



SPAIN AT THE WORLD CHEESE AWARDS 2024



15-17 November, 2024
Pavilhão Multiusos, Viseu, Portugal

#SpainFoodNation

#alimentosdespaña

Introduction

Cheese production has always been the standard way of preserving milk. The more than 200 types of cheeses that exist in Spain today form part of the historical legacy left behind by the many peoples and cultures that have inhabited its territories. For the ancient Romans, cheese was an important addition to the basic diet of cereals and vegetables, and an essential food for farmers and soldiers because it was easy to transport.

The tremendous variety of Spanish cheeses stems from Spain's geographical and climatic diversity. They are made from the milk of cows, ewes, and goats, as well as different blends of these, and in most cases the milk is obtained from native breeds. Coagulation may be by enzymes, lactic acid or mixed, and cheeses may be round or square, of different sizes, and with rinds of different colors – often engraved and sometimes smoked, rubbed with oil or flavored with spices. Alongside large-scale industrial production, there are also small dairies producing artisan cheeses that retain their authentic characteristics and traditional flavors.

Sheep's milk cheese from Spain

Sheep are the most authentic livestock in Spain. They mostly inhabit the Castilian plains in central Spain and the south-west, where there is plenty of pasture, especially during winter and spring. The best-known native breeds are Churro, Merino, Castellano and Manchego, all of which were traditionally reared for their wool, but today are mostly used for the production of cheese. Some of the most important Spanish cheeses are Manchego Zamorano, Torta de la Serena and Torta del Casar, all of which are covered by Protected Denominations of Origin (PDO) status.

In the mountains of northern Spain in Basque Country and Navarre, there are two other types of ewes' milk cheeses with PDO guarantees, Idiazabal and Roncal, both made from more unusual native breeds – Latxa and Carranzana (PDO Idiazabal) and Latxa and Rasa Aragonesa (PDO Roncal).

Northern Spanish cow's milk cheeses

The rainy, mountainous strip along the northern coast of Spain, separated from the rest of the peninsula by the Picos de Europa, Montes de Galicia and the Pyrenees, is a land of pastures and cultivated grasslands which provide fodder for more than 15 native cattle breeds, all of which are perfectly adapted to their natural surroundings.

There are many remote spots that are difficult to reach, and their geographical isolation has led to an extraordinary wealth of different types of cheeses. In the Principality of Asturias alone, there are more than twenty different varieties. Many of the cows' milk cheeses in northern Spain are protected by PDO status, including Tetilla in Galicia, and L'Alt Urgell and La Cerdanya in Catalonia. On the island of Menorca, the northernmost of the Balearic Islands, a cows' milk cheese known as Mahón-Menorca is also covered by a PDO.

Butter is another typical product in the north of Spain and some butters, like Mantequilla de Soria and those made in L'Alt Urgell and La Cerdanya, have PDO status.

Goat cheese from Spain

Goats are able to eat plants and pastures that are inaccessible to other farm animals. In Spain, they are mostly reared in the austere landscapes along the Mediterranean coast, in the mountains of Andalusia and in parts of Extremadura. Different native breeds and crossbreeds are used. Two PDO goat's milk cheeses are Ibores, which is made in the Extremadura district of the same name using Retinta goat's milk, and Murcia al Vino, made from the milk of the Murcian goat and then soaked in red wine.

There are two Canary Islands goat's cheeses with PDO protection: Palmero, from the island of La Palma, and Majorero from Fuerteventura. They are similar, but Palmero cheeses are usually smoked.

Mixed-milk cheeses from Spain

All three types of milk are produced in Spain virtually year-round. Flocks often include mixed breeds, so cheeses are often made from mixed milk, especially in central Spain. Such cheeses, normally cylindrical in shape, are those which reach the highest production and consumption figures. The most popular of the mixed-milk cheeses is Ibérico, which is mild but has a clearly-defined flavor with a touch of acidity from the high proportion of cow's milk, slight piquancy from the goat's milk and buttery flavors and aromas from the ewe's milk.

In the impressive Picos de Europa mountains, which include border areas between the regions of Cantabria, Asturias and Castile-León, several blue, soft-paste cheeses are produced. This mountainous terrain in the north of Spain, close to the Bay of Biscay, is home to natural caves that offer exactly the right degree of humidity and cold air for the external development of the molds which gradually penetrate the cheese, giving it its characteristic blue veining. The best known of such cheeses is PDO Cabrales, which is made on the Asturian side of the Picos from raw cow's milk to which a little goat's and ewe's milk is added in spring and summer. Others include PDO Picón Bejes-Tresviso and PDO Valdeón, made respectively on the Cantabrian and León sides of the mountain range.

Cheese from Spain Awards will celebrate yearly to increase awareness of diversity and quality of Spanish cheese.





Participant Cheeses

BRIQUETA 2 KG

BRAND

Cabraline

ORIGIN

Antequera - Málaga - Spain

CHEESE TYPE

Soft goats' milk cheese (mould-ripened)

MILK TYPE

Pasteurized goats' milk

AGING

1 onth

WEIGHT (piece)

2 kg

TASTING NOTES

Cheese with low acidity and a sweet, homogeneous flavour both inside and out. Ivory white color.

**Cabraline S.L.**

Calle Extremadura, nave D1/A7.

Antequera 29200

Málaga- SPAIN

<https://www.elpastordeltorcal.com>

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ZURRÓN BLANCO DE 2 KG

BRAND

Cabraline

ORIGIN

Antequera - Málaga - Spain

CHEESE TYPE

Soft goats' milk cheese (mould-ripened)

MILK TYPE

Pasteurized goats' milk

AGING

1 onth

WEIGHT (piece)

2 kg

TASTING NOTES

Tangy notes in the interior and sweet notes in the rind.. Ivory white color.



Cabraline S.L.

Calle Extremadura, nave D1/A7.

Antequera 29200

Málaga- SPAIN

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QUESOS EL PASTOR DEL TORCAL CAMPYSERR S.A.T.

FLOR DEL TORCAL

BRAND

Quesos el Pastor del Torcal

ORIGIN

Antequera - Málaga - Spain

CHEESE TYPE

Cured pressed goats' milk cheese

MILK TYPE

Pasteurised goats' milk

AGING

6 months

WEIGHT (piece)

3 kg

TASTING NOTES

Goat's milk cheese with slightly tangy flavour notes in the interior and a rind coated in honey and flowers.

**QUESOS EL PASTOR DEL TORCAL
CAMPYSERR S.A.T.**

Calle Extremadura, nave D1/A7.

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QUESOS EL PASTOR DEL TORCAL CAMPYSERR S.A.T.

TARTUFO DEL TORCAL

BRAND

Quesos El Pastor del Torcal

ORIGIN

Antequera - Málaga - Spain

CHEESE TYPE

Soft goats' milk cheese (mould-ripened)

MILK TYPE

Raw goats' milk

AGING

3 months

WEIGHT (piece)

2 kg

TASTING NOTES

This goat's cheese with 1% natural truffle has great personality, a unique character, and an exclusive elegance. The flavours and aromas developed by the goat's cheese during its maturation, combined with those of the truffle, impart exquisite qualities to this cheese.

**QUESOS EL PASTOR DEL TORCAL
CAMPYSERR S.A.T.**

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PALO SANTO QUEIXO SEMICURADO
DO CAMIÑO**BRAND**

Palo Santo

ORIGIN

Pontevedra - Galicia - Spain

CHEESE TYPE

Medium aged cow's cheese made from pasteurised milk, semi-cooked pressed curd, fatty, and matured.

MILK TYPE

Pasteurised cows' milk

AGING

3 months

WEIGHT (piece)

250 gr - 600 gr - 3 kg

TASTING NOTES

Clean, continuous rind with a straw yellow colour.

Medium-high intensity flavour, with prominent butter notes and a characteristic clean aroma.

Balanced in salt and acidity, with a light sweet touch. It is a cheese with a round, balanced flavour.

It's the perfect snack when you want something quick, easy to prepare, satisfying, and pleasurable.

Pairs well with both white and red wines and is always perfect with a variety of breads.

**CENTRAL LECHERA GALLEGA SA**

Polígono industrial A Ran, nº28-29, 36670

Cuntis

Pontevedra - SPAIN

<https://centrallecheragallega.com/palo-santo>**Contact:**

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CENTRAL LECHERA GALLEGA SA

World Cheese Awards 2024

PALO SANTO WITH JALAPEÑO

BRAND

Palo Santo

ORIGIN

Pontevedra - Galicia - Spain

CHEESE TYPE

Cylindrical shape with a rind featuring the traditional cheesecloth imprint.

MILK TYPE

Pasteurised cows' milk

AGING

3 months

WEIGHT (piece)

250 gr - 3 kg

TASTING NOTES

Clean, continuous rind with a straw yellow colour.

Medium-high intensity flavour, with prominent butter notes and a characteristic clean aroma.

Balanced in salt and acidity, with a light sweet touch. It is a cheese with a round, balanced flavour.

It's the perfect snack when you want something quick, easy to prepare, satisfying, and pleasurable.

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CORPORACION ALIMENTARIA PEÑASANTA, SA

CABRALES DOP

BRAND

Central Lechera Asturiana

ORIGIN

Asturias - Spain

CHEESE TYPE

Blue Cheese PDO

MILK TYPE

Raw cows' milk

AGING

Average 4 months

Minimum 3 months

WEIGHT (piece)

2,6 kg aprox.

TASTING NOTES

Very strong taste.

This beautiful cheese conveys an explosion of intense nuttiness and spiciness. The paste is well streaked with blue veins and cavities.

A rich dessert wine, like sweet PX sherry, makes a perfect contrast with this cheese.

Perfect accompaniment: a slice of quince paste on top to balance the flavours.



**CORPORACION ALIMENTARIA
PEÑASANTA, SA**

33199 Granda-Siero

Asturias - SPAIN

<https://capsafood.com>

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— Parque Natural Sierra Norte —
CorSevilla

CORSEVILLA S.C.A

World Cheese Awards 2024

MEDIUM AGED RAW GOATS' MILK CHEESE

BRAND

Corsevilla

ORIGIN

Seville - Andalusia - Spain

CHEESE TYPE

Cured pressed

MILK TYPE

Raw goats' milk

AGING

6 months

WEIGHT (piece)

2,8 kg aprox.

TASTING NOTES

Intense and genuine flavour is the result of pure, raw goat's milk. Ivory colour. Made with freshly milked milk.



CORSEVILLA SCA

Carretera A 8200, nº 1

41370 Cazalla de la Sierra

Sevilla - SPAIN

www.corsevilla.es

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HACIENDA
ZORITA

HACIENDA ZORITA FARM FOODS S.L.

AGED SHEEPS' MILK CHEESE

BRAND

Hacienda Zorita

ORIGIN

castilla y León - Spain

CHEESE TYPE

Aged Pressed

MILK TYPE

Raw sheeps' milk

AGING

10 months

WEIGHT (piece)

2,8 kg aprox.

TASTING NOTES

Very well-balanced flavour of sheep's milk and dry hay. Great persistence and a pleasant aftertaste.

Ideal for pairing with toasted nuts, bread, and white wines fermented in oak barrels, as well as crianza and reserva red wines.

**HACIENDA ZORITA FARM FOOD, S.L**

Calle Adaja, S/N Bloque M3, 1º 06

Parque Científico USAL

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Salamanca - SPAIN

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TORTA DE LA DEHESA

BRAND

Hacienda Zorita

ORIGIN

castilla y León - Spain

CHEESE TYPE

Soft paste with thistle rennet
"Torta" style

MILK TYPE

Raw sheeps' milk

AGING

2 months

WEIGHT (piece)

250 gr

TASTING NOTES

This cheese has a mild and very distinctive flavour. Its aroma is clean and intense, with sweet cereal notes. Excellent as an appetizer, paired with elegant and velvety crianza and reserva red wines, or white wines.



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LOS CAMEROS AGED MIXED MILK CHEESE

BRAND

Los Cameros

ORIGIN

La Rioja - Spain

CHEESE TYPE

Aged mixed milk cheese

MILK TYPE

Pasteurised milk from cow, sheep, and goat.

AGING

6 months

WEIGHT (piece)

3,3 kg aprox.

TASTING NOTES

It is a cheese with a slightly strong and authentic flavour; refined aroma; pale yellow colour; and a firm texture with well-distributed, small holes.

Awards:

2023 Best Mixed Cheese in Spain (Alimentos de España Award);

2023 Gold Medal (World Cheese Awards);

2023 Silver Medal (GourmetQuesos).



LÁCTEOS MARTÍNEZ, S.L.U.

Polígono industrial Fuenteciega

Los Nogales 55

26200 Haro

la Rioja - SPAIN

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LOS CAMEROS AGED SHEEPS' MILK CHEESE

BRAND

Los Cameros

ORIGIN

La Rioja - Spain

CHEESE TYPE

Sheep mixed milk cheese. Natural rind

MILK TYPE

Pasteurised sheeps' milk

AGING

6 months

WEIGHT (piece)

3,3 kg aprox.

TASTING NOTES

It is a cheese with a full, intense, and nutty flavour; a distinguished and deep aroma; a beautiful ivory colour; and a firm texture with well-distributed, small holes.

Awards:

2021 and 2022 Gold Medal (World Cheese Awards).

2023 and 2019 Super Gold (World Cheese Awards).



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MONTALVO WILMOT PAGO LOS CERRILLOS

PAGO LOS CERRILLOS CURED

BRAND

Montalvo Wilmot - Pago Los Cerrillos

ORIGIN

Castilla La Mancha - Spain

CHEESE TYPE

Hard pressed

MILK TYPE

Raw sheeps' milk

AGING

3 months

WEIGHT (piece)

1 - 3 kg aprox.

TASTING NOTES

Intense, with a good bouquet and aftertaste. Natural, without preservatives or additives, matured in our own facilities and made with the milk from our own sheeps.

Firm, compact paste with an ivory color and small, well-distributed holes. Subtle aroma with hints of dairy notes and yogurt. Buttery texture, mild acidity, and an aftertaste with notes of cereal and nuts.



MONTALVO WILMOT - PAGO LOS CERRILLOS

Ctra. Argamasilla de Alba a Ruidera. km. 10,2

13710 - Argamasilla de Alba

Ciudad Real - SPAIN

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Javier Montalvo Wilmot - Owner

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PAGO LOS CERRILLOS AGED

BRAND

Montalvo Wilmot - Pago Los Cerrillos

ORIGIN

Castilla La Mancha - Spain

CHEESE TYPE

Hard pressed paste

MILK TYPE

Raw sheeps' milk

AGING

6 months

WEIGHT (piece)

1 - 3 kg aprox.

TASTING NOTES

Intense, with a good bouquet and aftertaste. Natural, without preservatives or additives, matured in our own facilities and made with the milk from our own sheep.

Firm, compact, and dense paste with a yellowish color and small, well-distributed holes. Clean and very elegant aroma, with milky notes and hints of toasted almond. Pleasantly fatty mouthfeel and intense flavor, with good persistence and a slightly spicy aftertaste.

**MONTALVO WILMOT - PAGO LOS CERRILLOS**

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PRODUCTOS ARTESANOS VALDECABRAS SL

VALDECABRAS MEDIUM AGED

BRAND

Valdecabras

ORIGIN

Castilla y León - Spain

CHEESE TYPE

Hard pressed paste

MILK TYPE

Pasteurised goat's milk

AGING

1 month

WEIGHT (piece)

700 gr

TASTING NOTES

Creamy and melting on the palate, with a light goat's milk aftertaste and hints of nuts and toffee. Good mouthfeel solubility. Blind texture with few mechanical holes.

A light smoky flavour in its paprika-flavoured or smoked version.



PRODUCTOS ARTESANOS VALDECABRAS SL

Calle Camino del Lomo, S/N

Candeleda, Ávila

Castilla y León - SPAIN

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PDO SAN SIMON DA COSTA CASLEIRAS

BRAND

Queixeria Cas Leiras

ORIGIN

Lugo - Galicia - Spain

CHEESE TYPE

PDO San Simón Da Costa

MILK TYPE

Pasteurised cows' milk

AGING

2 months

WEIGHT (piece)

1 kg

TASTING NOTES

Smooth flavour with notes of butter and nuts, and a characteristic aroma from the natural smoking process with birch wood.

**QUEIXERIA CAS LEIRAS SL**

27812 Oleiros, Lugo - SPAIN

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

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LA CELESTINA GOAT CHEESE WITH ORGANIC PENICILLIUM

BRAND

La Celestina

ORIGIN

Castilla La Mancha - Spain

CHEESE TYPE

Goat cheese with penicilium

MILK TYPE

Pasteurised goats' milk

AGING

1 month

WEIGHT (piece)

2,8 kg aprox.

TASTING NOTES

Cheese made with 100% pasteurised goat's milk, with *Penicillium roqueforti* and *Penicillium candidum* on the rind; featuring an intense flavour with some extended white development from the *roqueforti*.

**QUESOS CORCUERA SL**

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45516 | La Puebla de Montalbán
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AGED MANCHEGO PDO

BRAND

La Celestina

ORIGIN

Castilla La Mancha - Spain

CHEESE TYPE

Hard pressed PDO Manchego

MILK TYPE

Pasteurised Manchego sheeps' milk

AGING

6 months

WEIGHT (piece)

3,2 kg aprox.

TASTING NOTES

Carefully matured for a period of six months, it offers excellent organoleptic characteristics, with its flavour and aroma coming together to seduce the most discerning palates. Made with pasteurised milk from Manchega sheep farms and guaranteed by the protected designation of origin for Manchego cheese. It is the most awarded CORCUERA Manchego cheese.


QUESOS CORCUERA SL

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45516 | La Puebla de Montalbán
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AGED CHEESE MAHÓN-MENORCA PDO

BRAND

Subaida

ORIGIN

Menorca - Spain

CHEESE TYPE

Pressed Paste

MILK TYPE

Raw Cows' milk

AGING

6-8 monts

WEIGHT (piece)

2,5 kg aprox.

TASTING NOTES

Artisanal cheese made with raw cow's milk, with a rind coated in extra virgin olive oil and paprika. Firm, hard texture with an ivory color, and a complex, intense, well-developed flavour with a long-lasting mouthfeel. It suggests notes of aged wood, cured leather, or maturation cellar. Parallelepiped shape with rounded edges and corners, shaped using the 'fogasser' during the production process.

**QUESOS SUBAIDA S.L.**

CAMÍ DE BINIFABINI, S/N,

FINCA SUBAIDA

Menorca . Spain

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DEHESA REAL SOFT PASTE

BRAND

Dehesa Real

ORIGIN

Extremadura - Spain

CHEESE TYPE

Soft paste - "Torta" style

MILK TYPE

Raw sheeps' milk

AGING

2 months

WEIGHT (piece)

800 gr aprox.

TASTING NOTES

Soft spreadable cheese.

Very creamy, making it ideal for spreading.

**S.C.L. COMARCAL AGRICOLA GANADERA DE CASTUERA**

Carretera de Monterrubio s/n

06420, de Castuera - Badajoz

<https://covica.es>

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S.C.L. COMARCAL AGRICOLA GANADERA DE CASTUERA

DEHESA REAL AGED

BRAND

Dehesa Real

ORIGIN

Extremadura - Spain

CHEESE TYPE

Hard Pressed

MILK TYPE

Pasteurised sheeps' milk

AGING

4-9 months

WEIGHT (piece)

3 kg, 1,5 kg, 750 gr, 375 gr aprox.

TASTING NOTES

master cheesemakers shape this delicious aged sheep cheese, with time and patience as essential ingredients. The cheese follows a maturation process of 4 to 9 months under perfect environmental conditions to achieve the characteristic taste of aged Extremaduran sheep cheese.

**S.C.L. COMARCAL AGRICOLA GANADERA DE CASTUERA**

Carretera de Monterrubio s/n

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