



Cabrales Blue – One of the world's most striking cheeses. It's produced in limited quantities using traditional farmhouse methods. It is a cow's milk cheese which is slow aged in caves and only comes from the town of Cabrales and three other villages in the province of Asturias. It is the only blue cheese that becomes blue naturally and without addition of the Penicillium usually added to all other blues. For this reason, some cheeses become blue while others don't. This makes production less than normal, and this leads to the rarity of this

cheese. It is especially good with salami and a full-bodied red wine or as a dessert, it is delicious with a sweet sherry achieving a perfect sweet-sour-salty taste combination.



Mahon – An all cow's milk cheese produced on the island of Menorca. This is an aged Mahon but this cheese can be from fresh to aged. Mahon one of the few cow's milk cheeses made in Spain. Mahon boasts a certain sharpness, and its lemony, salty flavors evince the rural Mediterranean seascape. Its rind contains a hard, crumbly cheddar-like texture and darkens as the wheels age. After aging for a month, the rind is rubbed with olive oil mixed with paprika which gives it a yellow or slightly orange color. Its creamy texture makes it ideal for grating over pasta, rice or vegetable dishes. It is traditionally served as an appetizer drizzled with olive oil and serve with a sprig of rosemary.



Manchego – This is the most important and well-known sheep's milk cheese in Spain and is made only from the whole milk of Manchego sheep in the "La Mancha" region also home of Don Quixote. It has a black gray or buff colored rind with a crosshatch pattern, the interior ranges from stark white to yellowish, depending on age. It has a number of holes and a mild, slightly briny, nutty flavor. It is sold at various stages of maturity: at the age of 13 weeks it is described as curado (cured) and, when over three months old it is referred to as viejo (aged). There is a peppery bite to cheeses that have

reached a great age. The taste is well developed but not too strong, buttery and slightly piquant. It is often served with membrillo, a sweet quince paste.



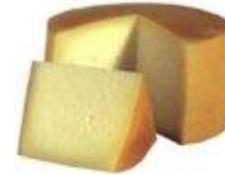
Urgelia – Also known as la Cerdayana, this is a soft cow's milk cheese cured for a short time and is produced in the mountainous region of Catalonia near the Pyrenees. It has a creamy ivory color with lots of small irregular holes. The taste is intense and is the perfect cheese for light dishes from greens and salads to meat and fish and pairs well with white wines, dry or fruity.



Tetilla – The word "tetilla" (meaning nipple) clearly defines the traditional shape of this cheese, that is, a flattened pear-shaped cone with a small nipple on the top. This is the most characteristic cheese from Galicia, easily recognized by its shape and smooth, fine, yellow straw-colored rind. The soft paste, thick and smooth with few air pockets, is very creamy on the palate. It is the most popular traditional cheese in Galicia. A predominantly farming culture, Galicia is the Spanish autonomous region with the highest production of cow's milk. In each corner of the region, one can find cheese-makers producing Galician Tetilla cheese. Tetilla melts easily and is a favorite with children.



Ibores – is a zesty, warm-flavored goat's milk cheese from the rugged province of Extremadura in Spain. It is firm, with a pleasant, lingering tangy finish. Rubbed with paprika and olive oil during the two month aging process, the wheels are visually striking and offer a great alternative to fresh goat cheeses. Ibores is very versatile for pairing with many wine types and goes well with Riesling.



Idiazabal – This is a robust and sharp sheep's milk cheese from the Basque region's laxta breed of sheep. It is normally smoked with beechwood, hawthorn or cherry wood. An unsmoked version is also available. The cheese is handmade and covered in a hard, dark brown, inedible rind. It is aged for a few months and develops a nutty, buttery flavour, eaten fresh, often with quince jam. If aged longer, it becomes firm, dry and sharp and can be used for grating. It is the perfect complement for grilled meats or grated over salads. Best with full bodied wine.



San Simon – Is another cheese from Galicia. It is a smaller sized cheese called bufones (dunce caps) due to the shape. It is aged from soft to semi-cured and smoked superficially. The region of Galicia is almost a country of its own -- green and lush with rugged mountains and ocean water lapping into peaceful fjords. The people are Celts, complete with bagpipes. Before the days of refrigeration, many fresh cheeses were lightly smoked over a hard wood fire to preserve them. This is essentially how San Simón came to be -- a tetilla-type cow's milk cheese, which has been left to briefly cure after being lightly smoked for two weeks. Use San Simón as you might an Edam or Gouda cheese -- either sliced cold as a snack, or melted - as a complement to many dishes. Its firm chestnut-orange exterior protects a soft, flavorful white center.



Tronchon— Tronchon is a very small village in the southeastern part of Spain's wild and mountainous Teruel province. The town and its surrounding area has an age-old tradition of raising sheep and goats in mixed herds. This tradition led to the creation of Tronchon cheese, which is made from a blend of goat, sheep and cow milk. This uniquely volcano-shaped cheese is beautiful and delicious. With its smooth, buttery, fresh flavor and springy texture, Tronchon is a longtime family favorite in Spain. It goes great with green Spanish olives and a fruity red Rioja. Made from pasteurized goat, ewe and cow's milk.



Cabra al Vino (drunken goat)— Also known as Queso de Cabra al Vino. We assure you no goats were harmed in the making of this cheese; instead, it is the wheel of cheese which has been "made drunk" by submerging it in a bath of Doble Pasta wine (Mourvedre grapes) for 72 hours, giving the rind a vivid purple hue. Mild, sweet, and fruity, it has a smooth, creamy, semi-firm texture. An excellent choice for goat cheese novices, as well as those who know they love the goat. Made of pasteurized goat's milk in the village of Jumilla, in Murcia, Spain.



Cadi Flor – This cheese is produced from whole pasteurized milk of the frisona breed of cows in the Catalonian Pyrennes. Cadi Flor is mild but distinctive with a butterscotch color and the mellow nuttiness of an aged gouda with the pleasant sharpness reminiscent of a fine cheddar.

Caprichevre A goat's milk cheese from the plans of the La Mancha. It is renowned for its mellowness, full flavor and slightly grainy texture. It is aged from 3 months to a year or more.



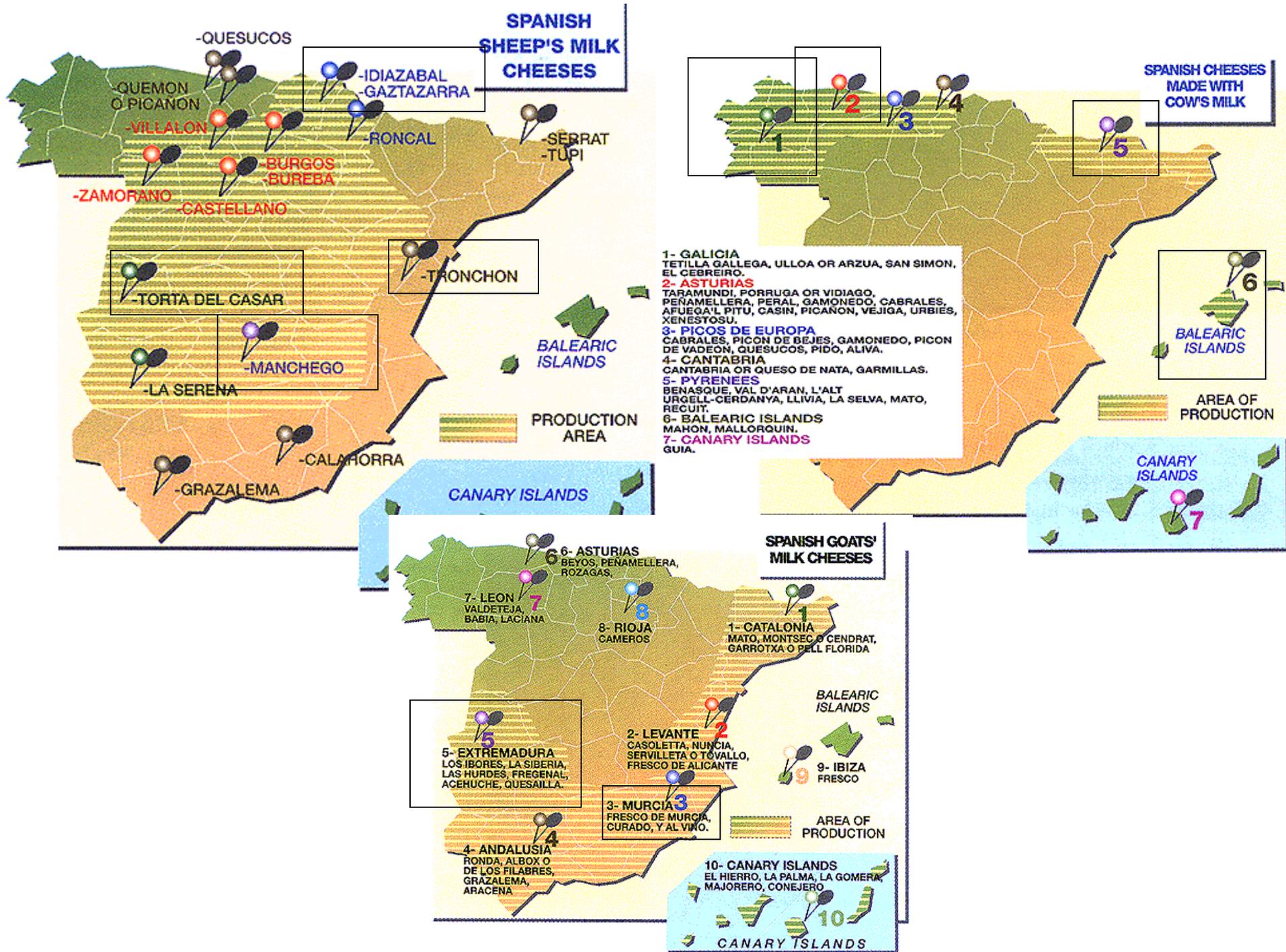
Slow Food
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Flavors of Spain & Portugal Cheese Descriptions



Torta del Casar - is a sheep's milk cheese from the Extremadura region of west central Spain. It has a delightfully creamy, even spreadable texture and rich, intense, and flavorful taste. Its name refers to its "cake"-like shape, akin to a Spanish potato omelet or tortilla. Torta del Casar has a gamey, acidic, and somewhat smokey flavor. When ripe, the wheels of Torta can be sliced, or a hole can be cut in the top and the paste scooped out with a spoon or piece of crusty country bread. Pair this cheese with Syrah or Tempranillo.

Alveihe - A Creamy cheese from Portugal





Cheeses with mix of Cows´, Ewes´ and Goats´ milks: (In Black, 1 to 10)

- 1 - Cabrales
- 2 - Ahumado de Aliva
- 3 - Pido
- 4 - Picon
- 5 - Quesucos de Liebana
- 6 - Genestoso
- 7 - Gamonedo
- 8 - Peñamellera
- 9 - Tenerife
- 10 - Herreño

Cheeses with mix of Ewes´ and Goats´ milks: (In Red, 11 to 18)

- 11 - Casín
- 12 - Tronchón
- 13 - Casoleta
- 14 - Servilleta
- 15 - La Nucia
- 16 - La Calahorra
- 17 - Grazalema
- 18 - La Gomera

Cheeses with mix of Cows´ and Goats´ milks: (In Blue, 19 to 21)

- 19 - Beyos
- 20 - Mato
- 21 - Armada

Cheeses with mix of Cows´ and Ewes´ milks: (In Green, 22 to 27)

- 22 - Porrúa
- 23 - Villalón
- 24 - Burgos
- 25 - Ansó-Hecho
- 26 - Malloquín
- 27 - Flor de Guía