon - complete process of the kitchen" 1893 D.C

Roncal

References to both cheese by Fermin Canella and O Bellmunt 1900 D.C

Cabrales / Casín
There are 250 types of cheese, distributed all over Spanish territory. It is interesting to observe the organisation of the outlook of Spanish cheese, tending to the types of milk more widely used in the different regions and the different cheese making techniques used in the production of the cheese.

**THE RIND**

Although it seems that the rind is just the external part of the cheese, the treatment that is applied to it is a determining factor in the flavour, odour and texture. Although practically all of the rinds of artisan cheese are edible, some are of more gastronomic value than others.
DIFFERENT ANIMALS AND THEIR MILKS

It may seem that Spain is a country where the cheese is predominantly made from ewe’s milk, for example Manchego, or cow’s milk, such as Tetilla. But the fact is that more cheese is made with goat’s milk, than any other variety of milk.

BREED OF ORIGIN

**GOAT 37.50%**

**SHEEP 25.43%**

**COW 22.84%**

**MIXED 12.93%**

**BUFFALO 1.29%**

Folleto de los hermanos Alvarado donde hablan en su viaje por Asturias de la ganadería y la industria láctea. Se publica una memoria-dictamen donde se describe el proceso de elaboración del Cabrales, dentro de la Memoria de actividades del Consejo Provincial de Fomento de Santander, según reconoció P. Casado Cimiano. Los mismos en su “Impresiones de un viaje rápido por la provincia de Santander estudiando sus Industrias lácteas, citan el queso azul elaborado en Tresviso y Bejes.

1911 D.C.
Cabales - Picón Bejes- Tresviso

1913 D.C.
Alt Urgell y la Cerdanya

Primer ensayo de explotación intensiva con la fundación de la Cooperativa del Cadí, cuyo primer objetivo fue la producción y comercialización de carne.
THE AUTONOMOUS REGIONS AND THEIR CHEESE PRODUCTION

The characteristic diversity in our country is displayed in the different kinds of cheese found throughout all of the autonomous regions. Asturias is the region where traditionally more varieties of concentrated cheese could be found, and it continues to have the highest concentration of different types of cheese per square metre. But, the revival of cheese making in Catalonia, with a new generation of producers who are delivering new creations every year, now has a higher number of different kinds of cheese than any other region.
The first catalogue of cheese is published by the Ministry of Agriculture, fish and food. This cheese has a great reputation in Catalonia. A weekly market was established from 1945. Different products were traded, including olives, cheese, and meat. The name of the market in Catalan is "Alt Urgell y la Cerdanya / Ibores".

General Guide of Livestock publishes the first catalogue of Spanish cheeses in 1968. The map shows the distribution of cheese production across different regions in Spain.
THE CHEESE RIND AND ITS CHARACTERISING FEATURES

PRESSING

This is the process of pressing the paste, allowing for the drainage in order to achieve the cheese desired. In Spain the paste of the cheese is pressed, although the number of non-pressed paste cheese is increasing at strong growth every year.

COOKING THE PASTE

This is the technique of preparation of the cooked paste, in which the curd is heated for a period of time, enhancing the sweet and roasted hints and solidifying the paste. This method was completely unknown in our country. Little by little, creations by new innovative and daring cheese makers are appearing.

COAGULATION PROCESS

During this process, the solution is separated from the dry extract, the curd, which after the drainage, becomes the cheese.

To achieve this, several factors must intercede: either the bacteria found in the milk, which becomes the lactic coagulation, or the enzymes found in the stomach of the herbivore (enzymatic animal), or some vegetation, like the thistle flower (enzymatic vegetal). It can also be a combination of enzymes and lactic (mixed coagulation)
Manuel of cheese, cheese makers and cheese hands' by Enric Canut

01# AFUEGA L PITU · 24 ·
The literal translation means ‘the drowning of the cock’

02# ALEGRANZA · 24 ·
Contains fruity hints of dried nuts, a light acerbic flavour. Not savoury

03# ALTEJO · 24 ·
One of the first Spanish Cheeses with ‘pastas cocidas’

04# ARRIBES · 25 ·
This Cheese has been produced with organic milk

05# ARZUA ULLOA · 25 ·
A classic Cheese from Galicia. Semi soft

06# BENASQUE · 25 ·
From the Benasque Valley. It has a savoury and yeasty texture

07# BODEGA · 26 ·
This Cheese has been named after a great winery

08# CABRALES · 26 ·
Musty blue cheese developed in natural caves

09# CARREU CÚRCUMA · 26 ·
There is a slight presence of curry in the ingredients of this Cheese

10# CASÍN · 27 ·
A handmade Cheese developed using the “rabilar” method

11# QUESO CREMOS · 27 ·
Tender texture, with an acidic tang and flavour of goatmilk

12# CUERVAS DE LLONIN · 27 ·
Musty rind with mushroomy taste

13# DIVIRIN · 28 ·
A Cheese with light herbal overtures, but also a slight beefy taste and leaves a lasting mushroomy flavour

14# EL SEC · 28 ·
The characteristic flavour from Ripollesa ewe’s milk

15# ETH GRAN · 28 ·
The essence of the genuine old fashion cheese of the mountains of Aragon

16# GAMONEU · 29 ·
Smoked with wood from ash, beech and heather, and also other kinds of firewood

17# GARROTXA · 29 ·
In Catalonia, known also as Pell Florida because of its appearance

18# GRAZALEMA · 29 ·
The rind of the Cheese is basted with iberican pork fat

19# IBORES · 30 ·
A Cheese produced with wonderfully aromatic milk

20# IDIAZABAL DE PASTOR · 30 ·
A shepherd’s cheese, smoked with beechwood, alder or blackthorn

21# JACETANIA OVELLA · 30 ·
Firm and sweet with herbaceous hints

22# JACETANIA VACA · 31 ·
Produced in a region of breath taking beauty, in the Valle de Aragon

23# LLANUT · 31 ·
Made with organic ewe’s milk. The ewe must be sheared

24# MAHÓN - MENORCA CURADO · 31 ·
A savoury Cheese with a slightly spicy flavour, and a suggestion of sweetness

25# MAJORERO · 32 ·
This Cheese is typical of the Canarian island

26# MÁLAGA · 32 ·
Cheese with a multitude of nuances

27# MANCHEGO · 32 ·
A Cheese which conjures sweet memories of toffee and hazelnuts

28# MONTES DE ALCALÁ · 32 ·
An organic Cheese from the mountains of Cádiz

29# MAJORERO · 32 ·
This Cheese is typical of the Canarian island

30# IBORES · 30 ·
A Cheese produced with wonderfully aromatic milk

31# LLANUT · 31 ·
Made with organic ewe’s milk. The ewe must be sheared

32# MAJORERO · 32 ·
This Cheese is typical of the Canarian island

33# MONTES DE ALCALÁ · 32 ·
An organic Cheese from the mountains of Cádiz
29# NABIZA  ·  33 ·
A smooth flavoured Cheese with aromas of butter

30# PALMERO  ·  33 ·
The biggest Spanish cheese, for shape and weight

31# PASIEGO  ·  34 ·
A Cheese made with “bifidus” yogurt, and butter and cream flavours

32# PATA DE MULO  ·  34 ·
Popularly known as “mule’s leg”, because of its particular shape

33# PENABLANCA  ·  34 ·
Retains all of the original cultivated and nutritional value of the milk

34# PETITOT GRANDE  ·  35 ·
Moldy rind combined with the intense taste of goatmilk

35# PICÓN BEJES-TRESVISO  ·  35 ·
Spicy flavours balanced with metallic hints

36# PUIGPEDROS  ·  35 ·
The soaking of the rind brings out a beefy flavour in the Cheese

37# QUEIXO DO CEBREIRO  ·  36 ·
Shaped like a Chef’s hat

38# QUEIXO SAN SIMON DA COSTA  ·  36 ·
This Cheese has been smoked with birchwood

39# QUESO DE MADRID DE CABRA  ·  36 ·
Produced with the milk of a breed of goat native to the mountains of Guadarrama

40# QUESO MADURADO DE MADRID  ·  37 ·
The livestock which produces the milk of this Cheese is nationally acclaimed

41# QUESO DE MURCIA AL VINO  ·  37 ·
This Cheese has been soaked in red wine from Jumilla

42# QUESUCOS DEL LIÉBANA  ·  37 ·
Smoked with the wood of local juniper trees
01. AFUEGA’L PITU

“The literal translation means ‘the drowning of the cock’”

The literal meaning of the name is ‘choke the rooster’. There is a story that tells that the roosters were given a piece of recently made cheese. As this is oily, grainy, and thick, it sticks to the palate. When this happened to the rooster, he would choke, and then the cheese maker would know that the paste was in prime condition for drainage.

02. ALEGranZA

“Contains fruity hints of dried nuts, a light acerbic flavour. Not savoury”

Lanzarote, an island of fire and volcanoes, has developed a very particular and unusual landscape, which is very hard to find in other latitudes. The cheese dairy - farm has more than three hundred goats of Lanzarote origin, selected from the best farmers of the island. This is in order to produce an abundant supply of the highest quality milk, ideal for the production of cheese. The flavour offers us earthy, toasted caramel traces, leaving a caprin aftertaste with slightly piquant hints.

03. ALTEJO

“One of the first Spanish Cheeses with ‘pastas cocidas’”

This cheese has the name of Altejo, a depopulated town of the region of Ger (Lower Cerdaña). It is made with raw cow’s milk and a cooked paste, which is slightly elastic and agreeable to the palate. Besides this, we can appreciate the homogenous and well formed holes. Its natural rind leaves us with a pronounced aroma of mushrooms in the spring.
04. ARRIBES ECOLÓGICO

“This Cheese has been produced with organic milk”

<table>
<thead>
<tr>
<th>REGION</th>
<th>P.D.O.</th>
<th>ANIMAL</th>
<th>MILK</th>
<th>RIND</th>
<th>MATURE RATING</th>
<th>REWNET</th>
<th>TYPE OF PASTE</th>
<th>PASTE</th>
<th>COOKED</th>
</tr>
</thead>
<tbody>
<tr>
<td>CASTILLA Y LEÓN</td>
<td>NO</td>
<td>RAW</td>
<td>NATURAL RIND</td>
<td>SEMI MATURED</td>
<td>ENZYMATIC ANIMAL COAGULATION</td>
<td>SEMI-SOFT</td>
<td>PRESSED</td>
<td>UNCOKED</td>
<td></td>
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</tbody>
</table>

The main characteristic of this cheese is that it is produced traditionally using raw ewe's milk, with the addition of natural curds in the north east of the Province of Salamanca, where the river Duero winds, becoming deeper when it passes through Las Arribes. The milk comes exclusively from the sheep of this area, which uses to great advantage its natural pastures by means of a semi extensive system.

05. ARZÚA ULLOA

“A classic Cheese from Galicia. Semi soft”

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<thead>
<tr>
<th>REGION</th>
<th>P.D.O.</th>
<th>ANIMAL</th>
<th>MILK</th>
<th>RIND</th>
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<td>PRESSED</td>
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<td></td>
</tr>
</tbody>
</table>

This is an excellent Galician cheese, readily available thought central Galicia, although originally its production was centralised in the townships of south east Coruña, west Lugo and northeast Pontevedra. Made from raw or pasteurised cows milk, its leaves a slightly sweet taste of fresh milk, acerbic hints, and a very interesting buttery aftertaste.

06. BENASQUE

“From the Benasque Valley. It has a savoury and yeaty texture”

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<tr>
<th>REGION</th>
<th>P.D.O.</th>
<th>ANIMAL</th>
<th>MILK</th>
<th>RIND</th>
<th>MATURE RATING</th>
<th>REWNET</th>
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<tbody>
<tr>
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<td>SEMI-HARD</td>
<td>PRESSED</td>
<td>UNCOKED</td>
<td></td>
</tr>
</tbody>
</table>

This cheese is fabricated in the area of the valley of Benasque, in the Province of Huesca. It is made with raw, full cow's milk, the coagulation is enzymatic and the paste is pressed. In former times it was made with ewe's milk, but this changed in the mid twentieth century as Benasque Valley became specialised in cow's milk.
07. **Bodega**

“**This Cheese has been named after a great winery**”

The Bodega cheese, originally from the island of Lanzarote, is a cheese which is made with 70% of raw goat's milk of the Majorera breed, and 30% of raw ewe's milk, from the Canaries. The paste is pressed, and its natural rind is treated with olive oil, when being refined. The Bodega cheese gives us traces of something sweet, and of dried fruit, developing into a slightly acidic flavour, which reminds us of a Granny Smiths apple.

08. **Cabrales**

“**Misty blue cheese developed in natural caves**”

The especial thing about this cheese, in comparison with other kinds of blue cheese, is that it doesn’t need any added spores of ’penecilum roqueforti’, because the caves where it is cultivated and ripened have very special conditions regarding temperature, humidity and ventilation, evoking a natural development within the cheese.

09. **Carreu Cúrcuma**

“**There is a slight presence of curry in the ingredients of this Cheese**”

Produced by a cheese maker, who is also one of the most prestigious instructors in Catalonia, in a small, artisan cheese refinery, we can define this cheese as avant garde, and rather daring. The rind has been treated with cumeric which is what gives it its particular flavour and array of colours.
10. CASÍN

“A handmade Cheese developed using the “rabilar” method”

This cheese of raw cow’s milk has the highest protein content of any cheese in Spain and almost the world, and is one of the driest. Its main characteristic is the amassing various times of the curds helped by a curious device by the name of “rabiladora” machine, something that is found in other cheeses of Asturias, but none outside the region.

11. QUESO CREMOS

“Tender texture, with an acidic tang and flavour of goatmilk”

This cheese is produced by a cheese maker which originated in the seventeenth century, located in the village of Terradellas, in the Mas Alba. The cheese dairy was designed so that its fabrication would be environmentally friendly. This cheese is made with raw goat’s milk, coagulated with herbacol. Its texture is oily, with hints of floral and the paste leaves a slightly bitter aftertaste.

12. CUEVA DE LLONIN

“Musty rind with mushroomy taste”

The Cueva de Llonin cheese is a relatively recent arrival, available since the year 2000. The addition of penicillium candium during its development gives us a cheese that, because of its sensory characteristics, it may remind us of brie. Soft and creamy, in its prime condition of ripeness, it’s a very pleasant cheese, rich in shades of flavour that transport us to the meadows of the high mountains.
13. **DIVIRIN**

“A Cheese with light herbal overtures, but also a slight beefy taste and leaves a lasting mushroomy flavour”

<table>
<thead>
<tr>
<th>Region</th>
<th>P.D.O.</th>
<th>Animal</th>
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<th>Rind</th>
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<th>Rennet</th>
<th>Type of Paste</th>
<th>Paste</th>
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</tr>
</thead>
<tbody>
<tr>
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<td>Semi Matured</td>
<td>Enzymatic Animal Coagulation</td>
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<td>Pressed</td>
<td>Uncooked</td>
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</tbody>
</table>

The cheese making dairy where this cheese is produced is located in the very heart of the Pisueña Valley, in the north of Cantabria. The traditional techniques of fabrication and respect for the quality of the ingredients have been handed down from generation to generation. The cheese is made with pasteurised cow’s milk from the Frisona breed, and the coagulation is done with animal curds.

14. **EL SEC**

“The characteristic flavour from Ripollesa ewe’s milk”

<table>
<thead>
<tr>
<th>Region</th>
<th>P.D.O.</th>
<th>Animal</th>
<th>Milk</th>
<th>Rind</th>
<th>Mature Rating</th>
<th>Rennet</th>
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<th>Paste</th>
<th>Cooked</th>
</tr>
</thead>
<tbody>
<tr>
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<td>Matured</td>
<td>Enzymatic Vegetable</td>
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<td>Pressed</td>
<td>Uncooked</td>
<td></td>
</tr>
</tbody>
</table>

This cheese is made from vegetative curd, it is produced ewe’s milk of the Ripollesa breed, aromatic milk is of the highest quality. On the tongue, it leaves complex flavours from the slightly bitter flavour of the herbacol with which it is coagulated, that transports us to green forests, to hints of toasted cereals, and all of this with the particular flavour of the Ripollesa ewe’s milk.

15. **ETH GRAN**

“The essence of the genuine old fashion cheese of the mountains of Aragon”

<table>
<thead>
<tr>
<th>Region</th>
<th>P.D.O.</th>
<th>Animal</th>
<th>Milk</th>
<th>Rind</th>
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<th>Rennet</th>
<th>Type of Paste</th>
<th>Paste</th>
<th>Cooked</th>
</tr>
</thead>
<tbody>
<tr>
<td>Catalonia</td>
<td>No</td>
<td>Raw</td>
<td>Armagnac Washed</td>
<td>Matured</td>
<td>Enzymatic Animal Coagulation</td>
<td>Hard</td>
<td>Pressed</td>
<td>Uncooked</td>
<td></td>
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</tbody>
</table>

This is fabricated by two brothers who live in Bagerue, the highest village of the Aran Valley, (1,419m), in a small, artisan, cheese making dairy. Its French influences have helped to develop a technique of affinery. This is based on bathing the cheese in a mixture of Armagnac (distilled white wine), virgin olive oil, and vinegar.
16. GAMONEU

“Smoked with wood from ash, beech and heather, and also other kinds of firewood”

We can distinguish two kinds of Gamoneu. On one hand, we have Gamoneu del Puerto (mountain pass), which is produced in the high passes of the towns of Cangas de Onis and Onis (in the mountain range of Picos de Europa), from June to September. On the other hand, we have Gamoneu Del Valle (of the valley), which is made in the lower areas belonging to the councils of Cangas de Onis and Onis. The production in this case, meets no seasonal rules, whatsoever.

17. GARROTXA

“In Catalonia, known also as Pell Florida because of its appearance”

In 1981, some young farmers from Sant Miquel de Campmajor (Girona) discovered that in that region, in former times, a cheese had been fabricated, but that it had been lost with the passing of time. They decided, with the help of modern techniques, to recover it, and so the created a new cheese, based on the old tradition. The rind is covered with mould that grow spontaneously, penicillium glauum, and they chose to keep it, in respect for its role as a natural variant.

18. GRAZALEMA

“The rind of the Cheese is basted with iberican pork fat”

This cheese is produced on the area of the highest rainfall of the Peninsula, at an altitude of 900 metres, in the middle of the National Park of Sierra de Grazalema. Here grow the finest mountain pastures, giving rise to the production of excellent lactic quality. It is produced with different varieties of milk and it is ripened with different added rinds.
19. IBORES

"A Cheese produced with wonderfully aromatic milk"

This cheese comes from the region of Villuercas-Ibores, located in the south East of Caceres. It’s an oily cheese, made with raw milk of the Serrana, Verata, Retinta breeds, and their crosses. The aromatic plants and herbs found in this terrain, for example, rockrose, thyme and rosemary, and strawberry bushes, all of which are combined with Holm oaks and chestnut trees, and all combined to help the goats to produce a wonderfully aromatic milk.

20. IDIAZABAL DE PASTOR

"A shepherd’s cheese, smoked with beechwood, alder or blackthorn"

This cheese is based on ancient traditions and modern techniques. The raw milk used to make the cheese comes from their own flocks, sheep from the local breeds of Latxa and Karrantzana. Because of their characteristics and what they graze on, their milk is of excellent quality, which is used to produce a really extraordinary kind of cheese.

21. JACETANIA OVELLA

"Firm and sweet with herbaceous hints"

This cheese dairy is the wager of a family who has a true passion for a terrain of extraordinary beauty in the Aragon Valley, between Villanua and Canfranc. They have a flock of sheep where, thanks to their feeding habits based on mountain pastures, an extraordinary quality of milk is obtained. The raw milk is used to take maximum advantage of its aromatic potential.
22. JACETANIA VACA

“Produced in a region of breath taking beauty, in the Valle de Aragon”

This cheese is produced in the Aragon Valley, between the winter resorts of Astun and Candanchú, and the town of Jaca. Although these cheese makers have their own flock of sheep, for this particular cheese, they use the milk of a neighbouring farmer, this being the raw milk of the Parda Alpina breed. It usually reaches ripeness between 2 and 4 months, and on opening the cheese, its cut is very compact, almost blind, with very few, and small holes.

23. LLANUT

“Made with organic ewe’s milk. The ewe must be sheared”

Llanut is a signature cheese, produced in a family diary situated in Siurana d’Emporda. Llanut is the Catalan word for fleecy, which is very appropriate when we consider that this cheese is wrapped in sheep’s wool, where it is ripened. It is produced with organic, raw Ripollesan sheep’s milk. The coagulation is a mixture of acidic and enzymatic milk, with a vegetative coagulant (chard).

24. MAHÓN-MENORCA CURADO

“A savory Cheese with a slightly spicy flavour, and a sugestion of sweetness”

This artisanal cheese is produced with raw milk, which has recently been milked from the same livestock as used to make the cheese. The mould is made by putting the curd in cotton linen, and hanging it by its four corners. To press it manually the liquid solution is removed so that the mass can compress. The fold of the linen and the way it has been tied leaves a very particular engraving on the upper part of the cheese.
25. MAJORERO

“This Cheese is typical of the Canarian island”

This is a greasy cheese, made with goat’s milk from the Majorera breed. When the cheese is going to be ripened, then the maximum of 15% of Canarias sheep’s milk is added. The afinary of the cheese is done by adding oil, pepper or roasted maize to the rind. The name comes from the inhabitants of Fuerteventura, because of the sandals they wear, known locally as “mahos” or “majos”.

26. QUESO DE MÁLAGA

“Cheese with a multitude of nuances”

Málaga has a very strong tradition in the cheese culture, seeing as the province has perfect conditions for the development of the Caprin livestock. This is a complex cheese which leaves a multitude of sensations on the tongue, where flavours and floral aromas meet, and a wood of remembrances of tropical fruit, leaving a caprin, lactic aftertaste with hints of dried fruit.

27. MANCHEGO

“A Cheese which conjures sweet memories of toffee and hazelnuts”

This cheese is of great historic and literary tradition, noted already by Cervantes in the legendary Don Quixote. It is the most important/prestigious and widely known sheep’s cheese in Spain, and the most widely known outside of our boarders. The original and genuine Manchego is produced in the region of La Mancha belonging to the provinces of Albacete, Cuidad Real, Cuenca and Toledo.
### 28. Montes de Alcalá

**“An organic Cheese from the mountains of Cádiz”**

<table>
<thead>
<tr>
<th>REGION</th>
<th>P.D.O.</th>
<th>ANIMAL</th>
<th>MILK</th>
<th>RIND</th>
<th>MATURE RATING</th>
<th>RENNET</th>
<th>TYPE OF PASTE</th>
<th>PASTE</th>
<th>COOKED</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANDALUCÍA</td>
<td>NO</td>
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<td>RIND</td>
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<td>ENZYMATIC ANIMAL COAGULATION</td>
<td>HARD</td>
<td>PRESS</td>
<td>UNCOOKED</td>
</tr>
</tbody>
</table>

This is produced in a small family cheese Dairy in the natural Park of Los Alcornocales. Their goats are of the Payoya breed, and they graze in total liberty, feeding on fresh, healthy and natural elements. As has been done traditionally for generations, the cheese is moulded, one by one, and refined with olive oil over a period of months.

### 29. Nabiza

**“A smooth flavoured Cheese with aromas of butter”**

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<tr>
<th>REGION</th>
<th>P.D.O.</th>
<th>ANIMAL</th>
<th>MILK</th>
<th>RIND</th>
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</tr>
</thead>
<tbody>
<tr>
<td>GALICIA</td>
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<td>RIND</td>
<td>SEMI-MATURED</td>
<td>ENZYMATIC ANIMAL COAGULATION</td>
<td>SEMI-HARD</td>
<td>PRESS</td>
<td>UNCOOKED</td>
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</table>

Nabiza cheese is a mature Arzua Ulloa cheese, with firm traditions rooted in the region, produced mainly in the vegetable period, which has the name ‘Nabrizanabos’ (October-March). The period of ripening is minimum four to six months. It has a salty flavour and is mildly acidic, and with mild bitterness. It reminds us of butter, with hints of vanilla and dried fruit.

### 30. Palmero

**“El queso español más grande en formato y peso”**

<table>
<thead>
<tr>
<th>REGION</th>
<th>P.D.O.</th>
<th>ANIMAL</th>
<th>MILK</th>
<th>RIND</th>
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<th>PASTE</th>
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<tbody>
<tr>
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<td>SEMI-HARD</td>
<td>PRESS</td>
<td>UNCOOKED</td>
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</table>

From the region of Los Llanos de Aridane, in the west of the island of La Palma, this cheese comes from the herd of the same cheese maker. The milk comes from the animals who roam the mountain pastures. The name of the cheese has its roots in the Palmera goat. It’s made with raw goat’s milk and it has a smoked characteristic.
Some years ago, it was a custom to take the freshly made cheese of the week to the nearby markets. The grandchildren of that generation continue producing the cheese, using the same techniques in the only authorised dairy in existence. The cheese has spontaneous drainage, and only requires a few days for ripening. It has the shape of an uneven cake, owing to its extreme fragility.

The terra de Campos is the cradle/birthplace of this cheese. The younger brother of the Castilian, they are similar in the type of milk, but differ in form and fabrication. It is known as the Pata de Mulo (Mule’s leg) because of its distinctive shape. This cheese offers us a very developed flavour, with a background which is both acerbic and sweet, leaving an aftertaste of cereals and dried fruit over a very slight piquant taste, which is very pleasant.

This cheese is very special and original in every sense. Created in 1990, it comes from artisanal cheese dairy, in the natural park of Sierra de Espadan. It is made with raw ewe’s milk, the paste is soft, and its ripening period is more than sixty days. It offers us a very personal, developed taste, acidic and oily on the palette, with a nutty persistence on the tongue, and with very developed aromas.
### 34. PETITOT GRANDE

“Moldy rind combined with the intense taste of goatmilk”

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<thead>
<tr>
<th>REGION</th>
<th>P.D.O.</th>
<th>ANIMAL</th>
<th>MILK</th>
<th>RIND</th>
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<tbody>
<tr>
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</table>

The name of this cheese originates in a play on words, making reference to ‘petit’, (little) and ‘Ot’ the name of the cheesemonger son. This minuscule cheese is fabricated in quantities of 150 grams although it is also produced in 300 grams. This cheese, made with raw goat’s milk and lactic coagulation is at its best in the summer and at the beginning of autumn.

### 35. PICÓN BEJES-TRESVISO

“Spicey flavours balanced with metallic hints”

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<th>MILK</th>
<th>RIND</th>
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<tbody>
<tr>
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<td>ENZYMATIC ANIMAL COAGULATION</td>
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</tbody>
</table>

This blue cheese is aged in natural limestone caves, made from clean, full milk from the cow. The proportion depends on the season of the year. The area of fabrication can be found in the region of Liebana which is very mountainous terrain. It is shared with various valleys which converge in the centre of the region.

### 36. PUIGPEDROS

“The soaking of the rind brings out a beefy flavour in the Cheese”

<table>
<thead>
<tr>
<th>REGION</th>
<th>P.D.O.</th>
<th>ANIMAL</th>
<th>MILK</th>
<th>RIND</th>
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<th>PASTE</th>
<th>COOKED</th>
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<tbody>
<tr>
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<td>UNCOOKED</td>
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</table>

The dairy where it is produced is located in the Cerdanya (Catalonian Pyrenees) at an altitude of 1,135 meters. The cheese has a washed rind and it is created singularly from raw cow’s milk, which has an intense odor; with floral hues, which the milk transmits to the cheese. The texture, of semi hard paste, leaves a flavour in the mouth that can taste the nuts and fruit, and along and persistent taste of meadows, and a memory of the mountains.
37. QUEIXO DO CEBREIRO

“When we see the shape of the cheese we are reminded of a chef's hat or a mushroom, which is actually the result of the mould. Although in former times this was thanks to the pressing of two curds: the curd of one day, and of the following day, fresher, and forming the upper part of the 'hat'. This is a fresh, natural cheese with white paste, soft and grainy, made with pasteurised cow's milk. It comes from the Eastern region of Lugo.”

38. QUEIXO SAN SIMON DA COSTA

“This Cheese has been smoked with birchwood”

“The slight smoked flavour of birchwood, its curing time of two months and its elastic texture, along with it buttery flavour, makes this cheese more than appetizing. Made in the Lugo region of Terra Cha, the name comes from its point of origin, the parish of San Simon da Costa, in the municipal of Villalba.”

39. QUESO DE MADRID DE CABRA

“Produced with the milk of a breed of goat native to the mountains of Guadarrama”

“This cheese is made with pasteurised goat’s milk of the Guadarrama breed, indigenous of Madrid. It has a soft, white paste, a fresh aroma and a smooth flavour where one can detect discreetly the flavour of the goat's milk. Its rind is white with the natural mildew with which it is sown.”
40. QUESO MADURADO DE MADRID

“The livestock which produces the milk of this Cheese is nationally acclaimed”

<table>
<thead>
<tr>
<th>REGION</th>
<th>PROD.</th>
<th>ANIMAL</th>
<th>MILK</th>
<th>RIND</th>
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<th>COAGULANTE</th>
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<th>PASTA</th>
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<tbody>
<tr>
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<td>HARD</td>
<td>PRESS</td>
<td>UNCOOKED</td>
<td></td>
</tr>
</tbody>
</table>

Behind this cheese, we find a family who, after many generations of tradition, know exactly how much a well looked after farm has to offer. From their own livestock of Marciano granadina breeds, they obtain milk of an excellent quality, which is used to produce this raw milk cheese. This delights us with a flavour which starts out as milky caprin, with traces of paste, leaving us with an elegant aftertaste of dried fruit.

41. QUESO DE MURCIA AL VINO

“This Cheese has been soaked in red wine from Jumilla”

<table>
<thead>
<tr>
<th>REGION</th>
<th>PROD.</th>
<th>ANIMAL</th>
<th>MILK</th>
<th>RIND</th>
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<th>RENNET</th>
<th>TYPE OF PASTE</th>
<th>PASTA</th>
<th>COOKED</th>
</tr>
</thead>
<tbody>
<tr>
<td>MURCIA</td>
<td>YES</td>
<td>PASTEURIZED</td>
<td>WASHED RIND</td>
<td>FRESH</td>
<td>ENZYMATIC ANIMAL COAGULATION</td>
<td>SEMI-HARD</td>
<td>PRESS</td>
<td>UNCOOKED</td>
<td></td>
</tr>
</tbody>
</table>

The region from which this cheese comes, possess one of the best herds of Caprin livestock, and a breed that produces large quantities of exquisite milk: the Murciano granadina. Original and of recent creation, the Murcia al Vino make the perfect combination of goats milk cheese, with the wine of Jumilla which is used to wash its rind.

42. QUESUCOS DE LIEBANA

“Smoked with the wood of local juniper trees”

<table>
<thead>
<tr>
<th>REGION</th>
<th>PROD.</th>
<th>ANIMAL</th>
<th>MILK</th>
<th>RIND</th>
<th>MATURE RATING</th>
<th>RENNET</th>
<th>TYPE OF PASTE</th>
<th>PASTA</th>
<th>COOKED</th>
</tr>
</thead>
<tbody>
<tr>
<td>CANTABRIA</td>
<td>YES</td>
<td>PASTEURIZED</td>
<td>SMOKED NATURAL RIND</td>
<td>FRESH</td>
<td>ENZYMATIC ANIMAL COAGULATION</td>
<td>SEMI-HARD</td>
<td>PRESS</td>
<td>UNCOOKED</td>
<td></td>
</tr>
</tbody>
</table>

This cheese is produced in the region of the same name, bordered on the east by Asturias, and to the south by the provinces of Leon and Palencia. They are of distinct artisanal character, having been produced in the region since very long ago, becoming one of the most representative cheeses of the area. They are made from either raw or pasteurised cow, goat or ewes milk, or of a combination of two, or of all three.
43. RONCAL DE PASTOR

Roncal cheese was the first cheese to receive the protected designation of origin of cheese of Spain, dating back presumably to between the tenth and thirteenth centuries. It is produced in El Valle del Roncal (Roncal Valley) in the north-east of the community of Navarra. Shepherd cheese is very hard to find outside the region, because of its scarce production, and it is made with ewe’s milk from the Rasa and Latxa breeds.

44. RULITO DE MADRID

The Rulito of goat from Madrid is the perfect combination of modernity and tradition. The cheese makers have their own carefully selected livestock which allows for control over the whole production process, right from the very beginning. The caprin flavours mix with lightly acerbic traces and of paste, all wrapped up in a smooth aroma of fresh mushrooms.

45. RULO DE CABRA DE MÁLAGA

This cheese is ‘farm cheese’, as the cheese makers have their own flock. This consists of goats of the Blanca Serrana breed, which are actually in danger of extinction. Their milk is very rich in fat and proteins giving this cheese its particular flavour. The coagulation of this cheese is lactic, it’s fresh and creamy, its consistent although moulded, and it melts in your mouth.
46. SERRAT
“The Cheese takes its name “Serrat” from the word “cerrada” meaning “closed”, because of its cured texture”

This cheese is traditionally from the Spanish Pyrenees of Catalonia, and has always been made by Shepards, or in the houses of country people, usually with raw ewe’s milk. It gets its name from its mass, called in Catalanian, ‘serrada’, meaning compact, consistent and without holes. In former times it was made in the spring and summer, because of the seasons of the pasture, but now it is produced all year round.

47. TERROS
“Made with cooked paste and complex, spicy flavours”

This cheese consists of raw goat’s milk and cooked paste, something not very common on the present national cheese circuit. Its form is the perfect size for an ageing period of six months or more. On the tongue it leaves a sweet taste that lingers while other spicier, vegetative flavours appear, changeable according to the period of the year.

48. TETILLA
“The best known Galician cheese, both inside and out of the region”

This is the most widely known Galician cheese, both within and out of the region. A classic, it is appetizing at any time of the day, owing to its smoothness. It is produced all over the Galician community, and is made with cow’s milk from the Frisona, Rubia Gallega or Pardo Alpina breeds.
**49. TORTA DEL CASAR**  
“The creamy texture and sharp flavour are thanks to the vegetal curds of the Cheese”

<table>
<thead>
<tr>
<th>REGION</th>
<th>P.D.O.</th>
<th>ANIMAL</th>
<th>MILK</th>
<th>RIND</th>
<th>MATURE RATING</th>
<th>RENNET</th>
<th>TYPE OF PASTE</th>
<th>PASTE</th>
<th>COOKED</th>
</tr>
</thead>
<tbody>
<tr>
<td>EXTREMADURA</td>
<td>YES</td>
<td>RAW</td>
<td>NATURAL</td>
<td>RAW</td>
<td>MATURED</td>
<td>VEGETAL</td>
<td>SOFT</td>
<td>UNPRESSED</td>
<td>UNCOOKED</td>
</tr>
</tbody>
</table>

The Torta de Casar was originally defective. The farmer was trying to make the cheese with a hard paste, but he had various factors against him; the recently extracted milk had very little acidity, the cold, the limitation of the acidification process, all impeding the correct drainage, and the vegetative curdling which tends to produce softer curds.

**50. MINI-TORTA MONTES DE TOLEDO**  
“Nice clean aromas with an acidic tang, and a touch of salt in the flavour”

<table>
<thead>
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<th>MILK</th>
<th>RIND</th>
<th>MATURE RATING</th>
<th>RENNET</th>
<th>TYPE OF PASTE</th>
<th>PASTE</th>
<th>COOKED</th>
</tr>
</thead>
<tbody>
<tr>
<td>CASTILLA LA MANCHA</td>
<td>NO</td>
<td>RAW</td>
<td>NATURAL</td>
<td>RAW</td>
<td>SEMI MATURED</td>
<td>ENZYMATIC</td>
<td>SOFT</td>
<td>UNPRESSED</td>
<td>UNCOOKED</td>
</tr>
</tbody>
</table>

This signature cheese is the product of the tenacity of a couple who opted for the rural life, despite some very discouraging beginnings. They ventured to make cheese of a higher addition, creating a goat’s milk tart/cake, which was very unusual in that epoch. It has an intense flavour with acidic touches that leave a slightly spicy aftertaste.

**51. TRONCHÓN**  
“The first reference of this Cheese was in the book “Don Quijote” full of flavour even then!”

<table>
<thead>
<tr>
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<th>TYPE OF PASTE</th>
<th>PASTE</th>
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</tr>
</thead>
<tbody>
<tr>
<td>VALENCIA</td>
<td>NO</td>
<td>RAW</td>
<td>NATURAL</td>
<td>RAW</td>
<td>SEMI MATURED</td>
<td>ENZYMATIC</td>
<td>HARD</td>
<td>PRESS</td>
<td>UNCOOKED</td>
</tr>
</tbody>
</table>

Tronchon cheese is the tradicional cheese of Maestrazgo de Castellon and Teruel. Thanks to the seasonal migration of the herds in the whole area, it has extended throughout the province. It is made with raw goat’s milk although it can be made also with ewe’s milk, but always maintaining its characteristic shape. During its ripening, it is refering with olive oil.
52. TUPI

“Taking its name from the clay vessels of Catalunya, this Cheese is washed with anis”

This cheese takes its name from the Catalonian ‘tupi’ which means little clay vessel. For its fabrication, pieces of curds are crumbled into a ‘tupina’ (vessel), fresh milk is added, and it is covered with an airtight lid. The paste undergoes a strong fermentation and anis, liquor, olive oil, salt or milk can be added. The fermentation usually takes several months and is finalized when the mass is ebullient.

53. VALDEÓN

“This blue cheese has been matured in banana leaves”

This cheese, under the Geographic protection order, is produced in the town of Posada de Valdeon, in Leon. The cheese of Leon is made with cow’s milk, or a mixture of cow’s milk, and goat and/or ewe’s milk. Besides this, it contains an equal balance of fat and protein, confirming the different productive and seasonal characteristics of the species from where it comes.

54. VIELLO

“This is the result of effort of the evolution of Jacatanian Cheese”

The cheese dairy where this raw, ewe’s milk cheese is produced, is located in the valley of Aragon, in the area of the Pyrenees. We find ourselves before a cheese of a very large size, and which has an advanced ageing of about a year. The long ripening period allows the milk to develop its whole potential, gifting us with an intense flavour, which is aromatic, and a slightly spicy aftertaste at the same time.
55. VULCANO

“This black rind and its name evoke the volcanic regions of the islands”

This cheese comes to us from Lanzarote, produced with a combination of milk from the cow, goat and ewe. The paste is pressed and it has a natural rind, smeared with true oil of black olives. The animals have been carefully selected, according to their capability to produce abundant quantities of milk, and their ability to adapt to the different ecosystems of the islands, in order to take full advantage of the natural pastures, which are so different from one island to the next.

56. ZAMORANO

“There is a phrase from Zamora in reference to this Cheese from Zamora: “Grapes and Cheese together taste like kisses””

Produce exclusively in the province of Zamora, which is the major producer of ewe’s milk. Zamorano cheese is made with the milk of the breeds of Castellana and Churra. These breeds are perfectly adapted to the generally hostile environment, due to the hard climate and the lack of grazing resources. The ripening of the Zamorano cheese is never less than 100 days.
In the production of the cheese, from when the grass begins to grow on the earth until we find it on our table, there is a long process in which all intervening factors are equally important. This is because all participate, in some shape or form, in the final flavour and texture of the cheese.

At Poncelet, we have devised a graph which allows us to see how the different elements, which make up the production process of artisanal cheese, are all essential pieces in this puzzle.

This can only be achieved by a solid commitment from all parties, their professionalism and their complete faith in their product. Only this way is it possible to maintain the standards of quality at the necessary levels that a cheese must have, in order to be a product of the highest gastronomic value.
EL ARTE PURO Y DURO
THE REAL ART

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