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**ARTISAN  
CHEESES**



# ARTISAN CHEESES

Cured  
Rey Silo

Rey Silo

Valdeón

Mahón

Torta del César

Idiazábal Smoked

Rey Silo  
Massimo

Cured Manchego  
with Rosemary

Semicured  
Manchego

Señorio  
de Zuheros

Zamorano



Mature Organic Goat  
Cheese

Cured Manchego

Rey Silo  
with Paprika

Manchego  
Cured in olive oil

Rey Silo  
Cured  
with Paprika

Cabrales

Creamy  
Tunnel  
Goat  
Cheese

Pregondón

Young  
Manchego

# CHEESES

## OUR GREAT SPANISH SELECTION

We are very proud of our cheese range.

We have chosen each cheese with the same love than the cheesemongers themselves have made it.

Our cheeses come from small, family-owned businesses. This means that they support local dairies, follow artisanal practices and put huge amounts of care and passion into creating great and unique products.

Some of our cheeses come directly from the shepherds (like our Zamorano, Manchegos, Mahón and smoked Idiazábal). All the others always buy their milk from the same trusted farmers, except for our Manchego type and Valdeón, who source their milk from local cooperatives.

As you may know artisanal cheeses vary even within the same batch. So the people who decide when a cheese is ready to be released is even more important here than anywhere else. Some of them have been maturing their cheeses in the same mountain caves for hundreds of years while others have state of the art cheeseries to replicate cheeses which were made in the XIV century. Some employ mostly women in these rural areas, helping to support these areas and traditions.

**WE PRODUCE TASTING AND INFORMATION NOTES FOR THE WHOLE RANGE AS A RESOURCE FOR CHEFS AND CUSTOMERS**



SHEEP	All Manchegos DOP	A	U	Herencia - Castilla La Mancha
SHEEP	Young Manchego	A	P	Herencia - Castilla La Mancha
COW & SHEEP	Manchego Type Boffard	A	U	Corcos del Valle - Castilla León
SHEEP	Zamorano	A	U	Santibáñez de Vidriales - Castilla León
SHEEP	Señorío de Zuheros	V	U	Zuheros - Andalucía
SHEEP	Idiazábal Smoked	A	U	Idiazábal - Basque Country
SHEEP	Torta del Casar	V	U	Casar de Cáceres Extremadura
GOAT	Cuevas de Pregondón	A	U	Amieva - Asturias
GOAT	Los Balanchares	A	P	Zuheros - Andalucía
GOAT	Sujaira Organic	V	U	Zuheros - Andalucía
COW	Mahón	A	U	Mercadal - Balearic Islands
COW	Rey Silo	A	U	Pravia - Asturias
COW & GOAT	Picos Blue	A	P	Posada de Valdeón Castilla y León
COW	Cabrales Teyedu	A	U	Tielve - Asturias
COW	Cabrales Arangas	A	U	Tielve - Asturias

A : Animal Rennet / V: Vegetable Rennet. // P: Pasteurized milk / U: Unpasteurized Milk



Torta del Casar

# ewe hard cheeses

## MANCHEGO TYPE, BOFFARD 3KG

Q10180

Valladolid. This is a mixed cow and sheep cheese, from a larger cheese maker than the rest of our selection. In fact it has a larger percentage of cow's milk than ewe's milk, hence the price. It is made from raw milk, and it is a good entry level cheese and extremely good value.

## MANCHEGO DOP 3KG SEMICURED

Q10150

Cured for 2 to 4 months. 100% pure Manchega sheep's milk. Balanced and good flavour profile. Nutty with a delicious aftertaste. 1st position Manchego Award Expovicaman 2015. Silver Medal World Cheese Awards 2013.

## CURED MANCHEGO CHEESE 3KG IN MANTECA

Q10080

Cured in Manteca (Jamón lard) for 4-5 months. 100% pure Manchega sheep's milk. Soft texture, strong flavour and slightly spicy. Long aftertaste. Gold Medal World Cheese Awards 2010.

## CURED MANCHEGO CHEESE 3KG WITH ROSEMARY

Q10090

Balanced with an aromatic smell of fresh rosemary, that isn't overpowering. Good flavour profile with a pleasant aftertaste. 4-5 months cured. Bronze Medal World Cheese Awards 2011.

## QUESO SEÑORÍO DE ZUHEROS 2.7KG

Q10120

Made with raw milk from Merino sheep in Sierra Subbética Natural Reserve, Zuheros, Andalucía. From one of the oldest and most committed cheesemakers in Córdoba. 8 months old. The aroma and taste are intense with a slightly spicy touch.

## ZAMORANO 3KG

Q10020

Unpasteurised milk from Churra and Castilian sheep breeds. Cured for 11 months. Similar to Manchego cheese in texture, but smoother. The flavour offers a hint of burnt caramel and the buttery taste of sheep's milk, with some intense, but never piquant highlights. This is a perfectly balanced cheese with a long after taste. Available as well in **320G WEDGES**

## MANCHEGO CURED IN OLIVE OIL 3KG

Q10100

Cured for 12-14 months. Sharp flavour, slightly spicy. Long and pleasant aftertaste. This is a truly remarkable cheese.

## MANCHEGO DOP CURED 3KG

Q10170

Gold medal to the Best Cheese of Spain at the prestigious International Cheese Award (ICA) 2016. Aged for 9 months.

# ewe soft, semisoft and smoked cheese

## YOUNG MANCHEGO 2.8KG

Q10060

Cured for only 30 days it is fresh and creamy, with a mild and pleasant flavour, ideal to play around with in the kitchen. Perfect for salads, deep-fried, or grilled. Try it as a breakfast cheese served with honey.

## TORTA DEL CASAR 700/900G

Q10055

Unpasteurised Merino and Entrefina sheep milk. Wild thistle rennet. Slightly bitter and salty tasting notes. Best enjoyed with the top cut away, so the inside delicious runny cheese can be scooped out with a piece of crusty bread or picos (bread sticks). It makes stunning sauces.

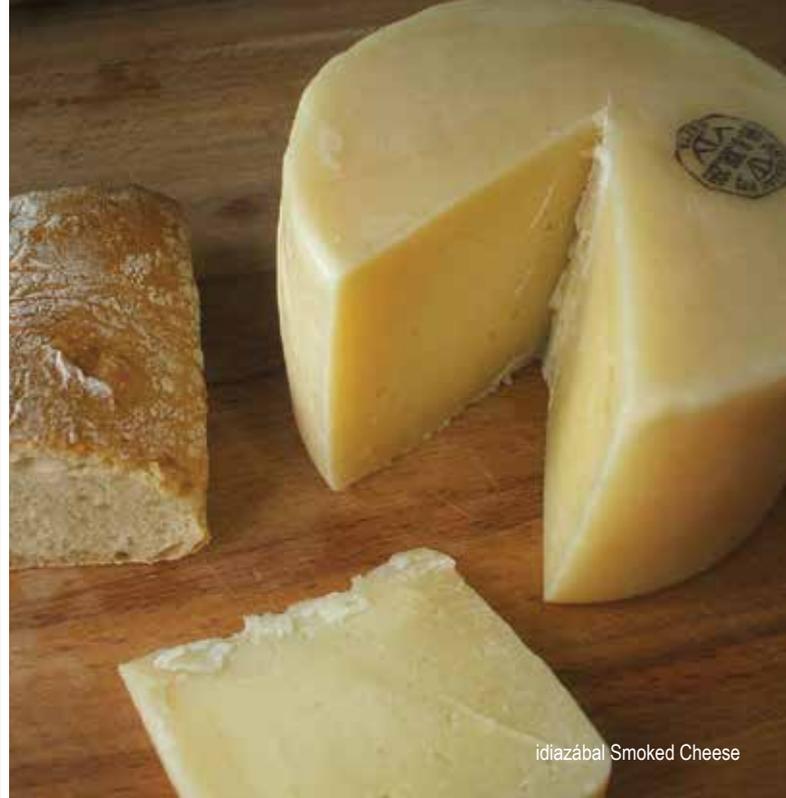
## IDIAZÁBAL CHEESE SMOKED 1.2KG

Q10030

Made with raw milk from Latxa sheep in the Basque and Navarra regions of northern Spain by the shepherds, who sell directly to us. Rich and savoury with slightly dry and pleasantly oily texture. The traditional characteristic, smoky flavour is the result of being stored near the fireplaces in mountain shepherd huts.

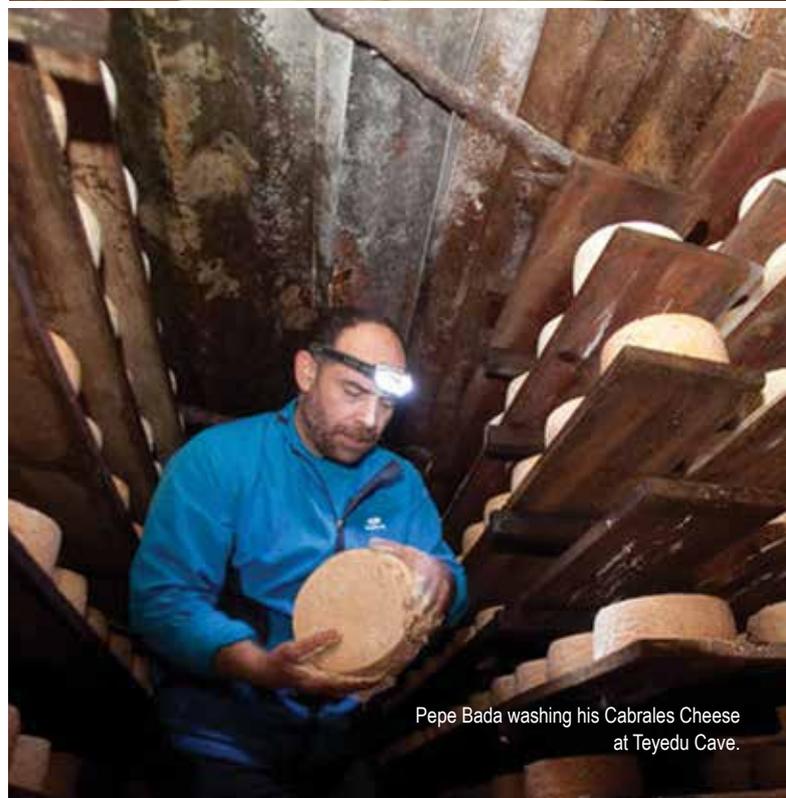


Cows' countryside in Asturias.



Idiazabal Smoked Cheese

# ENDLESS POSSIBILITIES IN THE KITCHEN



Pepe Bada washing his Cabrales Cheese at Teyedu Cave.

# GOAT CHEESE

## GOAT CHEESE “TUNNEL” 700-800G

G10040

### LOS BALANCHARES

Sierra Subbética Natural Reserve, Zuheros, Córdoba, Andalucía  
Made from pasteurised milk, this is a firm young cheese extremely tasty and versatile, which can be grilled, used in salads or all throughout the kitchen

G10010

## GOAT CHEESE LOS BALANCHARES 3.5KG IN EXTRA VIRGIN OLIVE OIL (45 UNITS)

Sierra Subbética Natural Reserve, Zuheros, Córdoba, Andalucía.  
Flavourful cheese with a delicate finish, infused with fresh species (bay leaves, black pepper, coriander, savoury, juniper berry).  
Pasteurised milk.

G10000

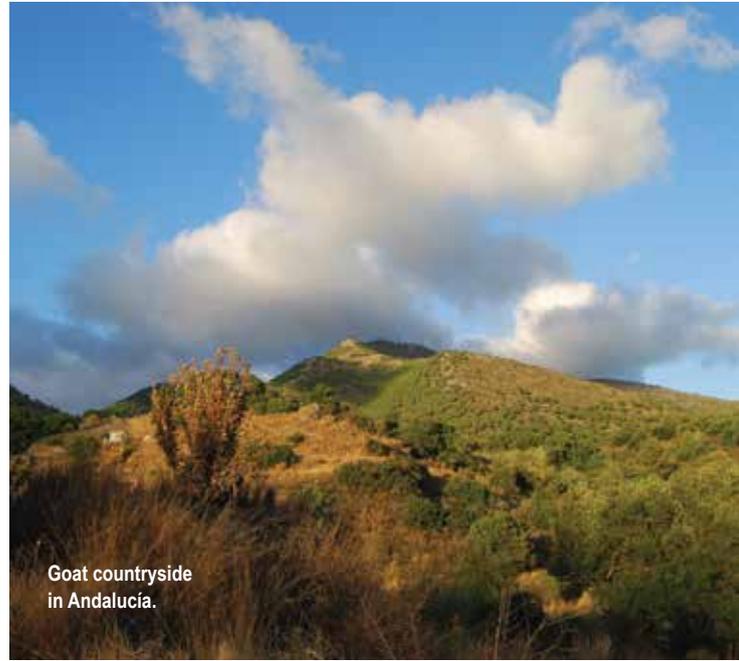
## SUJAIIRA MATURED GOAT CHEESE 2.5 KG ORGANIC

Sierra Subbética Natural Reserve, Zuheros, Córdoba, Andalucía. Raw goat's milk. Cured for a minimum of 3 months. Firm and buttery texture. The flavour is very pleasant, lightly sour and creamy, along-side the soft bitterness provided by the vegetable rennet.

G10050

## CUEVAS DE PREGONDÓN 6.5-8 KG

Picos de Europa National Park, Amieva,,Asturias  
Blue cheese from raw goat's milk. It is a hard cheese of above 7 kg, with a white colour inside and a brown/blue colour outside (from the caves and from the penicillin that lives in the natural caves where the cheese is matured). It has a grainy taste with goat lactic back taste with hints of pasture and flowers, fungus, cellar and toasted nuts. A truly special and addictive cheese.



Goat countryside  
in Andalucía.



Cuevas de Pregondón  
Blue Cheese

# COW CHEESE

## QUESO MAHÓN SEMICURED DOP 2.4 KG Q10040

Menorca. Aged in a cellar for 3 months. Milky flavour and aroma. Hints of sun-dried fruit. Buttery texture and colour.

## REY SILO 250G Q10110

Asturias. Artisan-made traditional lactic cheese. Raw, whole cow's milk. Lactic aroma and slight animal notes, with mushroom and woody notes featuring in the aged cheeses with a pronounced, intense, persistent, and addictive aftertaste. It works very well with honey, and it has been chosen as the favourite cheese by Can de Fabes for their breakfast menu.

## REY SILO AL PIMENTÓN (PAPRIKA)250G Q10130

Artisan-made traditional lactic cheese. Raw, whole cow's milk. Aroma of red pepper dominates, accompanied by spicy cayenne pepper notes. It has a balanced, intense, lactic and buttery flavour. Paul Bocuse has praised this cheese and uses it regularly on its cheese boards.

## REY SILO MASSIMO (LARGE) 2KG Q10160

It has a creamy texture with an intense lactic flavour of fresh butter, with an aftertaste of spices and roasted hazelnuts. It is the only cheese in the world of its type in this size, which is a great achievement on its own.



Cabrales "Arangas"

# BLUE CHEESE

## VALDEÓN PICOS DE EUROPA IGP 2.5KG Q10070

Picos de Europa National Park, Posada de Valdeón, León, Castilla y León. Hearty blue cheese made from seasonally blended milk of goats and cows. Carefully wrapped in giant sycamore leaves. Aged for a minimum of 45 days in caves. Aroma of damp earth, tobacco and vanilla.

## CABRALES DOP "ARANGAS" 2KG Q10200

Picos de Europa National Park, Tielve, Asturias. Blend of cow, goat and sheep's milk. Aged 2-3 months in natural caves. Blue creamy cheese. Pungent aftertaste.

## CABRALES DOP "TEYEDU" 1.8KG Q10210

Picos de Europa National Park, Tielve, Asturias. Raw and whole cow milk. Aged at 1.200m "Teyedu" cave. Intense aroma of high mountains and humid forests. Very personal experience on the palate. It emphasizes the taste of dairy, the pleasant burning of the blue mould and a very long and aromatic aftertaste which punctuates the flavours of onion confit, wild flowers and dry nuts. Best Spanish Cheese 2013.



Small apple dessert made with Rey Silo  
by Nacho Manzano.