

MAHON CURADO DOP



CODE	40216
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COUNTRY OF ORIGIN	Spain
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TYPE OF MILK	Raw Cow's milk
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WEIGHT	2 kg approx
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Raw cow's milk cheese, crusted with olive oil and paprika

DESCRIPTION

Raw cow's milk cheese produced in the Balearic Islands, crusted with olive oil and paprika

APPEARANCE

Generally square shape, it has an intense ocher-colored rind due to the rind treatment with oil and paprika; the paste, pressed, is compact at the heart to become more melting near the crust

TASTE

Sweet, it develops notes of caramel and umami at the center with an increase in aromatic complexity as you get closer to the crust

MATURING

At least 6 months

PRODUCER

Quesería Cultivo - Madrid - Spain

OUR SELECTION

Producer, selector, refiner and cheese shop: Quesería Cultivo represents all these things together. The Quesería Cultivo has a wide and selected range of Spanish cheeses that derive from the close collaboration with small artisan producers

CURIOSITY

This cheese has a basically square shape. It has an intense ocher-colored rind due to the rind treatment with oil and chilli; the paste, pressed, is compact at the heart to become more melting near the crust

SUGGESTIONS

To try in combination with a good balsamic vinegar, perfect with nuts and hazelnuts; as for the wine is ideal to accompany white wines with good acidity or a Pale Ale beer