

Much more cheese

Not only more, but also better, because only the excellent have a place in the 13th GourmetQuesos, the Best Spanish Cheeses Championship on Monday April 17 at Salon Gourmets.

Everything is growing this year, Salon Gourmets has taken over five halls –4, 5, 6, 7 and 8 at Ifema Madrid from April 17 to 20– and GourmetQuesos, the most prestigious championship in the sector, has expanded the categories in competition, from 15 to 20: semisoft cow's milk, hard cow's milk, semisoft goat's raw milk, semisoft goat's pasteurized milk, hard goat's raw milk, hard goat's pasteurized milk, semihard mixed milk, hard mixed milk, soft paste moldy rind, soft paste washed rind, soft paste with vegetal coagulant, semihard sheep's raw milk, semihard sheep's pasteurized milk, hard sheep's raw milk, hard sheep's pasteurized milk, aged sheep's milk, ripened acid coagulated, blue, smoked and with condiments added.

As usual, registrations are already around 800 cheeses, although the deadline is still open until Sunday March 19, as the semi-final will be held, before a notary public, on March 28 and 29 at the Hotel Wellington in Madrid, where all cheeses submitted to the competition and accepted by the Organizing Committee will be evaluated by the members of the Jury in a blind coded tasting.

The number of tasting judges is 60, composed of technicians, cheese masters, store managers, bloggers and food journalists, chefs, purchasing managers of large supermarkets and restaurant managers who pamper and love cheese. This heterogeneous profile of judges allows for a more representative assessment that is closer to consumer tastes.

The 5 cheeses with the highest scores in each category go on to the final, that is, 100 cheeses, of which 60 will receive a diploma, 1st, 2nd and 3rd classified and, as always, only one will win the **Award for Best Cheese in Spain**.

These 100 finalist cheeses will be evaluated, with the presence of a notary, by a 40-member Jury by means of their corresponding scorecard, while to choose the Best Cheese of the 13th GourmetQuesos, 20 of these judges will have one hour to issue their final evaluation.

The championship will take place Monday 17 April at 10:00 h., hall 4, Aula Gourmets, stand 4A50, it is open to the professional public and the scores will be broadcasted in real time on a giant screen.

Finalist cheeses 13th #GourmetQuesos, the Best Spanish Cheeses Championship by Grupo Gourmets

SEMISOFT COW'S MILK

Dajosefa
Fermentos Galegos
Lugo

Fontelas Cremoso
Javier Piñeiro López
Lugo

Anzuxao DOP Tetilla
Lácteos Anzuxao
Pontevedra

HARD COW'S MILK

Saüll
La Xiquella Formatges i Turisme Rural
Gerona

El Pilós
Fundació Privada Map
Gerona

El Ferrer
Formatgeria Cal Music
Barcelona

SEMISOFT GOAT'S RAW MILK

Musgo Lavado
Quesos Elvira García
Ávila

Hacienda Zorita Cabra Joven
Hacienda Zorita Farm Food
Salamanca

Quesos de Tetir
Quesos Tetir DOP Majorero
Puerta del Rosario (Las Palmas)

SEMISOFT GOAT'S PASTEURIZED MILK

Garrotxa Sant Gil d'Albió
Sant Gil d'Albio
Tarragona

Semicurado Montes de Málaga
Agrupación de Ganaderos de los Montes de Málaga

Málaga

Queso de Cabra 1 kg
Lácteas Cobreros
Zamora

HARD GOAT'S RAW MILK
Reserva Natural con Pimentón
Agrupación de Ganaderos de los Montes de Málaga
Málaga

Canto lavado
Quesos Elvira García
Ávila

Hacienda Zorita Cabra Curado
Hacienda Zorita Farm Food
Salamanca

HARD GOAT'S PASTEURIZED MILK
Julián Díaz DOP Majorero
Arquema
Tuineje (Fuerteventura)

Queso Curado Collados Quesería
Fernández Ortiz Amancio
Granada

Vell Reserva
Fundació Ampans
Barcelona

SEMIHARD MIXED MILK
Mezcla Semicurado Los Cameros
Lácteos Martínez
La Rioja

Valle de San Juan Mezcla
Valle de San Juan Palencia
Palencia

San Vicente Semicurado
Industrias Lácteas San Vicente
León

HARD MIXED MILK
Queso de Cabra y Oveja Curado Envuelto en Romero
Queso Payoyo
Cádiz

Mezcla Curado Los Cameros
Lácteos Martínez
La Rioja

Queso de Cabra y Oveja Curado
Queso Payoyo
Cádiz

SOFT PASTE MOLDY RIND
Conde
La Quesería de María
Ávila

Gála
Goine Berría
Guipúzcoa

Terra
Airas Moniz
Lugo

SOFT PASTE WASHED RIND
Tou Del Mujal Cabra Eco
Formatgeria Cal Music
Barcelona

Rufino atortao
Hermanos Cuecas Morujo
Badajoz

Mamá Oveja Lavada
Quesería Mamá Cabra
Badajoz

Cremitos del Zujar
Arteserena
Badajoz

Minicremitos del Zujar
Arteserena
Badajoz

Gran Tajo Selección Torta del Casar DOP
Iberqués Extremadura
Cáceres

SEMIHARD SHEEP'S RAW MILK
Gaztañaditxulo DOP Idiazábal
Ander Barandiarán
Mújica (Guipúzcoa)

Queso de Oveja Semicurado
Valle de San Juan Palencia
Palencia

Moraleda Semicurado
Quesos Moraleda
Toledo

SEMIHARD SHEEP'S PASTEURIZED MILK

1949 Oveja Madurado

Quesos Feijóo

Ourense

Cerro del Ángel Manteca Floral

Quesería Villa D'Haro

Cuenca

El Gigüela

Asociación Ganadera Palomares

Toledo

HARD SHEEP'S RAW MILK

Quesos Finca La Cruz

Villamayor de Calatrava

Ciudad Real

Sigma

Quesos de Hualdo

Toledo

Hacienda Zorita Oveja Curado

Hacienda Zorita Farm Food

Salamanca

HARD SHEEP'S PASTEURIZED MILK

La Antigua Quesería Curado

García Fernández Juan David

Toledo

Queso de oveja curado

Queso Payoyo

Cádiz

Bodega oveja

Finca de Uga

Lanzarote

AGED SHEEP'S MILK

Quesos Finca La Cruz

Villamayor de Calatrava

Ciudad Real

Gran Reserva con Manteca Ibérica

World Fruits Company

Murcia

El Bosqueño Queso de Oveja Añejo

Quesos El Bosqueño

Cádiz

RIPENED ACID COAGULATED

Moluengo
Quesos la Rueda del Cabriel
Albacete

Rotam
Quesos la Rueda del Cabriel
Albacete

Maestro Quesero IGP Queso los Beyos
Corporación Alimentaria Peñasanta
Asturias

BLUE cheese
Picos de Europa IGP Queso de Valdeón
Queserías Picos de Europa
León

Queso Azul Las Cortas
Quesería Las Cortas
Valladolid

Quesera del Cares DOP Cabrales
Quesera del Cares
Asturias

SMOKED
Queso Idiazabal Ahumado DO Vasco Navarra
Quesos La Vasco Navarra
Navarra

Queso Fontelas
Piñeiro López Javier
Lugo

DOP San Simón Casleiras
Queixeria Casleiras
Lugo

With Added CONDIMENTS
Quigo Confitura de Higo
Del Río Lameyer Rodolfo
Sevilla

Granizo Trufa
Quesos La Rueda del Cabriel
Albacete

Caramelo Ajedrea y Pimienta Rosa
Quesos La Rueda del Cabriel
Albacete