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alimentias

THE TASTE OF SPAIN





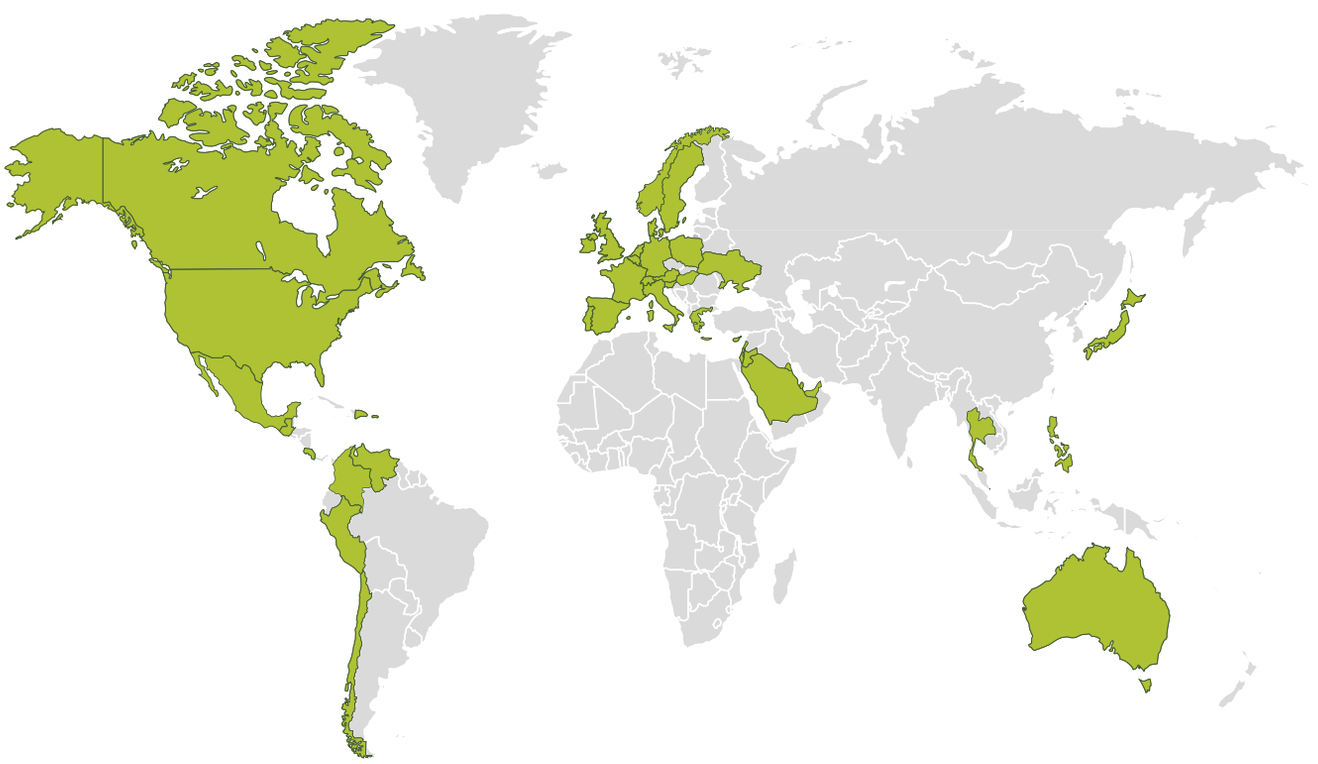
Since 1999, Alimentias has been bringing Spain's finest cheeses to the world, made with fresh milk from local farmers and inspired by the traditions of Castilla-La Mancha.

19 99
alimentias
THE TASTE OF SPAIN

+25
Years of experience

TOP 5
Spanish producer of Manchego cheese

42
Countries



Double-digit growth in the Manchego PDO production
Leading market growth year after year

Top exporter of Manchego PDO
Exported to over 40 countries worldwide

Commitment to Animal Welfare
Partnering with farms that raise animals with care and respect for natural practices

1999

The Beginning

Alimentias is born from a passion for cheese and a commitment to quality. Don Juan becomes the face of our Manchego cheeses worldwide.

2007

Expanding Horizons

We join forces with over 26 cheesemakers across Spain, bringing more flavors, stories, and traditions to the table.

2010

Going Global

Our cheeses cross oceans! Europe, Australia, and the USA embrace our Manchego, reaching 18% of the US market.

2016-2018

Modernization & Excellence

We build a white room and cutting plant, upgrading operations and earning IFS and BRC certifications. A step forward in quality and trust.

2019

Don Juan, Reimagined

A fresh identity that blends modern elegance with rich cheese-making heritage.

2020-2021

Our Cheese Caves

In Jerez de la Frontera, we create our own aging caves, developing an innovative method to mature Manchego PDO and other exclusive specialty cheeses.

2022

Growth & Leadership

Over 30% annual growth cements our place as Spain's second-largest Manchego exporter, representing 15% of total production.

2023-2024

Partnerships & Expansion

Joining forces with TGT, Spain's cheese leader, we grow stronger together, bringing more value to cheese lovers worldwide.

TODAY

Rebranding & Innovation

Alimentias and all its brands get a fresh, modern look. We keep innovating, offering new cheese flavors and accompaniments.



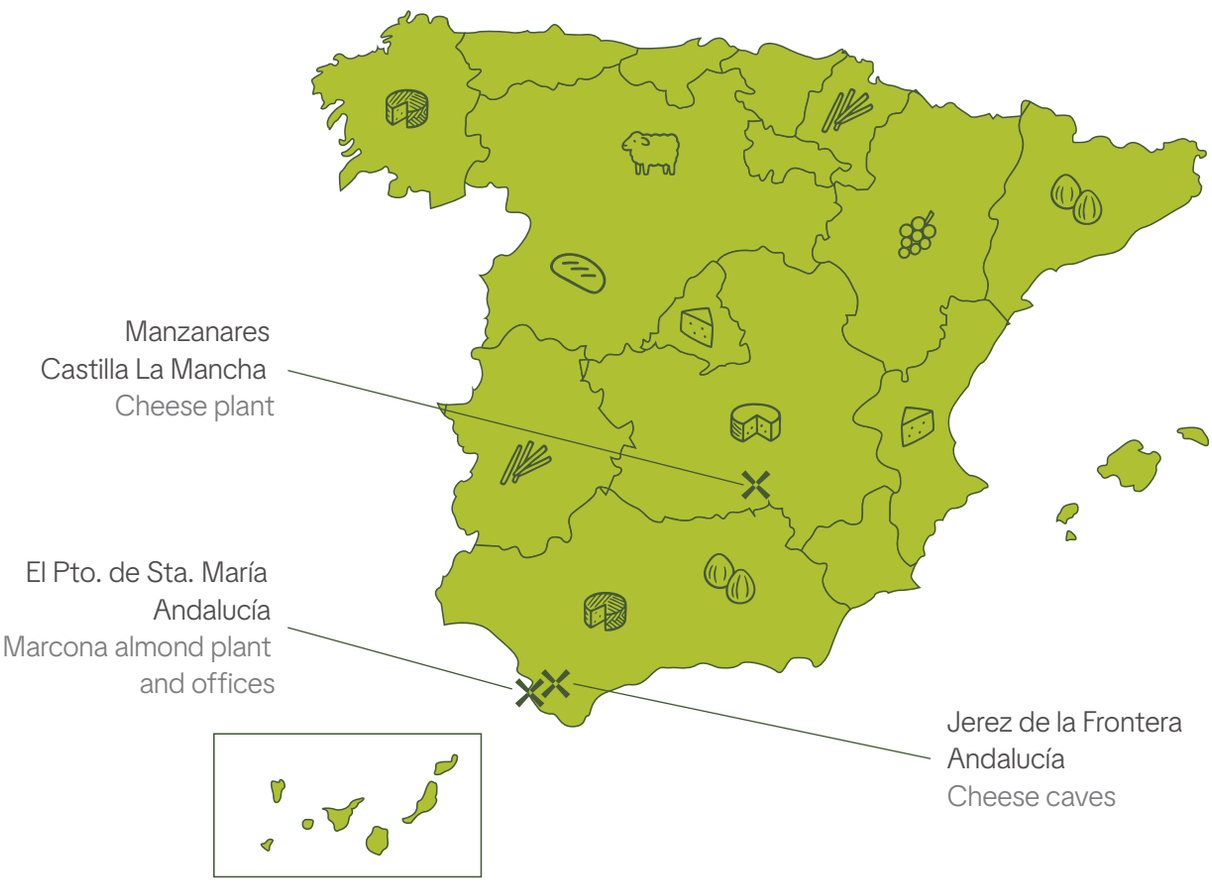




Our goal is to bring the ***true taste of Spain*** to the world with ***every creation.***



About us.



Since 1999, Alimentias has been dedicated to crafting and delivering the finest cheeses and specialties from Spain to the world.

Our selection, from classic Manchego to cave-aged varieties, paired with accompaniments like Marcona almonds , reflects Spain's landscapes, traditions, and passion for flavor and invites you to share meaningful moments around the finest food.

Every cheese tells a story of the land, the people, and the care we invest in every step and our awards reflect our drive to improve, innovate and meet the needs of our clients.

With a global logistics network and a committed team, Alimentias is your trusted partner for bringing the true taste of Spain to every table.

Mission

Bringing the authentic taste of Spain to the world with traditional cheeses and Mediterranean specialties.

Vision

To be the global reference for authentic Spanish cheese , sharing Spain's rich flavors with cheese lovers everywhere.

Values

- Innovative tradition
  Blending heritage with modernity.
- Quality
  Committed to the finest ingredients and techniques.
- Animal welfare
  Prioritizing natural, respectful environments for our flocks.
- Sustainability
  Reducing waste, investing in renewables and responsible sourcing.

Commitment to quality & sustainability

Across all our facilities, we are committed to the highest global standards (BRC and IFS), we continuously improve our processes to reduce our carbon footprint, minimize water waste, and limit the use of plastics and microplastics.

At Finca María Paz, located in Jerez de la Frontera, we've installed 230 solar panels to cover nearly all energy needs and planted Marcona almond, Cornicabra olive, and quince trees to promote local biodiversity.



The cheese caves

At the heart of the Sherry region, our cheeses mature in underground caves beneath Finca María Paz, where time and the environment shape their unique character. This special process allows our cheeses to develop deep, complex flavors.

One of our most distinctive creations is a raw sheep's milk cheese aged in Sherry casks , absorbing the aroma that reflects the soul of the region.

Our brands.



The new DON JUAN identity brings a more charismatic and recognisable character to life, strengthening the brand's personality and emotional connection with consumers.

A bolder, refreshed typography enhances visibility and presence, balancing heritage with a contemporary edge. The result is a retro-modern brand that feels both authentic and relevant, with a flexible identity system that elevates packaging and increases overall stand-out and appeal.



CincoQ's evolves towards a more ordered and symmetrical identity, achieving greater clarity, balance and recognition while preserving its distinctive character.

A minimalist packaging design highlights its singular maturation in Sherry wine casks, reinforcing its premium positioning and cultural heritage. Overall, the brand projects sophistication, authenticity and international ambition, with a flexible identity ready to grow across future ranges.

SANTA MARTA

Authentic Sheep Cheese

SANTA MARTA evolves into a more direct and memorable brand, with a simplified name that feels modern and culturally positive while staying true to its roots.

A bold typographic approach strengthens visibility and impact, particularly on packaging, where the new identity delivers greater on-shelf presence and competitiveness.

TAPAS PARTY

Ready-to-eat cheese selection

TAPAS PARTY adopts a bold, contemporary identity built around a distinctive typeface that ensures strong on-shelf recognition.

The packaging balances premium quality with a sophisticated, celebratory spirit, reflecting both care and enjoyment. Overall, the brand projects modernity, versatility and indulgence, positioning itself as the perfect choice for any occasion.

1969

PERFECT CHEESE MATCH

The new 1969 identity centres on an elegant, contemporary typeface that elevates the brand's perceived quality and positions it in a more premium, aspirational space.

A clear and structured packaging system improves legibility while giving prominence to the main ingredient or flavour, enhancing on-shelf impact and ease of choice. Overall, the brand evolves into a more refined, visible and confident proposition, with stronger presence and clarity across its range.

Our products.





Our products are organized by category. For each item, you'll find detailed information on the type of milk used, the production process, weight, shelf life, pack size, and some recommendations on how best to enjoy it.

From our ***cheese caves.***



Born from our passion for cheese and the rich heritage of the Jerez region, these cheeses are aged through a unique and innovative process in underground caves, where they develop deep flavors and special textures. Made for those seeking an authentic and bold flavor experience.



DON JUAN

Don Juan Cave-Aged Manchego offers a exceptional experience with every bite. This cheese matures in our exclusive underground caves at Finca María Paz, where we recreate the perfect conditions of La Mancha, with each step of the process designed to elevate its flavor.

First, the cheese rests for 60 days in La Mancha before moving to our caves, where it spends 2 months in each of the chambers named after the seasons, spring, summer, autumn, and winter .
Each chamber has its own environment, with varying temperature, humidity, light, and airflow, helping to develop a rich, complex taste.

The greenhouse at the heart of the caves, where we grow lavender, thyme, and rosemary, is connected to the chambers, infusing the cheese with a herbal and floral aroma.



Depending on the aging time, Don Juan Cave-Aged Manchego has either a creamy or crystallized texture, with a deep, savory flavor that reflects the perfect balance of tradition and innovation.

It's more than just cheese, it's an experience to savor.

Don Juan Cave Aged Manchego PDO

4 MONTHS



	3kg /250g /200g /150g
	Wheels: 12 months Wedges: 10 months
	Wheels: 2 units/case Wedges: 8, 10 or 12 units/case
	Red Wine Tempranillo Sherry Amontillado Olives & Marcona almonds

Don Juan Cave Aged Manchego PDO

6 MONTHS



	3kg /250g /200g /150g
	Wheels: 12 months Wedges: 10 months
	Wheels: 2 units/case Wedges: 8, 10 or 12 units/case
	Red Wine Tempranillo Sherry Amontillado Olives & Marcona almonds

Don Juan Cave Aged Manchego PDO

10 MONTHS



	3kg /250g /200g /150g
	Wheels: 12 months Wedges: 10 months
	Wheels: 2 units/case Wedges: 8, 10 or 12 units/case
	Red Wine Tempranillo Sherry Amontillado Olives & Marcona almonds

CINCO Q's
5Q
SIGNATURE CAVE AGED CHEESES

CincoQ's is a raw sheep's milk cheese born from Alimentias' passion for combining tradition and innovation. Made with carefully selected Spanish sheep's milk, it follows a special maturation process in Jerez de la Frontera.

Once the cheese reaches the right stage, it is bathed in Oloroso Sherry and then transferred into casks that previously held this wine. There, it continues aging for up to 6 months in our specially designed cellar at Finca María Paz, where temperature and humidity replicate the environment of a traditional Jerez bodega.



This process allows the cheese to slowly absorb the aromatic nuances of the Sherry-soaked wood, developing a firm, slightly crystalline texture and a silky mouthfeel. The flavor is rich and complex, with nutty sweetness and dried fruit notes enhanced by the subtle influence of Oloroso.
It's a cheese that speaks of tradition, innovation, and the beauty of blending not only two iconic flavors, sheep's milk and Sherry, but also the soul of Jerez with our passion for Spanish cheesemaking.

CincoQ's Sheep cheese aged in Sherry Cask



3kg

12 months

1 units/case

Red Wine Cabernet Sauvignon
Sherry Oloroso
Sweet Oporto wine
Quince paste & Fig jam

CincoQ's Sheep cheese aged in Sherry Cask



250g/ 200g/ 150g

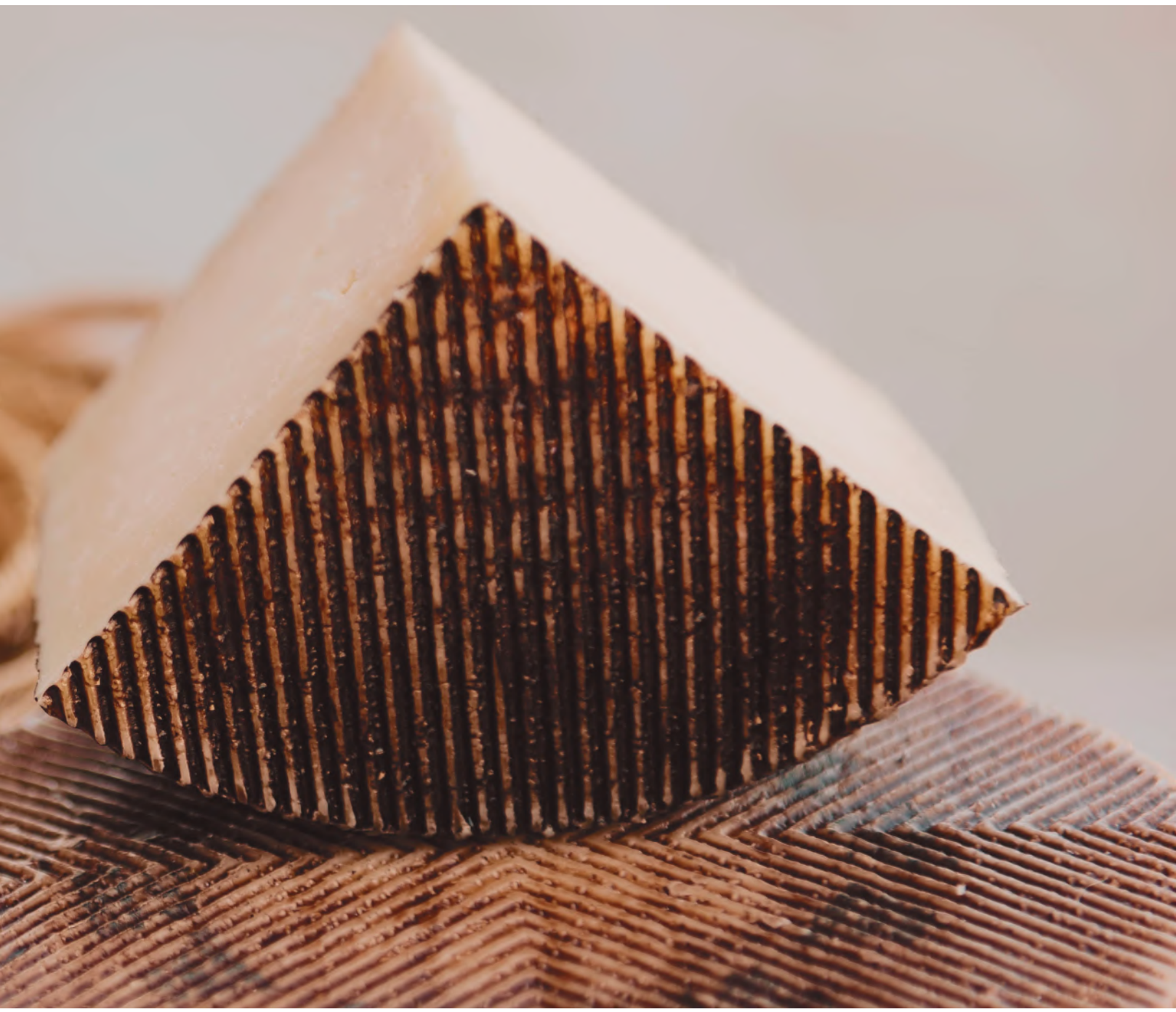
10 months

8, 10 or 12 units/case

Red Wine Cabernet Sauvignon
Sherry Oloroso
Sweet Oporto wine
Quince paste & Fig jam

Traditional cheese.





Our range of traditional Spanish cheeses brings the best of Spain's classic flavors to the table. From the renowned Manchego PDO to popular Sheep, Goat, and Ibérico cheeses, we offer a variety that caters to every taste, from rich, creamy textures to bold flavors, we have the perfect cheese for every occasion.

DON JUAN

Manchego cheese is Spain's most famous cheese, protected by the Designation of Origin (PDO), and recognized worldwide for its exclusive qualities.

What sets it apart is the exclusive use of milk from Manchega sheep, a breed that grazes in the arid fields of Castilla La Mancha. This results in a semi-hard texture, with nutty notes and a sweet, balanced flavor. The signature rind pattern, which can be found on all Manchego-style cheeses, comes from traditional esparto grass molds, still used in artisanal production today to press and shape the cheese.

Our Don Juan Manchego PDO is crafted with a unique formula that we refine to perfection, combining traditional methods with modern techniques.



Don Juan Manchego Cheese PDO

4 MONTHS



3kg /1kg /250g /200g /150g

Wheels: 12 months
Wedges: 10 months

3 kg: 2 units/case
1 kg: 6 units/case
Wedges: 8, 10 or 12 units/case

White Wine Verdejo
IPA Craft Beer
Quince paste & fruit cake

Don Juan Manchego Cheese PDO

6 MONTHS



3kg /1kg /250g /200g /150g

Wheels: 12 months
Wedges: 10 months

3 kg: 2 units/case
1 kg: 6 units/case
Wedges: 8, 10 or 12 units/case

White Wine Verdejo
IPA Craft Beer
Quince paste & fruit cake

Don Juan Manchego Cheese PDO

12 MONTHS



3kg /1kg /250g /200g /150g

Wheels: 12 months
Wedges: 10 months

3 kg: 2 units/case
1 kg: 6 units/case
Wedges: 8, 10 or 12 units/case

White Wine Verdejo
IPA Craft Beer
Quince paste & fruit cake

Spanish goat cheeses stand out for their fresh, tangy taste. Made from the milk of goats primarily raised in the Mediterranean region, these cheeses offer smooth textures and a slightly sharp taste. They range from mild and delicate to intense and aged, and with flavors.

Don Juan Goat Cheese

SEMICURED



3kg /250g /200g /150g

Wheels: 12 months
Wedges: 10 months

Wheels: 2 units/case
Wedges: 8, 10 or 12 units/case

Dry White Wine (Albariño)
Wheat Beer
Fig jam & Walnut bread

Don Juan Goat Cheese

CURED



3kg /250g /200g /150g

Wheels: 12 months
Wedges: 10 months

Wheels: 2 units/case
Wedges: 8, 10 or 12 units/case

Aged Rioja Red Wine
Belgian Dubbel Beer
Quince paste & almonds

Don Juan Goat Cheese

WITH RED WINE



	3kg /250g /200g /150g
	Wheels: 12 months Wedges: 10 months
	Wheels: 2 units/case Wedges: 8, 10 or 12 units/case
	Young Tempranillo wine Rosé Wine Red grapes & rustic bread

Don Juan Goat Cheese

WITH ROSEMARY



	3kg /1kg/ 250g /200g /150g
	Wheels: 12 months Wedges: 10 months
	3kg: 2 units/case 1kg: 6 units/case Wedges: 8, 10 or 12 units/case
	Verdejo Wine IPA beer Black olive tapenade, apricot & almonds fruit cake

Don Juan Servilleta Cheese

GOAT



	1,5kg /400g
	Wheels: 12 months
	2 or 10 units/case
	Sparkling Wine (Cava) Wheat beer Tomato jam & Rosemary crackers

Spanish sheep cheeses are known for their rich and smooth texture. The singular flavors develop from the sheep grazing in the dry, sunlit fields of Spain, offering a taste that's nutty, slightly sweet, and full of depth. Available in different flavors.

Don Juan Sheep Cheese

WITH ROSEMARY



	3kg /1kg/ 250g /200g /150g
	Wheels: 12 months Wedges: 10 months
	3kg: 2 units/case 1kg: 6 units/case Wedges: 8, 10 or 12 units/case
	Garnacha Red Wine Amber ale Roasted nuts, breadsticks

Don Juan Servilleta Cheese

SHEEP



	1,5kg /400g
	Wheels: 12 months
	2 or 10 units/case
	Sherry Fino Wine Belgian beer Pear chutney & crusty bread

Cheese loaves are a versatile option designed for industrial and foodservice use. With its uniform shape and consistent texture, it's ideal for slicing, grating, or melting in a wide range of applications. Perfect for sandwiches, ready meals or cheese sauces, it delivers a mild, creamy flavor that adapts to many recipes. Available in different milk types - Sheep, Goat, Ibérico - and maturations to suit any production needs.

Don Juan Loaf Cheese

GOAT



2,5kg	
8 months	
2 or 4 units/case	
Dry White Wine (Albariño) Wheat beer Fig jam & walnut bread	

Don Juan Loaf Cheese

SHEEP



2,5kg	
8 months	
2 or 4 units/case	
White Wine Verdejo IPA craft beer Quince paste & fruit cake	

Don Juan Loaf Cheese

IBÉRICO



2,5kg	
8 months	
2 or 4 units/case	
Young Rioja Red Wine Lager beer Apple slices & Marcona almonds	

Ibérico cheese is the most popular cheese in Spain. Its unique blend of cow, sheep and goat milk creates a well-balanced flavor, combining the creaminess of cow milk, the tang of goat milk, and sweetness of sheep milk. Available in both semi-cured and cured varieties.

Don Juan Ibérico Cheese

SEMICURED



3kg /250g /200g /150g

Wheels: 12 months
Wedges: 10 months

Wheels: 2 units/case
Wedges: 8, 10 or 12 units/case

Young Rioja Red Wine
Lager beer
Apple slices & Marcona almonds

Don Juan Ibérico Cheese

CURED



3kg /880g /250g /200g /150g

Wheels: 12 months
Wedges: 10 months

3kg: 2 units/case
880g: 6 units/case
Wedges: 8, 10 or 12 units/case

Ribera del Duero Red Wine
Dark ale
Quince paste & seeded bread



Don Juan Ibérico 33-3 Cheese

SEMICURED



3kg /250g /200g /150g

Wheels: 12 months
Wedges: 10 months

Wheels: 2 units/case
Wedges: 8, 10 or 12 units/case

Young Rioja Red Wine
Lager beer
Apple slices & Marcona almonds

Don Juan Ibérico 33-3 Cheese

CURED



3kg /250g /200g /150g

Wheels: 12 months
Wedges: 10 months

Wheels: 2 units/case
Wedges: 8, 10 or 12 units/case

Ribera del Duero Red Wine
Dark ale
Quince paste & seeded bread

Marbleized
Sheep cheese.



Made from pure sheep's milk using traditional methods, our Marbleized cheeses are aged for two months before being infused with bold flavors like truffle, black garlic, or Pedro Ximénez. Each wheel is then hand-rubbed on the outside to enhance the taste. After at least four months of maturation, these visually striking cheeses deliver a perfect balance between rich, creamy cheese and intense ingredients-visually stunning cheese with a complex flavor.



DON JUAN

Don Juan Sheep Cheese Marbleized with truffle

Infused with aromatic black truffle, this cheese has earthy, deep flavors that perfectly complement the richness of the sheep's milk .



3kg /250g /200g /150g	
Wheels: 12 months Wedges: 10 months	
Wheels: 2 units/case Wedges: 8, 10 or 12 units/case	
Sparkling Wine (Cava) Dry vermouth Truffle honey & toasted brioche	

Don Juan Sheep Cheese Marbleized with black garlic

The sweetness and umami of black garlic give this cheese a smooth, complex character with subtle balsamic notes.



3kg /250g /200g /150g	
Wheels: 12 months Wedges: 10 months	
Wheels: 2 units/case Wedges: 8, 10 or 12 units/case	
Oloroso Sherry Wine Stout beer Caramelized onion jam & gourmet picos	

Don Juan Sheep Cheese Marbleized with Pedro Ximenez

A sweet, elegant cheese infused with Pedro Ximénez wine, adding hints of raisins, caramel, and a touch of addity.



3kg /250g /200g /150g	
Wheels: 12 months Wedges: 10 months	
Wheels: 2 units/case Wedges: 8, 10 or 12 units/case	
Pedro Ximénez Sherry Wine Porter beer Fried&salted Marcona almonds & date and Walnuts fruit cake	

Don Juan Sheep Cheese Marbleized with caramelized onions

A smooth, savory cheese enriched with caramelized onions, bringing gentle sweetness and toasted notes that enhance the natural depth of the sheep's milk.



3kg /250g /200g /150g	
Wheels: 12 months Wedges: 10 months	
Wheels: 2 units/case Wedges: 8, 10 or 12 units/case	
Oloroso Sherry Wine Stout beer Caramelized onion jam & gourmet picos	

Don Juan Sheep Cheese Marbleized with black olive

Infused with black olive, this cheese offers a balanced, Mediterranean profile with subtle saltiness and a roun - ded, aromatic finish that complements the richness of sheep's milk.



3kg /250g /200g /150g	
Wheels: 12 months Wedges: 10 months	
Wheels: 2 units/case Wedges: 8, 10 or 12 units/case	
Oloroso Sherry Wine Stout beer Caramelized onion jam & gourmet picos	

Santa Marta
Meseta.





At 650 meters above sea level, in the vast plains of the Spanish Meseta in Castilla La Mancha, we gather milk from top sheep breeds like Merina, Assaf, Lacaune, and Manchega, grazing freely on expansive terrain. This region, rich in history and shaped by a wonderful climate, has been home to exceptional cheeses since the Bronze Age, when shepherds blended the milk of different sheep to create distinct flavors.

Today, we continue this legacy, crafting our cheese with the same care and respect for tradition.


4 months
buttery texture, delicate flavour
6 months
intense savory notes
and aroma
12 months
deep fragance, rich and
complex taste

SANTA MARTA

Authentic Sheep Cheese

Santa Marta Meseta

4 MONTHS



3kg /250g /200g /150g

Wheels: 12 months
Wedges: 10 months

Wheels: 2 units/case
Wedges: 8, 10 or 12 units/case

Mencía Red Wine
Amber lager
Fig jam & fried quicos

Santa Marta Meseta

6 MONTHS



3kg /250g /200g /150g

Wheels: 12 months
Wedges: 10 months

Wheels: 2 units/case
Wedges: 8, 10 or 12 units/case

Crianza Red Wine
Blonde ale
Olives & roasted Valencia almonds

Santa Marta Meseta

12 MONTHS



3kg /250g /200g /150g

Wheels: 12 months
Wedges: 10 months

Wheels: 2 units/case
Wedges: 8, 10 or 12 units/case

Reserva Red Wine
Scotch ale
Quince paste with orange
& crusty flat breads.

Santa Marta
Sheep cheese concept.





In Spain, sheep cheese is more than just an ingredient, it's a part of the culinary essence.

Made with tradition and modern flair, these cheeses offer a rich texture and complex flavor. Whether on a tapas board, in a croqueta, or an empanada, they are a favorite in households across the country and their versatility elevates any dish. Each bite reflects the passion and craftsmanship behind Spanish cheesemaking tradition.



SANTA MARTA

Authentic Sheep Cheese

Santa Marta Manfuego with cayenne pepper

This cheese features a bold combination of rich sheep's milk and the heat of cayenne pepper, resulting in a smooth yet spicy profile. Its deep flavor comes from a perfect balance of creaminess and heat, making it a distinctive choice for those seeking a robust cheese experience.



3kg /250g /200g /150g	
Wheels: 12 months Wedges: 10 months	
Wheels: 2 units/case Wedges: 8, 10 or 12 units/case	
Syrah Red Wine Red IPA Jamón & rustic breadsticks	

Santa Marta Mediterraneo

This cheese is crafted using the finest sheep's milk, blended with the sweet and tangy flavors of tomato and the aromatic freshness of oregano. Its creamy texture and balanced taste bring the essence of Mediterranean cuisine to your palate.



3kg /250g /200g /150g	
Wheels: 12 months Wedges: 10 months	
Wheels: 2 units/case Wedges: 8, 10 or 12 units/case	
Garnacha Rosé Wine Pale ale Sun-dried tomatoes & regañás	

Tapas Trays.



Our ready-to-eat Tapas party trays bring the essence of Spanish tapas straight to the table, with three different cheeses in one pack, perfect for any occasion.

They include Spanish best sellers like Manchego, spicy sheep cheese, semicured goat cheese, and popular Ibérico. Crafted with care, each cheese has a different texture and rich flavor, making every bite a taste of Spanish tradition.

All in one: flavor, variety and convenience. Mix and match, share with friends, and savor the flavors that define the Spanish way of life.



TAPAS PARTY

Ready-to-eat cheese selection

Tapas Party Lola

SHEEP CURED, SHEEP WITH CAYENNE, IBÉRICO CURED



150g /90g

5 months

10 units/case

Tapas Party Alba

IBÉRICO SEMICURED, SHEEP WITH CAYENNE, GOAT WITH RED WINE



150g /90g

5 months

10 units/case

Tapas Party Flora

IBÉRICO SEMICURED, MEDITERRANEAN SHEEP, GOAT SEMICURED



150g /90g

5 months

10 units/case

Tapas Traditional

IBÉRICO, GOAT IN RED WINE, MANCHEGO PDO 4 MONTHS



150g /90g

5 months

10 units/case

Blue cheese.





Spanish blue cheeses showcase bold, artisanal flavors rooted in the country's rich cheese-making tradition. Varieties like Cabrales and Roncari Blue offer tangy, creamy textures shaped by special cave aging.

Perfect on their own, spread on bread, or paired with fruits and nuts, these cheeses add a powerful flavor boost to any dish or cheese board.

Blue cheese.

Roncari Blue

BLUE GOAT CHEESE



1,5kg/ 100g

8 months

Wheels: 2 units/case
Wedges: 10 units/case

Late harvest Riesling Wine
Porter beer
Caramelized pecans and
rye crackers

Roncari Blue

BLUE SHEEP CHEESE



1,5kg/ 100g

8 months

Wheels: 2 units/case
Wedges: 10 units/case

Sweet White Wine (Moscatel)
Stout beer
Pear slices and walnut bread

La Fueya

WITH COW'S AND SHEEP'S MILK



2,4kg

6 months

2 units/case

Rich Red like Rioja Wine
Smooth porter beer
Fig jam, honey & roasted walnuts



La Fueya

WITH COW'S MILK



2,8 kg/ 1,4 kg	
5 months	
2 units/case	
Rich Red like Rioja Wine Smooth porter beer Fig jam, honey & roasted walnuts	

Cabrales Cheese PDO

Cabrales is a renowned blue cheese from Asturias, north-western Spain, known for its intense, tangy flavor, complemented by a creamy texture and characteristic blue mold veins.

Produced in the mountain caves of the Picos de Europa National Park, it is aged in natural conditions, giving it a deep, complex flavor profile. Protected by its Designation of Origin, Cabrales offers a truly authentic and intense cheese experience.



2,5kg/ 1,25kg/ 100g	
Wheels: 9 months Wedges: 200 days	
Wheels: 2 units/case Wedges: 8 units/case	
Sweet White Wine (Moscatel) Stout beer Pear slices & walnnut bread	

PDO Cheese *from Spain.*





Spanish cheeses with Protected Designation of Origin (PDO) truly reflect the country's rich history and traditions, with 27 protected varieties, Spain ranks among the world's top cheese producers. Each cheese tells the story of its region and makers, from the mountains of Asturias to the plains of Navarre and sunny Murcia's coast.

The PDO seal ensures authenticity and quality, making these cheeses a genuine, flavorful addition to any cheese board or recipe.

Mahón Menorca Cheese PDO

Mahón is a traditional cow's milk cheese from the Balearic island of Menorca, known for its square shape and orange rind. Aged in natural caves, it develops a tangy flavor and firm texture, influenced by the sea air and Mediterranean climate. Available in semi-cured and cured varieties, each offers a different intensity.



3,4kg/ 180g/ 150g	
12 months	
3,4kg: 2 units/case 180g: 16 units/case 150g: 16 units/case	
Late harvest Riesling wine Porter beer Caramelized pecans & rye crackers	

San Simón Da Costa Cheese PDO

San Simón da Costa is a smoked cow's milk cheese from Lugo, Galicia, where cheesemaking is a long-standing tradition. After aging, it's gently smoked with birch wood, giving it its signature aroma and golden rind.



1kg	
12 months	
6 units/case	
Albariño wine Smoked beer Apple slices & toasted rye bread	

Tetilla Cheese PDO

Tetilla is a cheese from Galicia, known for its soft conical shape. Made with cow's milk from the region's green pastures and using artisanal methods, it reflects Galicia's dairy tradition with a smooth, delicate flavor.



900g/650g	
6 months	
4 units/case	
Godello white wine Wheat beer Grapes & regañás	



Arzúa-Ulloa Cheese PDO

Arzúa-Ulloa is a soft, creamy cow's milk cheese from the heart of Galicia. Made by small local producers using traditional methods, it reflects the region's lush pastures and mild climate in its smooth texture and delicate flavor.



3kg/ 900g	
52 days	
3kg: 2 units/case 900g: 6 units/case	
Ribeiro white Pale ale Quince paste & galician bread	

Roncal Cheese PDO

Roncal is a raw sheep's milk cheese from the Pyrenees of Navarra, a region in the northeast of Spain, made exclusively with Latxa sheep milk. Its artisanal production reflects the strong bond between the land, the people, and their flocks. Aged in the natural mountain climate, it develops a bold, slightly spicy flavor and a moldy rind. It was the first Spanish cheese to receive PDO status in 1981.



3kg/ 1kg/ 200g	
Wheels: 12 months Wedges: 6 months	
2,8kg: 2 units/case 1kg: 4 units/case 200g: 16 units/case	
Navarra red wine Belgian dubbel Chestnut honey & rustic bread	



Idiazabal Cheese PDO

Idiazabal is a cheese rooted in the Basque Country and Navarra, made from raw sheep's milk,mainly from Latxa and Carranzana breeds. Traditionally produced by shepherds in the mountain areas, it's often lightly smoked and aged in natural conditions. This artisanal process imparts a robust, slightly smoky flavor that reflects the land where it's made.



3kg/ 1kg/ 250g	
12 months	
3kg: 2 units/case 1kg: 6 units/case 250g: 16 units/case	
Txakoli wine Smoked porter Quince paste & crusty bread	

Murcia al vino Cheese PDO

Murcia al Vino is a goat's milk cheese from southeastern Spain's Mediterranean coast. Soaked in local red wine during maturation, it develops a deep purple rind and a subtly complex flavor. Its production reflects Murcia's long-standing traditions of goat herding and winemaking.



2,5kg/ 1kg/ 500g/ 150g	
Wheels: 12 months Wedges: 6 months	
2,5kg: 2 units/case 1kg: 6 units/case 500g: 6 units/case 150g: 12 units/case	
Monastrell red wine Rosé beer Black olives & rosemary crackers	

Goat Cheese
logs & pearls.



Spanish fresh goat cheeses, in logs and pearls, are made with 100% Spanish milk from Castilla y León, one of the country's most renowned cheese-producing regions.

They stand out for their creamy, smooth texture and their delicate, slightly tangy flavor. Using fresh milk and carefully selected ingredients, they combine sweet and savory notes, from truffle to honey. Available in different formats and flavors, they're perfect for cheese boards or adding a special touch to any dish.



Goat Cheese
logs & pearls.

Flavored Goat Cheese logs vacuum packed

NATURAL, FINE HERBS, HONEY, TRUFFLE, PAPAYA, PINEAPPLE, BLACK PEPPER, CRANBERRIES, ASH, SWEET PAPRIKA, OLIVE OIL



850g

9 months

1 or 7 units/case

Chardonnay wine
Breadsticks & Almonds

Flavored Goat Cheese logs vacuum packed

NATURAL, FINE HERBS, HONEY, TRUFFLE, PAPAYA, PINEAPPLE, BLACK PEPPER, CRANBERRIES, ASH, SWEET PAPRIKA, OLIVE OIL



100g

9 months

7 units/case

Chardonay wine
Breadsticks & Almonds

Flavored Goat Cheese logs blister

FINE HERBS, HONEY, TRUFFLE, PAPAYA, PINEAPPLE, FLOWERS, SEEDS



100g

3 months

6 units/case

Chardonnay wine
Breadsticks & Almonds

Matured Goat and mixed milk Cheese logs in blister

GOAT CHEESE LOG, GOAT AND COW CHEESE LOG, SHEEP CHEESE LOG



1kg

2 months

2 units/case

Crianza red wine
Aged white Rioja wine
Rustic bread & caramelized nuts

Goat Cheese log precut in atmosphere



2x100g/100g

3 months

2x100g: 9 units/case
100g: 6 or 15 units/case

Albariño wine, light rosé wine
Mixed greens, roasted almonds
& multigrain toast

Goat Cheese pearls

FILLED WITH BITTER ORANGE, FIG, RASPBERRY OR LEMON



90g

4 months

12 units/case

Moscato wine or fruit cider
Regañás, walnuts & crusty bread

Goat Cheese hearts with Cherry



4x20g (80g)

3 months

9 units/case

Moscato wine or fruit cider
Regañás, walnuts & crusty bread

Marcona ***almonds.***





The Marcona almond, often called the Queen of Almonds, is a unique Spanish variety native to Alicante. Grown under the Mediterranean sun, it stands out for its sweet, buttery flavor, high oil content, and round, slightly flattened shape. Rich in healthy fats, fiber, and essential vitamins and minerals, it's both delicious and nutritious.

We grow Marcona almonds at Finca María Paz, in Jerez de la Frontera, where we combine tradition with sustainability. Just 15 km away, in our newly built facility, we fry them in small batches using artisanal methods to preserve their natural taste and texture.

Available in our best seller flavors: fried and salted, truffle salt and rosemary.

We've also updated our packaging to make it more practical, eye-catching, and eco-friendly, a small detail that reflects our big commitment to quality and sustainability.

The best way to enjoy Marcona almonds is on its own as a snack, or on a cheeseboard, paired with Manchego, Tetilla, or semicured goat cheese.

Their rich, buttery taste pairs beautifully with a glass of Sherry, white wine, or craft beer.

Don Juan Marcona Almond

FRIED AND SALTED, TRUFFLE SALT, ROSEMARY, CAMPESINA, GARLIC & PARSLEY, SPICY CAYENNE AND OLIVE OIL



CUP	SMALL BUCKET	BUCKET
170g/ 130g	750g	3,75kg
9 months	9 months	9 months
12 units/case	6 units/case	1 unit/case



Don Juan Spanish Almond

WHITE CHOCOLATE & CINNAMON AND DARK CHOCOLATE & COCOA



CUP

- 170g
- 9 months
- 12 units/case

SMALL BUCKET

- 900g
- 9 months
- 6 units/case

Accompaniments.



Our passion for cheese led us to search for the perfect pairing,
and that's how the 1969 Perfect Cheese Match collection was born.

Crafted from the finest Mediterranean fruits and nuts, each accompaniment is prepared with care and rooted in traditional Spanish recipes. From fruit cakes to quince paste, our range adds just the right touch to cheese boards and favorite recipes.





1969

PERFECT CHEESE MATCH

1969 Perfect Cheese match Fruit cakes

Traditional Mediterranean sweets, our fruit cakes are made with carefully selected dried fruits and nuts. Naturally gluten-free and rich in vitamins, they offer a delightful balance of flavor and nutrition.
Perfect for pairing with cheese, adding to salads, serving as a light dessert, or enjoying as a snack at any time of the day.



HALF MOON

VARIETIES

Date cake with fig, almonds, orange and chocolate	Fig cake with almonds and cranberries	125g
Fig cake with almonds	Date cake with almonds	7 months
Fig cake with walnuts	Apricot cake with almonds	
Date cake walnuts	Date cake with almonds and coconut	16 units/case



BARS

VARIETIES

Apricot cake with almonds	Fig cake with almonds	45g
Fig cake with walnuts	Date cake with coconut and walnuts	7 months
Date cake with walnuts	Date cake with almonds	24 units/case



1969 Perfect Cheese match Quince paste

Quince paste, also known as Dulce de Membrillo, is a natural sweet spread made from only two ingredients: quince pulp and sugar.
Quince, a fruit closely related to apples and pears, has been cultivated by farmers since ancient times. Today, quince paste has become a renowned specialty worldwide.

When cooked, the fruit transforms into a pink hue, giving this delicacy its signature color and a delightful sweet and floral aroma. This beloved treat in Spanish cuisine is an excellent source of fiber, potassium, antioxidants, and vitamins.

It pairs wonderfully with cheese and other accompaniments, can be added to salads, or used in dessert recipes.



QUINCE PASTE

Natural, with cinnamon, with orange

150g/ 250g/ 300g/ 3,4kg

24 months

150g: 9 units/case
250g/300g: 12 units/case
3,4kg: 3 units/case





Notes

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