

CHEESES FROM SPAIN

Origin • Culture • Quality • Flavor • Inspiration





InLac
ORGANIZACIÓN INTERPROFESIONAL LÁCTEA



Welcome to the **Dairy Interprofessional Organization (InLac)**, a non-profit entity founded on June 20, 1997, in Spain. Recognized by the Spanish Ministry of Agriculture, Fisheries, and Food in September 2000, under Law 38/1994, InLac stands out as an agri-food interprofessional organization in the dairy sector. Our main mission is to represent the common interests of the dairy chain, **from production to commercialization**, to promote measures that foster its structuring and sectoral stability.

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.

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
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

CHEESES FROM SPAIN

Spain is a country with a great cheesemaking tradition.

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



AFUEGA 'L PITU



ARZÚA-ULLOA



CABRALES



CEBREIRO



FORMATGE GARROTXA
QUESO GARROTXA



GAMONÉU



IDIAZABAL



MAHÓN-MENORCA



PICÓN-BEJES-TRESVISO



CAMERANO CHEESE



CASÍN CHEESE



CASTELLANO CHEESE



ACEHÚCHE CHEESE



FLOR DE GUÍA
AND QUESO DE GUÍA CHEESE



L'ALT URGELL
Y LA CERDANYA CHEESE



LA SERENA CHEESE



MURCIA CHEESE



VALDEÓN CHEESE



IBORES CHEESE



LOS BEYOS CHEESE



MAJORERO CHEESE



MANCHEGO CHEESE



MURCIA AL VINO CHEESE



NATA DE CANTABRIA
CHEESE



PALMERO OR
LA PALMA CHEESE



TETILLA CHEESE
OR QUEIXO TETILLA



ZAMORANO CHEESE



QUESUCOS DE LIÉBANA



RONCAL



SAN SIMÓN DA COSTA



TORTA DEL CASAR

Spanish Blue Cheese



CABRALES



GAMONEU



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 **Iberian 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



IDIAZABAL

MANCHEGO

ZAMORANO

CASTELLANO

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.



**CHEESES
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Spanish Unique Cheeses



MURCIA AL VINO



AFUEGA'L PITU



TETILLA



TORTA DEL CASAR

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!**



CHEESES
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Spanish Goat Cheeses



GOAT ROLLER



PAPYOYO



CAMERANO

There are many **Spanish cheeses** made only with **goat's milk**, such as **Papoyo 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



MAJORERO



MAHÓN-MENORCA



**CANARY ISLAND
smoked cheese**

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.





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FROM SPAIN



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