

MAHON CURADO DOP



CODE	40216
COUNTRY OF ORIGIN	Spain
TYPE OF MILK	Raw Cow's milk
WEIGHT	2 kg approx

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 ochre-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 ochre-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