

NEW PRODUCTS

Traditional Cheese



Excellence du Val-Dieu

Pressed, smooth and firm raw cow's milk cheese, with a slightly buttered taste varying with the seasons.

Fromagerie Hervé Soci t ,
Stand E018



5Q

Raw cow's milk, salt, rennet and lactic ferments.

Queso Quintana,
Stand D051



Queso Quintana semi-curado

Semi-mature artisan cheese, 100% natural PDO made from raw cow's milk in the Minorcan tradition

Queso Quintana,
Stand D051



Flor San Iberico

Cheese made from 3 Iberian Milks.

Flor de San Isidro, Stand D060



Jaraba Curado

Semi-mature farm cheese made from raw milk from the property's "Manchega" sheep.

Pago de la jaraba, Stand E051



Queso Manchego DOP

A cheese with exceptional ripening, without additives or preservatives, thanks to a new ripening system called "pack-age".

Quesos Rocinantes,
Stand C057



Jaraba Semicurado

Semi-mature farm cheese base of raw milk from the property's "Manchega" sheep.

Pago de la jaraba, Stand E051



Entrepinares Selecci n

Refined mixed cheese, made from cow, sheep and goat milk, marked by a certain intensity and a lot of taste.

Queser as Entrepinares,
Stand B052.



Coulommiers au lait cru

Made exclusively from raw milk and then molded manually, this cheese is slowly ripened. It has an assertive taste and its crust has light red pigments.

Les Fromageries de Bl mont
Stand D066