



餐桌上的盛宴

根植于西班牙最古老的烹饪传统，iOlé品牌的诞生旨在为顾客提供西班牙美食当中最独具风味的精品。

为此，我们精心选择了一系列食品生产厂家，他们融合了最传统的手工制作工艺与现代控制管理系统，在最大程度上保证了我们的产品质量。

我们从西班牙的著名产区埃斯特雷马杜拉省的特艾萨 (la Dehesa de Extremadura), 阿斯图里亚斯省 (el Principado de Asturias) 和卡索尔拉山脉 (la Sierra de Cazorla) 获得了生产火腿和肉类制品，各色奶酪以及橄榄油最天然最优质的原料。我们深知以环保方式生产的重要性，因为只有可持续发展才能保证我们的下一代可以继续享用如此美味佳肴。

我们可以保证将以专业化的团队，对产品进行精心挑选，让您享受到餐桌上的美食盛宴。

我们坚信，您将在iOlé的丰富产品中享用最天然纯正，最精致美味的西班牙风味佳肴。

THE DELICACY BROUGHT TO YOUR TABLE

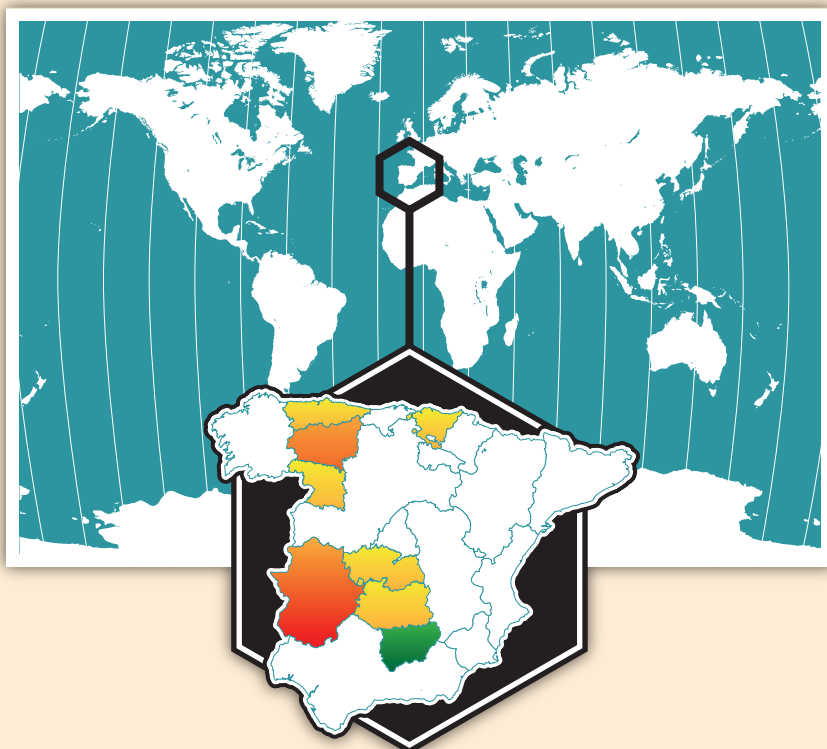
Delving into the most ancestral Spanish culinary tradition, iOlé was born with the firm intention to offer our customers the most exclusive products of Spanish gourmet.

Therefore we have carried out a careful selection of producers who combine the most handcrafted processing methods with the modern control systems ensuring the highest quality of our products.

In the Dehesa de Extremadura, Asturias and Sierra de Cazorla we find the nature as the best ally to provide the raw materials from which we obtain our hams and sausage, cheese and oil. Being aware of the importance of this medium we choose ecological production methods to guarantee their suitability so that generation after generation people could enjoy these delicacies.

We could guarantee that the delicacy will be brought to your table as we have carefully selected our products with a professional team that iOlé promises our clients.

We believe that you will find the best combination in iOlé that allows you to enjoy the gastronomic treasure of the Spanish nature.





阿斯图里亚斯奶酪

阿斯图里亚斯自治区位于西班牙北部，其得天独厚的自然条件极利于奶酪行业的发展。广泛分布在该地区的天然洞穴特有的温度和湿度有利于奶酪的发酵。在阿斯图里亚斯的牧场饲养的也在山上觅食的母牛、山羊和绵羊，共同造就了奶酪品种的多样性，其中包含由单一或混合奶品种制成的各种奶酪。

正因如此，我们所生产的许多优质奶酪闻名遐迩。阿斯图里亚斯拥有数个针对包括奶酪、苹果酒、香肠、蔬菜、有机食品等产品的原产地名称保护区及地理保护标识，通过一些严格的标准尺度来确保产品的质量，从而显著提升产品销售的竞争力。



· THE ASTURIAN CHEESE ·

Located in Northern Spain, in The Principality of Asturias nature is found to be the best ally the cheese industry has. The natural caves provide constant humidity and temperature, to livestock farming, focused on cows, goats and sheep fed by the Asturian farms and mountains, has made it possible to obtain a great variety cheeses using a single type of milk or mixtures of the different types with maximum quality.

Many of our cheeses have been recognized by means of diverse stamps of quality. Thus, Asturias has several Denominations of Origin and Protected Geographical Indications for: cheeses, ciders, sausages, vegetables, foods of ecological production, etc. These protection systems take charge of looking after the execution of some strict requirements that allow to assure the great quality of these products, and that they suppose a competitive advantage at the time of their commercialization.



加莫内乌奶酪 (GAMONEU)

该奶酪是在位于阿斯图里亚斯西部的奥尼斯区山谷地带手工制成的。在制作过程中使用了生产商自家牧场出产的生牛奶，生山羊奶和生绵羊奶，有效地保证原材料的优良品质。该奶酪呈白色，微微发黄，边缘呈现淡淡的青霉蓝绿色花朵。

首先将三种奶混合置入凝乳桶中，开始慢慢加热并搅拌，直至达到适当的温度和酸度，随后加入凝乳酶。凝乳的过程持续大约2个小时，接着人工切割凝乳，将乳清分离出去，将凝乳引入模具中。经盐渍其外圈部分后，奶酪将送到烟熏室，至少熏制3个星期。最后，奶酪将入库进行熟化过程，为期至少8个星期。

其表皮呈烘烤的赭石色，由于存放在地窖的缘故，呈轻微的红、绿、蓝色调。硬质或半硬质，坚固，易碎，入口滑腻。入口可品味到些许烟熏味，香气清新而富有穿透力，回味微辣。

GAMONEU CHEESE

It's a handcrafted cheese made in the valleys of the region of Onís, in the west of Asturias. During its preparation we use the raw milk of cow, goat and sheep from the livestock producer, which allows us to control the raw material from which the cheese is made. The colour is white, with tendency to be slightly yellowish and it has blue-green blooms of *Penicillium* around the edges.

The process of production begins with the mixing of the three types of milk in a curdling barrel. There it starts to get heated and moved slowly until obtaining the adequate temperature and acidity, and then the rennet is added. The process of curdling takes about 2 hours, and then it is cut manually and the whey is separated from the curd, where the molds are introduced. After salting the exterior part, the cheese is passed to the smoke room where it will rest for at least 3 weeks for smoking. Finally the cheese is taken to a cave for at least 8 weeks of maturation.

The rind has a brown sienna colour with reddish, greenish and bluish tones due to the term in the caves and cellars. The texture is hard or semi-hard, firm and crumbly, becoming buttery in the mouth. It has a soft touch of smoke, clean and penetrating aroma and a slightly spicy taste.







荷奥得朗莎那奶酪(GEO DE LAZANA)

精选生牛奶通过压制手工制作而成，熟化时间为60天。其经过洗涤的表面呈橘红色，接近浅棕色。表面带有些许白色的青霉菌，这是表面菌群作用的结果。

切开来截面呈均匀的象牙色，随着熟化程度的加深逐渐接近于米色。酪体可能带有少量不均匀分布的小孔。香气强烈持久。最初可闻到优雅的酸味和生鲜奶油的诱人甜味。奶香和草本（干草和稻草）香显著，同时还夹杂着微妙的动物和发酵的香气。回味非常宜人，让人联想起干榛子，同时伴随着丝丝奶油香。

GEO DE LAZANA CHEESE

This is a handcrafted pressed cheese made from raw cow's milk and matured for 60 days. Its washed rind shows an orange or light brown colour, with some white *Penicillium* mold, which is the result of the surface flora action.

When cut it shows a uniform colour from ivory to beige as ripening progresses. There may be small eyes spread unevenly. An intense and persistent flavour. At first you will note a very elegant acidity and some sweet notes of cream and exquisite raw butter. Predominately herbal and dairy flavours (hay, straw) very well combined with subtle animal and fermentation aromas. The aftertaste is very pleasant with hints of dry hazelnuts together with persistent notes of butter.



朗莎那精炼奶酪

一款由巴氏灭菌牛奶手工制成的精炼奶酪，酪体柔软。其经过洗涤的表面呈橘红色，接近浅棕色。表面带有些许白色的青霉菌类霉菌，这是表面菌群作用的结果。

中等强度的香味，熟化的时间越久香味越浓郁。由于表面菌群的作用，其表皮散发着一股新鲜的菌菇和蘑菇特有的香气，同时又夹杂着发酵植物的香味。内里香味稍淡一些，有炼乳和奶油的奶香，植物（干草）和湿润土壤的香气。

入口有温和的酸奶香，微甜（谷物），同时伴随着植物（草本）和水果（榛子）的丝丝香味，回味奶油香宜人。

如果带酪皮一起品尝，口感会更持久强烈。

咀嚼时可感受到一定的弹性，同时又有点粘性，中高度-高度可融性（到达味蕾处即刻融化）。入口还能感受到可口的细微颗粒感。

LAZANA AFINADO CHEESE

It is a refined handcrafted soft cheese made from pasteurized cow's milk. Its washed rind has an orange or light brown color, with some white penicillium mold, which is the result of the surface flora action.

Medium intense smell, which increases with the ripening. Because of the surface flora, the rind has a fresh smell, typical from mushroom and mixed with subtle notes that remind of fermented vegetables. The interior is softer with lactic shades of cream and butter, vegetables (hay) and moist soil.

It has a lactic flavour of soft yoghurt and slightly sweet (cereal) together with vegetal (herbal) and fruit (hazelnut) notes with a very pleasant aftertaste of butter.

Tasting with rind it gives a high persistence in the mouth and a stronger taste.

During chewing you can note certain elasticity, accompanied by a medium-high rate of adhesiveness and high solubility (melts on the palate). A very pleasant and fine granularity is appreciated.



条状蓝奶酪

诱人的方形蓝奶酪，精选25%的巴氏灭菌山羊奶与75%的巴氏灭菌牛奶制作而成。表面不规则，表皮发霉，切面较均匀，带少量的蓝色斑块。香气浓郁，山羊奶香气显著，夹杂着微微的绿叶青草香（青草和牧场）与纯净的奶香（奶油和黄油），还能感受到明显的润湿味。

口味浓烈，入口十分滑腻，羊奶味特别显著，咸度和酸度适中。羊奶赋予此奶酪浓重微辣的口味。

BLUE CHEESE BAR IOLÉ

Blue cheese in attractive cubic format, made with 25% of pasteurized goat milk and 75% of pasteurized cow's milk. It is an irregular moldy rind cheese and its cut is fairly uniform, with little bluish pigmentations. The aroma is intense, with goat milk notes that overlap the other flavours, which are also slight greenery (herbs and grasses), clean milk (cream and butter) and marked moisture.

The taste is highly intense, very creamy in mouth, the goat milk turns to prevail, good touch of salt and excellent acidity. The goat milk provides strength and a slight spiciness.



Queso Cabrales

Consejo Regulador D.O.P.

卡布拉莱斯奶酪

卡布拉莱斯奶酪是世界享有圣名的蓝奶酪之一。它的名字来源于阿斯图利亚斯的一个小镇，那里自远古时代就开始制作这类奶酪了。此类奶酪的原料可为生牛奶、生山羊奶和生绵羊奶，任选其一单独使用，或选用这三种生奶的混合产物，凝乳酶和食盐。制做过程中逐渐形成的真菌青霉菌赋予奶酪颇具代表意义的蓝色。

卡布拉莱斯奶酪制作过程中所需要的所有生乳原料均由欧罗巴山区域内的农场提供，其得天独厚的自然环境有效地确保了奶酪的手工传统制作工艺。

卡布拉莱斯奶酪生产流程的第一步，是将生乳加热并使其发酵。随后将乳清从发酵乳中分离清除，并将凝乳引入圆筒状模具中，添加食盐以此来加速凝乳的干化捏合过程。两星期后，卡布拉莱斯奶酪将被置入山区的天然山洞内，以此来完成其二到五个月的熟化过程。在此期间，半成的奶酪被置于木架上，并被定期地翻面和确保清洁工作。

奶酪切面呈白色，参加着由真菌青霉菌导致的类似色素沉着的蓝绿色点状花纹。香气浓郁，略带挥发性。入口滑腻，膏状口感，口味复杂却不失平衡，轻微的麻辣感。卡布拉莱斯奶酪食后回味无穷，给你留下温馨愉快的口感。

CABRALES CHEESE

Cabrales is one of the most important blue cheeses in the world. Its name comes from the Asturias village where it has been made since time immemorial. It is made with raw cow, sheep and goat milk, curds and salt and *Penicillium Rocheforti* fungi. All the milk used on its production come exclusively from herds raised on this zone of production, in the Picos de Europa Mountains.

The milk is first heated and curdled by the addition of rennet. The whey is removed from the curds, which are then packed into cylindrical molds called "arnios", salted and left to cure and harden. After two weeks, the Cabrales is aged a further two to five months in natural caves, in the mountains of the area. The cheeses are placed on wooden shelves where they are periodically turned and cleaned.

His court is white with blue-green pigmentation, produced by *Penicillium*. It has intense aromas of maturation, with touches of volatiles. In the mouth it is flux, paste, with balanced complex flavors, slight spicy. It has a lingering aftertaste while maintaining balance and pleasant flavor.



蒂内奥本土蓝奶酪(TIERRA DE TINEO)

该蓝奶酪精选经巴氏灭菌的牛奶和山羊奶，乳酸发酵，加入氯化钙，凝乳酶和盐，至少经过60天的熟化过程制作而成。

表面不规则，表皮发霉，切面较均匀的一款蓝奶酪，蓝色斑块均匀分布。

香气浓郁，口味持久宜人，显著的羊奶香与纯净的奶油乳香交融在一起，还带有菌菇和蘑菇的清香。入口滑腻，强烈，可口，微咸，酸度适度；回味有点羊奶的辛辣。

TIERRA DE TINEO BLUE CHEESE

Blue cheese made from pasteurized cow and goat milk, lactic ferment, calcium chloride, rennet and salt. The minimum maturity is 60 days.

As a blue cheese, it is an irregular rind moldy cheese with a fairly uniform cut, with blue pigmentation spread evenly.

It is characterized by an intense aroma and a lasting and very nice flavour, with goat milk and clean dairy taste, butter, fungi and mushroom type. In month it is creamy, intense, tasty, a little salty and with nice touch of acidity; spicy with sensation that reminds of goat milk.



蒙荷微辣奶酪

一款以生牛奶为原料，使用蒙荷家族传承了几十年的传统工艺制成的蓝奶酪。其熟化的过程历经3到4个月。酪体内部滑腻，根据熟化时间不同，呈稍紧实到紧实状态，部分区域呈蓝色，为这种类型奶酪的特点。切面半硬，与卡博瑞尔斯奶酪相似，呈此种蓝奶酪酪体的典型特色。切面外观随熟化程度不同而有所变化，通常颜色很暗，带蓝色条纹。口味较淡，微咸，略带奶油味。

MONJE PICÓN CHEESE

It is a blue cheese from raw cow's milk made for decades by the Monje family. Its ripening period is between 3 and 4 months. The interior is creamy, a paste lightly compact to compact depending on the ripening, with typical blue areas of this cheese and the rind is semi-hard, typical for the cheeses similar to the Cabrales blue cheese. When cut, the appearance is based on the degree of ripening. Usually there are many blue streaks. The flavour is mild, slightly salty and buttery.



拉佩拉尔奶酪

拉佩拉尔奶酪由经巴氏杀菌的牛奶制成，呈微微发黄的奶白色，精选高等乳酸菌，带特有的蓝色斑块。该品种年轻的奶酪呈半蓝色，味道较为细腻，香味醇厚。随时间推移，逐渐转变成蓝色奶酪，各方面特征得到全面彻底的发展，口味微辣，但丝毫不影响其滑腻醇香的特性。

其熟化时间可长达4个月，造就其浓郁的香味。入口较容易融化，味道强烈，较为复杂，口感粘稠，回味逐渐淡化。

LA PERAL CHEESE

La Peral is a cheese prepared from pasteurized cow's milk that is straw-coloured white, with selected dairy ferments and noble molds that give it the characteristic bluish stains.

When it's young, it's a semi-blue cheese with delicate flavour and a great bouquet. With the passage of time, it completes the transformation into a blue cheese, and that's when it acquires the whole personality, slightly spicy, but without losing any of its smoothness and bouquet.

The aging time can reach 4 months, which gives it an intense aroma combined with mold. Melting in the mouth with intense and relatively complex flavours, giving an overall pasty impression. It has a certain aftertaste with an attenuating tendency.

佩拉左拉奶酪

出产该产品的奶酪店全世界仅此一家，近年来屡获国际奖项。奶酪呈暗灰色，带气孔，表皮薄而坚硬。切开来呈白色，带蓝绿色的纹理以及垂直方向的戳印。

质地平滑，带气孔。入口很容易被融化，水状稀释的感觉，无任何粘稠感。

香气浓郁复杂，散发着淡淡的模具香。入口味道延续了之前入鼻的香气，同时有微微的辣味，恰到好处地融合到整体口感中。回味美好，温和，平衡，持续时间中等偏久，带些许辣味。

PERALZOLA CHEESE

It's a handcrafted cheese made by the unique cheese factory in the world that in recent years it has received several international awards. Dark greyish colour with hollows, and with thin and hard rind. Whitish colour when cut and showing greenish blue veins and vertical pricking marks.

Smooth texture with rupture elements. It melts easily and it is very soluble in the mouth, not at all adherent.

Intense and complex maturing aroma, with a touch of mold. It confirms the aforementioned in the mouth, together with slightly ticklish sensations perfectly integrated as a whole. Good, smooth, balanced aftertaste with an average to long duration and slightly hot nuances.





阿弗加皮图奶酪 (生牛奶 - 白色)

该款奶酪为油性奶酪，由弗利索纳和阿斯图里亚斯山谷特有品种的奶牛所产的生牛奶制作而成。

奶酪呈白色，根据其发酵程度不同，呈现不同程度的发黄迹象。

口味微酸，微咸或毫无咸味，奶油状质地，较干。红色的奶酪口味浓烈辛辣。入喉粘稠，较涩。香气柔和而独特，熟化程度越高，香气越强烈。

AFUEGA'L PITU CHEESE (Raw-White)

Fat cheese made with raw cow milk from native breeds of Frisona and Asturiana de los Valles.

White colour verging on yellowish, depending on its ripening degree.

Its taste is slightly acid, little salty or not salty at all, creamy and quite dry. For red cheese this flavour deepens and becomes strong and spicy. It is doughy and astringent when swallowed. Its aroma is mild, characteristic, and increases with the ripening.



Asociación Española del Lujo

阿弗加皮图奶酪 (生牛奶-辛辣)

该款奶酪为油性奶酪，由弗利索纳和阿斯图里亚斯山谷特有品种的奶牛所产的生牛奶制作而成。

奶酪由于在制作过程中添加了红椒而呈橙红色。

口味微酸，微咸或毫无咸味，奶油状质地，较干。红色的奶酪口味浓烈辛辣。入喉粘稠，较涩。香气柔和而独特，熟化程度越高，香气越强烈。

AFUEGA'L PITU CHEESE (Raw-Spicy)

Fat cheese made with raw milk from native cows of Frisona and Asturiana de los Valles.

Orange colour due to the paprika added during its manufacturing process.

Its taste is slightly acid, little salty or not salty at all, creamy and quite dry. For red cheese this flavour deepens and becomes strong and spicy. It is doughy and astringent when swallowed. Its aroma is mild, characteristic, and increases with the ripening.





阿弗加皮图奶酪 (巴士灭菌牛奶 - 白色)

该款奶酪为油性奶酪，由弗利索纳和阿斯图里亚斯山谷特有品种的奶牛所产并经巴士灭菌的牛奶制作而成。

奶酪呈白色，根据其发酵程度不同，呈现不同程度的发黄迹象。

口味微酸，微咸或毫无咸味，奶油状质地，较干。红色的奶酪口味浓烈辛辣。入喉粘稠，较涩。香气柔和而独特，熟化程度越高，香气越强烈。

AFUEGA'L PITU CHEESE (Pasteurized-White)

Fat cheese made with pasteurized milk from native cows of Frisona and Asturiana de los Valles.

White colour verging on yellowish, depending on its ripening degree.

Its taste is slightly acid, little salty or not salty at all, creamy and quite dry. For red cheese this flavour deepens and becomes strong and spicy. It is doughy and astringent when swallowed. Its aroma is mild, characteristic, and increases with the ripening.

阿弗加皮图奶酪 (巴士灭菌牛奶 - 辛辣)

该款奶酪为油性奶酪，由弗利索纳和阿斯图里亚斯山谷特有品种的奶牛所产并经巴士灭菌的牛奶制作而成。

奶酪由于在制作过程中添加了红椒而呈橙红色。

口味微酸，微咸或毫无咸味，奶油状质地，较干。红色的奶酪口味浓烈辛辣。入喉粘稠，较涩。香气柔和而独特，熟化程度越高，香气越强烈。

AFUEGA'L PITU CHEESE (Pasteurized-Spicy)

Fat cheese made with pasteurized milk from native cows of Frisona and Asturiana de los Valles.

Orange colour due to the paprika added during its manufacturing process.

Its taste is slightly acid, little salty or not salty at all, creamy and quite dry. For red cheese this flavour deepens and becomes strong and spicy. It is doughy and astringent when swallowed. Its aroma is mild, characteristic, and increases with the ripening.





贝敦奶牛奶酪

贝敦奶牛奶酪外层表皮呈均匀的金黄色。清新，细腻，半硬质奶酪，稍微有点沙状的触感。切开来呈均匀的黄色，边缘颜色微暗，具体色调根据熟化程度高低，带少量小小的，呈规则形状并随意分布的气孔。

奶酪散发清新的乳香，与熟化所产生的香味协调地融合在一起。入口味道比香气更浓烈，回味柔和，绵长，平衡，怡人。

BEDÓN COW CHEESE

Bedón Cow Cheese has a uniform yellow brown colour when cut. Clean, fine and semihard, with a slightly sandy feel. When cut it is uniform yellow, with slightly darker edges, depending on maturity, with few, small and medium sized eyes distributed randomly.

It has clean dairy aroma and smell presenting certain development and harmonious mixture with maturing aromas. The smell and aroma in the nose become more intense in the mouth. It leaves a slightly persistent, smooth, pleasant and balanced aftertaste.

“埃阿斯图” 欧文奶牛有机奶酪

该奶酪取材于经巴士灭菌的在纳瓦镇有机生态环境中饲养的奶牛所产的牛奶，手工制作而成。半熟成奶酪，油性，表层平滑，香气怡人，散发醇厚奶油香。

切开来呈淡金黄色，质地细腻，微呈沙状，较硬。香气浓郁，熟化香气显著。入口易碎，微溶于水，总体感觉比较封闭。口感微辣，逐渐消失，回味持久，温和怡人。

OVÍN ECOLOGICAL COW CHEESE 'EL ASTUR'

Handcrafted cheese made from pasteurized milk of cows bred and fed in an ecological environment in the town of Nava. It is a semicured, fatty, with refined rind, very pleasant aroma and noticeable buttery flavours. Straw yellow when cut, fine or slightly sandy texture, not very flexible. Rich aroma ruled by its ripening. Friable in the mouth and slightly soluble, with an overall closed impression. In the mouth it presents a slight bitterness that disappears in passing, leaving a persistent, smooth and pleasant aftertaste.



贝敦山羊奶酪

贝敦山羊奶酪表层呈均匀的象牙色，干净，非常坚硬，细腻，摸起来十分光滑。切开来呈均匀的象牙白色，偶尔会出现小气孔，数量较少，不规则分布。摸起来较细腻，略微有湿润的感觉。

香气和味道方面，奶香和双乙酰完美搭配，中等强度，熟化程度越高，气味越强烈，口感怡人。

入口奶香和熟化香味协调融合，微辣。回味柔和，持续时间中等，与持久留存微辣的味道相得益彰。

BEDÓN GOAT CHEESE

Bedón Goat Cheese has clean, uniform ivory crust, very fine and hard but with a smooth feel. The cut presents a uniform ivory white colour, with small, scarce and randomly distributed eyes. Fine surface and faintly moist feel. It turns out to be characteristic the dairy aroma and smell with diacetylic tinges in perfect harmony, of mild intensity, pleasantly increasing as it matures.

Great harmony between the dairy and ripening aromas in the mouth, with slightly spicy sensation, well integrated. Medium duration, smooth and balanced aftertaste that maintains the nuance of spicy sensation.

欧文绵羊奶酪

取材于在纳瓦镇有机生态环境中饲养的绵羊所产羊奶，手工制作而成的奶酪。

切开来呈均匀的白色，有小气孔，数量不多。质地细腻，富有弹性，微带粘性，较容易融化。中等强度的简单香气和味道，夹杂着奶油香。回味短暂，柔和，平衡。

OVÍN SHEEP CHEESE

Handcrafted cheese made from pasteurized milk of sheep bred and fed in an ecological environment in the town of Nava.

Uniform white cut, with small and few eyes. Fine, elastic, scarcely adherent texture and good solubility. Medium intensity primary smell and aroma with butter nuances. Brief, smooth and balanced aftertaste.





卡欣奶酪

该款奶酪属于“卡欣奶酪 (EL VIEJO MUNDO)”原产区保护产品，是种油性，熟化或半熟化奶酪；由生牛奶制作而成，凝乳酶，揉压型，半硬质或硬质。外观呈不规则的圆筒-圆盘形状，其中一面刻上对应生厂商的信息，包括花卉，几何图形，名字以及各代表标识。

由于在十四世纪的历史文献中已经有所记载，再加上揉制工艺极为费力且极为少见，该奶酪被认为是西班牙甚至是世界上最古老的奶酪品种之一，也是世界上独一无二的奶酪品种。

该奶酪没有外表皮，内部平滑均匀，呈象牙白色，微微发黄。入鼻牛奶油香浓烈，深处有带壳干果味。入口可感觉到奶油的质地，尾味微辣。味道强烈，辣，浓稠，微咸，风味怡人。

EL VIEJO MUNDO CHEESE

The cheese protected by the P.D.O. 'Casin Cheese', is a fatty, matured cheese, semicured or cured; made from raw cow's milk, of enzymatic clotting and of kneaded pasta, semi-hard or hard. It presents a cylindrical-discoidal irregular shape, with a face stamped with the anagram of each producer, which consists in floral, geometric patterns, and different symbols or the name of the manufacturer.

It is believed to be one of the oldest cheeses in Spain and of the world, not only for the documentary references that place it in the XIV century, but for the unusual and laborious technique of the kneading used in the elaboration process, that make it into a unique variety.

It has no rind, and the interior part is even, uniform, ivory white, and slightly yellowish. The first aromatic tang is strong, of cow butter smell and in the end shell nuts smell. Buttery taste when enter the mouth, with strong flavour. It ends up with a strong sharp taste. Strong, spicy, pleasant but dense, slightly salty flavour.

苹果酒融合奶酪

融合苹果酒制作而成的牛奶奶酪，源于阿斯图里亚斯的特色产品，首次混合了我们地区最具特色的两种原材料：吃阿斯图里亚斯本地山上的草长大的奶牛所产的牛奶和由压榨苹果所得产品-天然苹果酒，两种营养丰富并相辅相成的食品。

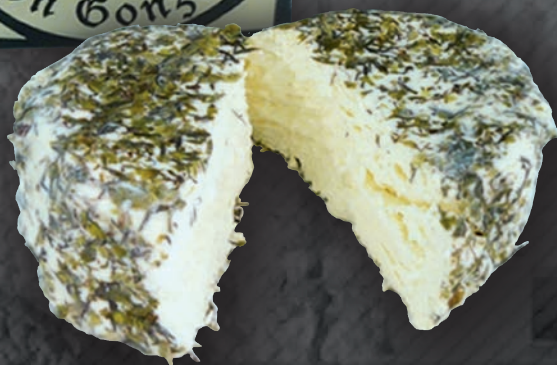
通过独家创新工艺将苹果和牛奶进行混合，随后进行凝乳过程。口感优雅，味道微妙，让人联想起苹果，同时又有牛奶和奶油香。触感如丝绸般嫩滑。香味中亦有源自于苹果酒的花卉和水果香。

CIDER FUSION CHEESE

Cider Fusion Cheese is a product that goes into Asturians' roots in depth, combining for the first time the two most representative products from our region: the milk of the cows that graze in the Asturian mountains; and the natural cider, fermented apple juice. These are two nutritious and complementary products.

Cider Fusion Cheese is produced by an innovative process developed by the unique cheese factory, the secret is the blend of the milk and cider before the curd is made. The result is a cheese that offers an elegant combination in our mouth, combining a subtle apple flavour accompanied with a lactic and greasy taste of the cow milk. The texture is smooth and tender, with a fruity and floral bouquet, as a result of the harmonization and integration of the cider and the milk.





堂冈萨罗奶酪

一款半新鲜奶酪，精选巴氏灭菌的牛奶，使用乳酸发酵，加入香料，动物凝乳酶和盐手工制作而成。外形呈圆柱状，表层覆盖着草本香叶和香料。

内部干净紧实，不带孔，十分滑腻。从真空取出来会分离出部分液体。质地细腻，酪体新鲜柔软。香气强烈，浓郁乳香与青草香料、百里香的香味香交融，让人联想起野花。乳酸味与青草味相结合，入口滑顺油腻，稍有点粘性，这点与阿弗加皮图奶酪有异曲同工之妙。回味中既有酸味又有青草香。

DON GONZALO CHEESE

It is a semi-soft cheese, handcrafted from pasteurized cow's milk, lactic ferments, spices, animal rennet and salt, which is molded in roller shape and is covered with fine herbs and spices.

The interior cut is clean, compact, without eyes and very creamy. It loosens when it's taken out of the vacuum. Fine texture of fresh cheese and soft pasta. Very strong smell of lactic aromas and spiced green herbs, thyme, with hints of wild flowers. Lactic acid flavours conjugated with the taste of herbs, the palate is melting and greasy, with mild paste that reminds of Afuega'l Pitu cheese. Aftertaste marked by the combination of acidity and herbs.

蔓越莓圆柱奶酪

此款“蒂内奥本土”带蔓越莓3个奶种奶酪是由巴氏灭菌的牛奶，山羊奶和绵羊奶制作而成的半新鲜奶酪。其最独特之处是内部添加了蔓越莓。

口味新鲜，羊奶香显著，因其加入的红果所以带独特的甜味，适合在早餐或午后茶点时享用。

CYLINDER WITH NATURAL BLUEBERRY

"Tierra de Tineo" Cylinder Cheese 3 milk with blueberry is a semi-fresh cheese made from pasteurized milk from cow, goat and sheep, whose main feature is the fact of containing blueberries inside.

Fresh flavour, with notes of goat milk, and a particular sweet aftertaste contributed by red berries. Ideal for breakfast and snacks.





阿斯图里亚斯奶酪

| |
|-------------------------------|
| GAMONEU 奶酪 |
| 朗莎那奶酪 |
| 荷奥奶酪 |
| 条状蓝奶酪 |
| 卡布拉莱斯奶酪 |
| 蒂内奥本土蓝奶酪 |
| 蒙荷微辣奶酪 |
| LA PERAL 奶酪 |
| PERALZOLA 奶酪 |
| AFUEGA L' PITU "Rey Sita" 奶酪 |
| AFUEGA L' PITU 奶酪 |
| BEDÓN DE VACA "EL ASTUR" 有机奶酪 |
| OVIN DE VACA 奶酪 |
| BEDÓN DE CABRA 奶酪 |
| OVÍN DE OVEJA 奶酪 |
| FUSIÓN DE SIDRA 奶酪 |
| CASÍN 奶酪 |
| 堂冈萨罗奶酪 |
| 蔓越莓条状奶酪 |

脂肪类物质
(最小值)

| 原产地 | 奶品种 | 味道 | 形状 | 重量 |
|---------------|-----------------|-----|-----|-----------------------|
| 康佳斯·得·欧尼斯和欧尼斯 | 牛奶, 山羊奶和绵羊奶 | 圆筒状 | 蓝奶酪 | 2 kg - 500 g |
| 拉斯雷格拉拉斯 | 巴氏灭菌牛奶 | 圆筒状 | 中等 | 300 g |
| 拉斯雷格拉拉斯 | 生牛奶 | 圆筒状 | 特强 | 900 g |
| 蒂内奥 | 巴氏灭菌牛奶 | 条状 | 蓝奶酪 | 500 g |
| 欧罗巴山 | 生牛奶, 山羊奶, 生绵羊奶 | 圆筒状 | 蓝奶酪 | 1 Kg - 2,5 Kg |
| 蒂内奥 | 生牛奶和生山羊奶 | 圆筒状 | 蓝奶酪 | 500 g |
| 巴内斯 | 生牛奶 | 圆筒状 | 蓝奶酪 | 2,6 kg - 1 kg - 700 g |
| 伊亚斯 | 巴氏灭菌牛奶 | 圆筒状 | 蓝奶酪 | 800 g |
| 伊亚斯 | 巴氏灭菌绵羊奶 | 圆筒状 | 强烈 | 800 g |
| 普拉维亚 | 巴氏灭菌牛奶 | 锥状 | 中等 | 300 - 350 g |
| 普拉维亚 | 生牛奶 | 锥状 | 中等 | 280 g |
| 亚内斯 | 巴氏灭菌牛奶 | 圆筒状 | 中等 | 500 g |
| 纳瓦 | 巴氏灭菌牛奶 | 圆筒状 | 味淡 | 330 g |
| 亚内斯 | 巴氏灭菌山羊奶 | 圆筒状 | 味重 | 500 g |
| 纳瓦 | 巴氏灭菌绵羊奶 | 圆筒状 | 特强 | 500 g |
| 普拉维亚 | 巴氏灭菌牛奶 | 圆筒状 | 中等 | 500 g |
| 康普·得·卡索 | 生牛奶 | 圆筒状 | 强烈 | 280 g |
| 泰米亚 | 巴氏灭菌牛奶 | 圆筒状 | 味淡 | 350 g |
| 蒂内奥 | 巴氏灭菌牛奶, 山羊奶和绵羊奶 | 圆筒状 | 味淡 | 500 g |



THE ASTURIAN CHEESE

| | Place of origin | Milk | Shape | Flavour | Weight | Fat (min) |
|---------------------------|-----------------------|---------------------------------------|---------------|---------|-----------------------|-----------|
| GAMONEU | Cangas de Onís y Onís | Raw cow's, goat's and sheep's | Cylindrical | Blue | 2 kg - 500 g | 50% |
| LAZANA | Las Regueras | Pasteurized cow | Cylindrical | Medium | 300 g | 50% |
| GEO | Las Regueras | Raw cow | Cylindrical | Intense | 900 g | 50% |
| BLUE CHEESE BARS IOLE | Tineo | Pasteurized cow | Bar | Blue | 500 g | 45% |
| CABRALES | Picos de Europa | Raw cow's, goat's and sheep's | Cylindrical | Blue | 1 Kg - 2,5 Kg | 45% |
| BLUE TIERRA DE TINEO | Tineo | Raw cow's and goat's | Cylindrical | Blue | 500 g | 45% |
| MONJE PICÓN | Panes | Raw cow | Cylindrical | Blue | 2,6 kg - 1 kg - 700 g | 50% |
| LA PERAL | Illas | Pasteurized cow | Cylindrical | Blue | 800 g | 55% |
| PERALZOLA | Illas | Pasteurized sheep | Cylindrical | Strong | 800 g | 55% |
| AFUEGA L' PITU | Pravia | Pasteurized cow | Conical Trunk | Medium | 300 - 350 g | 45% |
| AFUEGA L' PITU "REY SILO" | Pravia | Raw cow | Conical Trunk | Medium | 280 g | 45% |
| BEDÓN DE VACA | Llanes | Pasteurized cow | Cylindrical | Medium | 500 g | 45% |
| OVIN DE VACA "EL ASTUR" | Nava | Pasteurized cow | Cylindrical | Soft | 330 g | 45% |
| BEDÓN DE CABRA | Llanes | Pasteurized goat | Cylindrical | Strong | 500 g | 45% |
| OVÍN DE OVEJA | Nava | Pasteurized sheep | Cylindrical | Intense | 500 g | 45% |
| CIDER FUSSION | Pravia | Pasteurized cow | Cylindrical | Medium | 500 g | 50% |
| CASÍN | Campo de Caso | Raw cow | Cylindrical | Strong | 280 g | 55% |
| DON GONZALO | Terma | Pasteurized cow | Cylindrical | Soft | 350 g | 45% |
| BAR WITH BLUEBERRY | Tineo | Pasteurized cow's, goat's and sheep's | Cylindrical | Soft | 500 g | 45% |



概述

爱欧乐美食诚意向您介绍西班牙奶酪精品系列，在此您可邂逅顶级斟品，体验一场飨食盛宴。

西班牙的精品奶酪因其产地与原料不同风味各异.....不同类型的原奶，不同牧区，气候，制作工艺甚至是地区的微生物特征等共同造就了奶酪的不同特色。产品独一无二的特性受各个认证原产区的严格保护，标签确保各品种奶酪醇正的风味特征，曼彻格的黄褐色，伊比利亚的均匀性，伊地亚萨瓦尔的熏制以及托乐塔斯的美味等。

即刻感受独一无二.....传承数世纪的手工艺孕育出浓郁的香味，复杂的质地和跳跃的口感。让您的味蕾盛享一次奢华体验。



· SELECTED CHEESE ·

From iOlé Gourmet we want to present you the best selection of Spanish Cheeses, where you will find the finest products that makes you enjoy your consumption.

The fine Cheeses of Spain express unmistakably the characteristics of their origins... the milks, the grazing lands, the climate, the method of production... even the microbiology of the region. Their unique qualities are protected by each Denomination of Origin, symbols of which certifies the authenticity of each variety. The yellowish Manchego, sharp rich Ibérico, smokey Idiazábal, savory of the Tortas.

You will note it immediately...The strong aromas, the intensely fulfilling textures and vibrant flavors of a centuries-long homemade cheese tradition. A real treat for the palate.





伊地亚萨瓦尔奶酪 (IDIAZÁBAL)

精选西班牙巴斯克地区特有的拉查绵羊品种所产的原奶制作而成的奶酪，品质受伊地亚萨瓦尔原产区的保护。该原产地保护区位于巴斯克地区中心，阿拉拉尔圣山山坡上名为基普斯考的一个小城，小城的农牧传统可追溯到四千多年前。

该奶酪独家采用牧羊人精心养育的拉查品种的绵羊奶，加入凝乳酶，发酵乳酸和盐，至少需经过六十天的熟化过程。表面较硬，颜色呈淡黄色，如经熏制则呈深褐色。

酪体结实紧致，颜色不一；可呈纯白色到象牙黄色，少量的小孔眼不均匀分布。

除了以上提及的特点之外，奶酪产品必须符合各项如颜色、香气与口味等感官特征才能获得“伊地亚萨瓦尔原产地保护区”的认证。

IDIAZÁBAL CHEESE

With excellent raw material obtained from the milk of Latxa sheep this cheese is made with Designation of Origin Idiazabal, a name taken from a small town in Gipuzkoa located on the slopes of the sacred mountain of Aralar, in the center of the Basque Country in an area with a pastoral tradition that goes back to more than four thousand years ago.

It is a cheese made exclusively with milk from Latxa sheep from own shepherd's development, rennet, lactic ferments and salt, with a minimum maturity of sixty days. The rind is hard, with pale yellow colour, and it is dark brown if it is smoked.

Its pasta is compact, of variable colour, from white to yellowish ivory, it may present small and unevenly distributed eyes in small numbers.

In addition to the features listed in the previous section, in order to obtain the qualification "Designation of Origin Idiazabal" the cheese should present typical organoleptic qualities in colour, aroma and flavor.





拉赛莲娜柔滑奶酪

精选100%的绵羊生奶制作而成的一款油性奶酪，使用天然植物凝乳酶通过刺苞菜蓟的花蕊浸渍凝固制作而成，在干性的表面撒上普通加碘盐。

酪体十分软，几乎呈流体状态，柔和，富有粘性，易融化，表皮很薄，任何微小的操作都可让其改变形状。

口味强劲持久，十分复杂，味蕾回味有一丝优雅的涩味。其特有的香气与口感并不一致，与同类液态的其它奶酪相比，口感十分强烈。

CHEESE LA SERENA (CREAMY)

It is a fatty cheese made with 100% raw sheep's milk, coagulated with Vegetal Rennet by maceration of flower pistils from wild thistle (Cynara Cardunculus). Dry salted with iodized common salt by surface dusted.

Its paste is very soft, almost fluid, in which case it is very soft, sticky and melt, exhibiting a thin and very sensitive to manipulation cortex.

With an intense, persistent and very complex flavor, but always emphasizing an elegant point of bitter finishing on the palate. Its characteristic odor does not identify its flavor, being very strong and intense, especially in the more liquefied cheese.

拉赛莲娜固化奶酪

精选100%的美利奴绵羊生奶制作而成的一款油性奶酪，使用天然植物凝乳酶通过刺苞菜蓟的花蕊浸渍凝固制作而成，在干性的表面撒上普通加碘盐。

质地半硬，有弹性，带有少量黄油，可切割，切面紧实。表面呈淡淡的介于金色与赭色之间的一种色调，有油水渗出。口味强烈持久，非常复杂，由于使用了植物凝固物，其典型的苦味比较显著。同时由于其长时间的固化过程，口感还有一丝辣味。

LA SERENA CURED CHEESE

It is a fatty cheese made with 100% raw Merina sheep's milk, coagulated with Vegetal rennet by maceration of flower pistils from wild thistle (Cynara Cardunculus). Dry salted with iodized common salt powdered on surface.

The texture is semi-hard, with elasticity and slight buttery, cuttable, with a firm rind. The outside has a light golden color, highlighting an oily sweat. The flavour is intense and persistent, very complex, but always highlighting a typical bitterness because of using vegetal coagulants, and slightly spicy due to its long curing.





卡萨尔饼状奶酪 (TORTA DEL CASAR)

卡萨尔饼状奶酪为一款纯天然奶酪，精选来自具有严格管控的农场出产的生绵羊奶，加入植物凝乳酶和盐，采用传统工艺，经过超过六十天的熟化过程制作而成。表面轻薄，半硬，其主要特征是质地非常滑腻，以至于有些时候酪体内部的乳酪可能会通过表面的裂痕渗出。香气独特，口味强烈复杂，到达味蕾即可融化，仅带微微的咸味，因使用了植物凝乳酶，口感微苦。

为了能尽享托尔塔得卡萨奶酪，品味之前应该先将奶酪冷藏，这样才能更好地体验奶酪的各项感官特征。品尝该款集荣誉和传统于一体的奶酪佳品方法有很多种，即使是最挑剔的味蕾，也能获得全新的愉悦体验。

TORTA DEL CASAR

Torta del Casar is a natural cheese elaborated by traditional methods, based on raw sheep milk, produced from controlled ranching, contains vegetal rennet and salt, and boasts a ripeness of 60 days. Made of light and thin bark, semilasts, its principal characteristic is its highly creamy texture. The interior cream sometimes manages to spill across the cracks of the bark. Torta del Casar has a unique smell and an intense developed taste that is slightly salty and slightly bitter, which is given by the vegetal rennet.

To enjoy the Torta del Casar cheese completely, it should be tempered two hours before its degustation. There are many ways of tasting this special cheese, where prestige and tradition join to offer new sensations to the most demanding palate.

香草绵羊奶酪

纯手工制作的一款奶酪，采用绵羊生奶，动物凝乳酶，盐，通过乳酸发酵制作而成。在最后一道工序中涂上黄油并加入草本植物香叶，熟化至少4个月时间。

带有典型的草本植物香气，口味强烈独特。

SHEEP CHEESE WITH FINE HERBS

It is an artisan cheese made from raw sheep's milk, rennet, salt, and lactic ferments. At the end of the process is coated with butter and fine herbs, then matured for at least 4 months.

It has a characteristic smell of fine herbs with developed and intense taste.





曼彻格蒙特斯库萨固化奶酪

精选经巴氏灭菌处理的曼彻格绵羊奶，经8到10个月的熟化过程制作而成的一款奶酪。带规则形状的酪皮，呈象牙白色，带少数不均匀分布的小孔眼。因熟化的时间较长，故散发深远的香气，沁人心脾，味道较浓烈，但非常可口。质地与酪体结实持久，回味悠长，唇齿留香。

MONTESCUSA MANCHEGO CURED CHEESE

It is a cheese made from pasteurized milk from Manchega's sheeps, matured between 8 and 10 months. It has a regular halo, ivory paste with few eyes unequally distributed. Deep odor due to its long healing, pleasantly aggressive flavor. Consistent texture and pastosity. Long persistence and good memory once consumed.

曼彻格蒙特斯库萨半固化奶酪

精选经巴氏灭菌处理的曼彻格绵羊奶，经3个月的熟化过程制作而成的一款奶酪。口味强烈，质地结实。酪体坚固，颗粒性强，粘结性也较大。在品享过程中，最突出的就是其强烈的香气，以及入口即能品味到的享受。

MONTESCUSA MANCHEGO SEMICURED CHEESE

It is a cheese made from pasteurized milk from Manchega's sheeps, matured for about 3 months. Its taste is pleasantly aggressive, and its texture is consistent. The paste is firm and with a large granularity, high cohesion. As a mark of tasting highlights the intensity of its aroma and Bouque which is reached very early.





曼彻格熟化奶酪1605

精选拉曼查地区纯种绵羊所产的生绵羊奶，经6至8个月的熟化过程纯手工制作而成的一款曼彻格奶酪。香气纯净，优雅并微带水果香，是经演化羊奶特有的香味。微有皮革与干果味。初入口味道较淡，酸度优雅集中，带动物（纯净羊毛）典型的香味并让人联想起淡淡的糖果味。回味干果味宜人，淡淡的辣味随时间愈来愈显著。

1605 MANCHEGO CURED CHEESE

It is an artisan Manchego cheese made with raw milk from manchega's sheeps pure breed, cured between 6 and 8 months. Its scent is clean, elegant and fruity, characteristic of evolved sheep milk. Notes of leather and hints of nuts. Its flavour is soft at the beginning, where a very elegant and well joined acidity appears, with the typical aromas from animals (clean wool) and memories of soft caramel flavor. The aftertaste leaves a pleasant nutty flavor and a subtle delicate spicy that is accentuated with time.



曼彻格半固化奶酪1605

精选由拉曼查地区绵羊所产的生奶，经过至少三个月固化过程制作而成的一款奶酪。表皮呈天然窖藏的颜色，较暗，有时出现天然霉菌的斑块。切开来酪体呈象牙色，围边不太明显。酪体坚硬紧实，带些许小孔。

入口质地半硬，滑腻度和可溶性适中，中等脆度。口感方面，酸度较淡，同时伴随着谷物的丝丝甜味。动物香味完美交融，回味宜人，让人联想起生坚果（杏仁），入口口味持久。

1605 MANCHEGO SEMICURED CHEESE

It is a cheese made from raw milk from Manchega's sheep from the farm itself, cured for a minimum of 3 months. Natural crust cellar, dark and sometimes dotted with patches of natural mold. When cut it has ivory color and a very pronounced fence. The paste is firm and compact with some eyes.

The palate has a semi-hard texture, good buttery and solubility and medium friability. The taste, at first, has a mild acidic intermixed with sweet grain. Animal aromas very well integrated with a pleasant aftertaste of raw nuts (almonds) with high persistence in the mouth.



伊比利亚康德杜克固化奶酪 (CONDE DUQUE)

精选绵羊，牛奶和山羊生奶，经混合压制，再经过至少3个月的固化过程。酪体呈象牙色，质地坚固，紧致，滑腻。口味的深度和复杂度取决于固化的时间，但是所有的固化奶酪都具有丰富的风味，让人联想起核桃和糖果，尾味有丝丝咸度。口味强烈平衡，奶味显著，香气浓郁，质地坚固，宜人滑腻。

切面呈介于米色与黄色之间的颜色，被霉菌覆盖，故洗刷亦是一道必须工序。

CONDE DUQUE CURED IBERIAN CHEESE

It is a cheese of pressed paste mixed with raw sheep's milk, goat milk and cow milk cured for minimum 3 months. The paste is of ivory color, with a firm texture but intense and creamy. The depth and complexity of flavour depend on the age, but with a rich taste that reminds of nuts and caramel over a slightly salty final taste. Its flavour is intense and balanced with dairy tastes, intense smell and firm, nice, creamy texture on the palate.

The characteristic rind between beige and yellow colour is coated with mold so that washing and brushing of cheese is a necessary process.

伊比利亚康德杜克半固化奶酪

精选绵羊，牛奶和山羊生奶，经混合压制，再经过至少3个月的固化过程。酪体呈淡米色，质地柔软，滑腻微有弹性。酪体内部不规则地分布着小孔。混合奶种让奶酪既有牛奶的微甜味，又有绵羊奶的干果味，同时还有山羊奶的草本味。

口感平衡，奶香浓郁，香气清单，质地紧实，入口可人，滑腻。

CONDE DUQUE SEMICURED IBERIAN CHEESE

Pressed paste cheese mixed by pasteurized sheep milk, goat milk and cow milk cured for minimum 3 months. Its colour is light beige, the texture is smooth, creamy and slightly elastic. The interior is dotted with small irregular holes. The mixture of milk brings the sweetness of cow milk, the nutty flavour of the sheep milk and the herbal notes of the goat milk.

The flavour is balanced with lactic taste, soft smell and firm texture, pleasant and creamy on the palate.





蒙特拉雷伊娜贵族特级珍藏奶酪

一款由巴氏灭菌绵羊奶经10个月的固化过程制作而成的奶酪。风味强烈饱满，独一无二，彰显在高沼地和草原生长的初拉和美利奴绵羊所产奶的独特性。表面坚硬，呈淡黄色，覆盖着棕色的表层，界限分明。酪体结实紧致，呈象牙-黄色，带有些许小孔，分布在整个切面。可能会因熟化而出现小颗粒。香气和口味都带有典型的经长时间熟化奶酪的特色：平衡，复杂而强烈，味蕾可品味出丝丝焦糖和干果的持久香味；有时会有轻微的辛辣味。

GRAN RESERVA SEÑORÍO DE MONTELARREINA CHEESE

It is a cheese made from pasteurized sheep's milk cured for at least 10 months, highlighting its unmistakable full and intense taste, which provides the milk of Churra and Merina breed sheep fed by grazing on moorland and pastures. The rind is hard, pale yellow colour with brown coating, and well defined. The paste is firm and compact, ivory-yellow, with a few small eyes scattered around the cut. There may be some small grains due to ripening. Characteristic aromas and flavours of a long ripened cheese, well-developed, complex and intense, with caramel and nuts notes persistent on the palate, sometimes slightly spicy.

伊比利亚奶酪

一款混合巴氏灭菌山羊奶，绵羊奶和牛奶制作而成的熟化奶酪。酪体呈白色或黄色，不带表皮。质地半硬，滑嫩，紧实，呈白色，微微泛黄。香气较淡，口味新鲜，奶味十足。回味中既有干果味，淡淡的山羊奶香，同时还有与之相平衡的绵羊奶香。

EL IBÉRICO CHEESE

It is a ripened cheese, a mixture of pasteurized milk of goat, sheep and cow. Yellowish white, without rind. The paste is semi-hard, tender, compact, white, slightly yellowish. It has soft aroma and fresh dairy flavour, with undertones of nuts, with slight cow milk taste, balanced with flavours of sheep milk.





概述

| |
|----------------|
| 伊地亚萨瓦尔奶酪 |
| 伊地亚萨瓦尔烟熏奶酪 |
| 拉塞莲娜奶酪 (2个月) |
| 拉塞莲娜奶酪 (1年) |
| 卡萨尔饼状奶酪 |
| 卡萨尔香草绵羊柔滑奶酪 |
| 曼彻格蒙特斯库萨固化奶酪 |
| 曼彻格蒙特斯库萨半固化奶酪 |
| 曼彻格固化奶酪 1606 |
| 曼彻格半固化奶酪 1605 |
| 伊比利亚康德杜克固化奶酪 |
| 伊比利亚康德杜克半固化奶酪 |
| 蒙特拉雷伊娜贵族特级珍藏奶酪 |
| 伊比利亚奶酪 |

| 原产地 | 奶品种 | 味道 | 形状 | 重量 | 脂肪类物质 (最小值) |
|------|-----------------|-----|-------|--------------------------|----------------|
| 巴斯克 | 拉查生绵羊奶 | 圆筒状 | 强烈 | 1 Kg | 45% |
| 巴斯克 | 拉查生绵羊奶 | 圆筒状 | 强烈/烟熏 | 1 Kg | 45% |
| 巴达霍斯 | 生绵羊奶 | 圆筒状 | 特强 | 650 g / 1,25 Kg | 50% |
| 巴达霍斯 | 美利奴生绵羊奶 | 圆筒状 | 特强 | 750 g / 1,1 Kg | 50% |
| 卡塞雷斯 | 生绵羊奶 | 圆筒状 | 特强 | 580 g - 1 Kg | 50% |
| 卡塞雷斯 | 生绵羊奶 | 圆筒状 | 特强 | 750 g | 50% |
| 托雷多 | 巴士灭菌绵羊奶 | 圆筒状 | 强烈 | 3,4 Kg - 2,4 Kg | 50% |
| 托雷多 | 巴士灭菌绵羊奶 | 圆筒状 | 中等 | 3,5 Kg - 2,4 Kg - 1,2 Kg | 50% |
| 雷阿尔城 | 生绵羊奶 | 圆筒状 | 强烈 | 3 Kg - 1 Kg | 50% |
| 雷阿尔城 | 生绵羊奶 | 圆筒状 | 中等 | 3 Kg - 1 Kg | 50% |
| 莱昂 | 巴士灭菌牛奶, 山羊奶和绵羊奶 | 圆筒状 | 强烈 | 3,1 Kg | 55% |
| 莱昂 | 巴士灭菌牛奶, 山羊奶和绵羊奶 | 圆筒状 | 中等 | 3,2 Kg | 55% |
| 萨莫拉 | 巴士灭菌牛奶, 山羊奶和绵羊奶 | 圆筒状 | 强烈 | 3 Kg | 50% |
| 萨莫拉 | 巴士灭菌牛奶, 山羊奶和绵羊奶 | 圆筒状 | 中等 | 3 Kg | 50% |



SELECTED CHEESE

| |
|--|
| IDIÁZÁBAL |
| IDIÁZÁBAL SMOKED |
| LA SERENA (2 MONTHS) |
| LA SERENA (1 YEAR) |
| TORTA DEL CASAR |
| CASAR CREAMY SHEEP CHEESE WITH FINE HERBS |
| CURED MANCHEGO MONTECUSA |
| SEMICURED MANCHEGO MONTECUSA |
| CURED MANCHEGO 1606 |
| SEMICURED MANCHEGO 1605 |
| CURED IBÉRICO CONDE DUQUE |
| SEMICURED IBÉRICO CONDE DUQUE |
| GRAN RESERVA SEÑORÍO DE MONTALARREINA |
| EL IBÉRICO |

| Place of origin | Milk | Shape | Flavour | Weight | Fat (min) |
|-----------------|---------------------------------------|-------------|-----------------|--------------------------|-----------|
| Vasque Country | Raw Latxa Sheep | Cylindrical | Strong | 1 Kg | 45% |
| Vasque Country | Raw Latxa Sheep | Cylindrical | Strong / Smoked | 1 Kg | 45% |
| Badajoz | Raw Sheep | Cylindrical | Strong | 650 g / 1,25 Kg | 50% |
| Badajoz | Raw Merina Sheep | Cylindrical | Strong | 750 g / 1,1 Kg | 50% |
| Cáceres | Raw Sheep | Cylindrical | Strong | 580 g – 1 Kg | 50% |
| Cáceres | Raw Sheep | Cylindrical | Strong | 750 g | 50% |
| Toledo | Pasteurized sheep | Cylindrical | Strong | 3,4 Kg – 2,4 Kg | 50% |
| Toledo | Pasteurized sheep | Cylindrical | Medium | 3,5 Kg – 2,4 Kg – 1,2 Kg | 50% |
| Ciudad Real | Raw Sheep | Cylindrical | Strong | 3 Kg – 1 Kg | 50% |
| Ciudad Real | Raw Sheep | Cylindrical | Medium | 3 Kg – 1 Kg | 50% |
| León | Pasteurized cow's, goat's and sheep's | Cylindrical | Strong | 3,1 Kg | 55% |
| León | Pasteurized cow's, goat's and sheep's | Cylindrical | Medium | 3,2 Kg | 55% |
| Zamora | Pasteurized cow's, goat's and sheep's | Cylindrical | Strong | 3 Kg | 50% |
| Zamora | Pasteurized cow's, goat's and sheep's | Cylindrical | Medium | 3 Kg | 50% |



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