

MAHÓN DOP SEMI CURADO & CURADO



Balearic Islands, Spain



2019-20 Super Gold for Curado, World Cheese Awards

2018 Bronze Hard DOP Mahón World Cheese Award

2017, 2018 & 2025 Best Artisanal Cured Mahon-Menorca DOP

2017 Gold Salón Gourmets

AGED Semi Curado (3-4 months)

RETAIL SIZE 5 lb wheel

ITEM NO R45186

CASE 2 x 5 lb

AGED Curado (8-9 months)

RETAIL SIZE 5 lb wheel

ITEM NO R45185

CASE 2 x 5 lb

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.

Ingredients: Raw cow's milk, animal rennet, paprika on 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.



REVISED 7/9/2025