

# MAHÓN DOP SEMI CURADO & CURADO



**QUINTANA**  
Balearic Islands, Spain



## SENSORY PROFILE

This is semi-hard DOP certified cheese is from the island of Menorca, the most northerly of the Balearic Islands, in the Mediterranean Sea. The island is rocky with a mild climate and heavy rainfall. Sea winds and high atmospheric humidity irrigate the pastures, giving the milk a high acidity and a touch of saltiness. The paste's slightly acidic and salty flavor contrasts with the hint of spice from paprika that is rubbed onto the rind during the aging process. Mahón pairs perfectly with Spanish red wines such as Rueda, Mancha, Rioja or Ribera de Duero as well as with many beers. In Spain, it is often eaten both at breakfast and as a dessert when it is fresh and complimented by a white Cava. It also melts well and is often grated over pasta, rice and vegetable dishes.

**2019-20 Super Gold for Curado, World Cheese Awards**  
**2018 Bronze Hard DOP Mahón World Cheese Award**  
**2017 & 2018 Best Artisanal Cured Mahon-Menorca DOP**  
**2017 Gold Salón Gourmets**

**Ingredients:** Raw cow milk, animal rennet, paprika into the rind

## TRADITION

The production of Mahón dates back to the Roman times. During the 1940s, members of the Florit Camps family who lived in Alaior (Menorca) started to mature cheeses. They bought fresh cheeses in the farms and after a time of "affinage" they sold them in Menorca, Mallorca and in some Barcelona areas. At the end of the year 2002, the company was transferred to the family Triay. Today, cheesemaker J. Bosco Triay Barber a "Maestro Artesano Quesero" and "Maestro Artesano Madurador/Afinador de Quesos" brings his passion, experience, knowledge and sensitivity to make the Mahón cheeses of Queso Quintana stand out among its peers.

**AGED** Semi Curado (3-4 months)

**RETAIL SIZE** 6 lb wheel

**ITEM NO** 45186

**CASE** 2 x 6 lb

**AGED** Curado (8-9 months)

**RETAIL SIZE** 6 lb wheel

**ITEM NO** 45185

**CASE** 2 x 6 lb

REVISED 12/29/2020

