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QUEAMA MENORCA QUESO MAHON

PRODUCER: *Queama Menorca*

ORIGIN: *Menorca, Spain*

ANIMAL: *Cow*

STYLE: *Semi hard*

Mahon takes its name from the natural port on the island of Menorca in Spain. Along with other Spanish cheese such as Manchego and San Simon, Mahon is considered a Spanish regional classic.

Produced for more than a century the production and maturation methods have been continuously refined resulting in the unique cheese that we know today. Mahon achieved PDO status in 1985.

The rind is often rubbed with paprika and olive oil, resulting in a sticky rusty brown rind. The cheese is commonly sold in two age profiles; semi curado (2-5 months) and curado (minimum 5 months).

Both semi curado and curado cheeses display the typical flavours of buttery nuttiness that is specific to Mahon. Younger mahon cheeses contain a salty sharpness that mellows as the cheese continues to age. More mature curado cheeses slowly morph into a full-flavoured intense cheeses with a distinct kick.

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