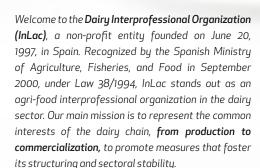


Origin • Culture • Quality • Flavor • Inspiration







ASA JA

Among the wide range of activities of InLac, promotion and communication play a prominent role. We are dedicated to spreading the importance and benefits of Spanish-origin dairy products, highlighting their quality, nutrition, and contribution to a healthy lifestyle. In this context, our campaigns aim to showcase the value of milk and its derivatives, with special emphasis on promoting Spanish cheeses internationally.



InLac is proud to present QUESOS DE ESPAÑA brand, an emblem that encapsulates the rich cheese-making tradition of our country. With over 150 protagonists, 27 Designations of Origin, and 4 Protected Geographical Indications, the story of Spanish cheeses is a captivating narrative that unfolds in a variety of stunning settings. From cool, humid caves in southern Europe to islands bathed by the Mediterranean, and across vast lands protected by majestic castles and noble knights errant, the landscape becomes another character. This natural diversity and unique biodiversity intertwine

harmoniously, creating an inspiring and thrilling story that encompasses centuries of tradition and passion for cheese craftsmanship.

Join the exciting **#Cheestories international campaign by Quesos de España** and embark on a unique journey filled with discoveries. Dive into a road movie that will take you to explore the entire history, culture, and tradition behind Spanish cheeses. Dare to unravel the best-kept secrets of these exquisite delicacies and let yourself be seduced by the fascinating world of cheeses from Spain.



- 1. P.D.O AFUEGA'L PITU
- 2. P.D.O ARZÚA-ULLOA
- 3. P.D.O CABRALES
- 4. P.D.O CEBREIRO
- 5. P.G.I FORMATGE GARROTXA QUESO GARROTXA
- 6. P.D.O GAMONÉU
- 7. P.D.O IDIAZABAL
- 8. P.D.O MAHÓN-MENORCA
- 9. P.D.O PICÓN BEJES-TRESVISO
- 10. P.D.O CAMERANO CHEESE
- 11. P.D.O CASÍN CHEESE
- 12. P.G.I CASTELLANO CHEESE
- 13. P.D.O ACEHÚCHE CHEESE
- 14. P.D.O FLOR DE GUÍA AND GUÍA CHEESE
- 15. P.D.O L'ALT URGELL Y LA CERDANYA CHEESE
- 16. P.D.O LA SERENA CHEESE
- 17. P.D.O MURCIA CHEESE
- 18. P.G.I VALDEÓN CHEESE
- 19. P.D.O IBORES CHEESE
- 20. P.G.I LOS BEYOS CHEESE
- 21. P.D.O MAJORERO CHEESE
- 22. P.D.O MANCHEGO CHEESE
- 23. P.D.O MURCIA AL VINO CHEESE
- 24. P.D.O NATA DE CANTABRIA CHEESE
- 25. P.D.O PALMERO OR LA PALMA CHEESE
- THE TALLIERO ON EATTALIAN CHEESE
- 26. P.D.O TETILLA CHEESE O QUEIXO TETILLA
- 27. P.D.O ZAMORANO CHEESE
- 28. P.D.O QUESUCOS DE LIÉBANA
- 29. P.D.O RONCAL
- 30. P.D.O SAN SIMÓN DA COSTA
- 31. P.D.O TORTA DEL CASAR





AFUEGA 'L PITU



ARZÚA-ULLOA



CABRALES



CEBREIRO



PICÓN-BEJES-TRESVISO



CAMERANO CHEESE



CASÍN CHEESE



CASTELLANO CHEESE



MURCIA CHEESE



VALDEÓN CHEESE



IBORES CHEESE



LOS BEYOS CHEESE



TETILLA CHEESE OR QUEIXO TETILLA



ZAMORANO CHEESE



OUESUCOS DE LIÉBANA

Spain is a country with a great cheesemaking tradition.

More than 150 cheeses, including 27 P.O.D and 4 P.G.I.



FORMATGE GARROTXA QUESO GARROTXA



GAMONÉU



IDIAZABAL



MAHÓN-MENORCA



ACEHÚCHE CHEESE



FLOR DE GUÍA AND QUESO DE GUÍA CHEESE



L'ALT URGELL Y LA CERDANYA CHEESE



LA SERENA CHEESE



MAJORERO CHEESE



MANCHEGO CHEESE



MURCIA AL VINO CHEESE



NATA DE CANTABRIA CHEESE



RONCAL



SAN SIMÓN DA COSTA



TORTA DEL CASAR



PALMERO OR LA PALMA CHEESE

Spanish Blue Cheese





CABRALES

VALDEÓN

Behind **Spanish blue cheese** there is a story full of **tradition, culture** and, of course, **flavour!** Did you know that it is a **blue cheese** characterized by its intensity, which is made with **cow's milk**, or a **mixture of cow's, sheep's and goat's milk?**

Among Spanish blue cheeses, the Gamoneu, the blue P.G.I Valdeón or the mythical P.D.O. Cabrales Cheese stand out. Its secret? The place where they mature: the caves of the Picos de Europa.

There, the cheeses spend a minimum of **two months** after their elaboration phase, maturing in this humid and fresh environment until they reach a **unique texture** and flavor.

This process makes these cheeses with a **penetrating** smell, buttery on the palate and with a more or less intense spicy aftertaste, depending on the type of milk and the ripening time.



Spanish Blended Cheeses



IBERIAN BLENDED

Almost **half of Spanish cheeses** are made from **a mixture of cow's, goat's and sheep's milk**.

Cow's milk is the most commonly used to make cheese in Spain. When making a mixed cheese, cow's milk provides the sufficient quantity, as well as the basis for the flavor and acidity, while goat's milk provides the white color and a spicy or acid flavor. Sheep's milk, on the other hand, improves the cheese's flavor, consistency, aroma and fat content.

Depending on the time they spend maturing, they

can be **soft cheeses** when they mature for 7 days, **semi-cured** if they mature from 20 to 35 days, **cured cheeses** between 45 and 105 days, or **old cheeses**, which are those that mature the longest, specifically from 100 to 180 days.

Within these cheeses, **the most common mixed cheese in Spain** is the **lberian type cheese**, made with a mixture of the three milks (at least 50% cow's milk, 30% goat's milk and 10% sheep's milk).



Spanish Sheep Cheeses



One of the most outstanding Spanish cheeses is sheep cheese, as P.D.O Idiazábal, P.G.I. Castellano Cheese, P.D.O Zamorano Cheese, and of course, the P.D.O Manchego Cheese.

The **P.D.O** Manchego cheese is the Spanish cheese most consumed in the USA. For a cheese to be called Manchego, it must be made from La Mancha sheep's milk and mature for at least 30 days.

This cheese is distinguished by its **pressed paste**, **natural color and acid flavor**, with a **slight intense touch**, but with an exquisite taste. It is also characterized by having a pattern on its rind and being divided into four equal parts.



Spanish Unique Cheeses



In Spain there are many cheeses that receive this name, such as the Tetilla Cheese, Afuega el Pitu, P.D.O Torta del Casar, or a unique cheese produced in Murcia, with a unique ingredient... P.D.O. Murcia al vino, which is the second most exported Spanish cheese to the United States.

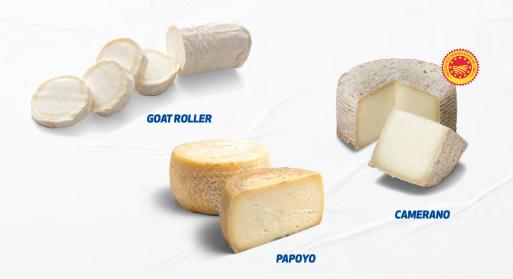
To make this **delicious cheese**, only **Murcian-Granadine goat's milk** and **wine**, which must be red and from the region of Murcia, specifically the **Monastrel grape variety**, can be used.

Once it has been made, the **cheese matures for 45** days until it reaches its incredible **creamy texture**, its **acidic flavor** and its **intense aroma of wine**.

If you like cheese, and you like wine, your cheese is **Murcia al vino!**



Spanish Goat Cheeses



There are many **Spanish cheeses** made only with **goat's milk**, such as **Payoyo** Cheese, the **P.D.O. Camerano** Cheese... or the mythical **Rulo de cabra** used in every kitchen in the world.

Its **ripening time** is **one week**, enough time for a white mold called **penicilum** to work its magic, changing the structure of the cheese and giving it **the perfect** **aroma** and **its characteristic flavor**. An **acidic flavor**, **smooth on the palate** and with nuances reminiscent of **earth** and **damp wood**.

In addition, it is a cheese that pairs perfectly with an infinite number of flavors, whether **sweet or savory**.



Spanish Cheeses from the Islands



Among the **Spanish cheeses** the **cheeses of the islands** stand out, such as the **P.D.O Majorero** Cheese, or the **smoked canary cheese**, both from the Canary Islands.

The **P.D.O Majorero** Cheese is made with **goat's milk**, which is given marjoram when grazing, and matures in **temperate climates**.

In the Balearic Islands, the P.D.O. Mahón Menorca Cheese is made from Friesian cow's milk from the island of Menorca. It is only considered artisanal when no preservatives are used in its production.







cheesesfromspain.com