

QUESOS
CORCUERA

La Magia del Queso

HISTORY

Quesos Corcuera was born in 1946 in the region of Toledo, from the artisan hands of Eusebio Corcuera Gómez & Mrs. Julia Sánchez de Pedro.

Their continuous evolution and the desire to do things with dedication and care continued with their children, Ramón Corcuera, Carlos Corcuera and Carmen Corcuera, who achieved their transformation by specialising in the production of Manchego cheeses, goat cheeses and mixed cheeses, finding the perfect combination between tradition and the commitment to new technologies and sustainability to adapt to the new times and new consumer demands, without losing an ounce of quality in each of their products.

Since the creation of the Regulatory Council of the Denomination of Origin QUESO MANCHEGO, and as the main promoters for the formation of this organism, Quesos Corcuera elaborates its selection of Sheep Cheeses under the seal of quality and guarantee of the Protected Denomination of Origin being the first company to export outside its borders taking its products to the USA, Canada, Australia, Mexico, Norway, the Netherlands, Germany, Italy, France, Hong Kong, and a long etcetera of corners all over the world, Canada, Australia, Mexico, Norway, the Netherlands, Germany, Italy, France, Hong Kong and many other countries around the world, becoming a benchmark company in the Manchego cheese sector.





CORCUERA

MANCHEGO CHEESE

FLAVOUR AND AROMA COME TOGETHER FOR THE MOST DISCERNING PALATES

QUESOS CORCUERA PRODUCES ITS SELECTION OF SHEEP CHEESES UNDER THE SEAL OF QUALITY AND
GUARANTEE OF THE PROTECTED DESIGNATION OF ORIGIN.



RAW CURED MANCHEGO CHEESE

Matured for 6 to 8 months to reach its optimum point, it offers magnificent nuances of intense flavour, excellent texture and smell. It is an artisan cheese made from raw sheep's milk from La Mancha, with the guarantee of Protected Designation of Origin Manchego cheese.

Available sizes: Large 3,050 kg approx.
vacuum-packed quarters 770 gr approx.
vacuum-packed wedges 300 gr approx.



CURED MANCHEGO CHEESE

Matured with great care over a period of six months, it offers excellent organoleptic characteristics, the flavour and aroma combine to seduce the most demanding palates. Made with pasteurised milk from selected Manchego sheep farms and guaranteed by the Protected Designation of Origin Manchego cheese. It is the most awarded Manchego CORCUERA cheese.

Available formats: Large 3,100 kg approx.
vacuum-packed quarters 770 gr approx.
and vacuum-packed wedges 300 gr
approx.



SEMI-CURED MANCHEGO CHEESE

Our Manchego cheese is carefully matured for 3 months, obtaining a natural rind and a firm buttery paste, with a characteristic taste and smell. It is made with pasteurised milk from La Mancha, with the guarantee of Protected Designation of Origin Manchego cheese.

Available formats: Large 3,300 Kg approx.
small 1 Kg approx. vacuum-packed quarters
770 gr approx. and vacuum-packed wedges
300 gr approx.



OLD MANCHEGO CHEESE

A whole year of painstaking curing and sealing, it has distinctive connotations, with a strong and characteristic smell of pasteurised milk from selected sheep farms, purely from La Mancha. With the authentic and traditional flavour and bouquet of a Manchego cheese with the guarantee of Protected Designation of Origin Manchego cheese.

Available formats: Large 2,950 Kg approx.
vacuum-packed quarters 740 gr approx. and
vacuum-packed wedges 300 gr approx.

LA CELESTINA®

MIXED CHEESE





SEMI-CURED BLENDED CHEESE

Semi-cured mature cheese, unique aroma, medium intensity on the palate with a tender sensation. Made from pasteurised cow's, goat's and sheep's milk and cured for two months.

Formats: Large 3,150 Kg approx. vacuum-packed quarters 820 gr approx. and vacuum-packed wedges 300 gr approx.



CHEESE BLEND CURED

Cured mixed cheese, firm texture and refined flavour, superior quality. Made from pasteurised cow's, goat's and sheep's milk, cured for more than five months, it offers magnificent organoleptic characteristics. Cured in olive oil, presented in a cheese vat, bathed in olive oil gives the cheese a special touch for the most select palates.

Formats: Large 2,950 Kg approx. vacuum-packed quarters 750 gr approx. and vacuum-packed wedges 300 gr approx.



CURED IBERIAN BLENDED CHEESE

Exquisite and traditional cheese, made from pasteurised cow's milk (maximum 50%), goat's milk (minimum 15%) and sheep's milk (minimum 15%). Long-lasting, intense and aromatic flavour. In harmony with a bouquet of natural quality. Presentation of six months of curing.

Format: Large 3 kg approx.



IBERIAN SEMI-CURED BLENDED CHEESE

Exquisite and traditional cheese, made from pasteurised cow's milk (maximum 50%), goat's milk (minimum 15%) and sheep's milk (minimum 15%). Long-lasting, intense and aromatic flavour. In harmony with a bouquet of natural quality. Presentation of two months of curing.

Format: Large 3,250 kg.

LA CELESTINA®

HEALTHY BLENDED CHEESE

MADE FROM PASTEURISED COW'S, GOAT'S AND
SHEEP'S MILK





VILLALON CHEESE BLEND

Fresh, unfermented, blended cheese made from 100% pasteurised cow's milk (minimum 50%), sheep's milk (minimum 10%) and goat's milk (minimum 10%).

Format: Approx. 250 g tub.



BIFIDUS MIXED CHEESE

Blended cheese made with 100% pasteurised cow's, goat's and sheep's milk. It has a tender, soft and balanced feel, with a firm texture and eyes, and with probiotic ferments.

Format: Large 3,600 kg approx.



TENDER MIXED CHEESE

A white, mature, well-formed cheese with a soft, tender, and smooth texture on the palate, pleasant to all palates.

Made with pasteurised mixed milk (cow and goat) from the best farms in the area.

Format: Small 300 gr.

100% PURE GOAT'S CHEESE.

Unsurpassed quality.

Unique taste and smell.

LA CELESTINA®

GOAT CHEESE





TENDER GOAT CHEESE

Made with 100% goat's milk selected from the Montes de Toledo, this is a soft, mild and buttery cheese. The intensity of its flavour attenuates formidably with the curing time.

Presentation natural rind, paprika rind and bar.

EARLY PEAK: 15 days of curing.

SEMI-CURED: 45 days of curing.

CURE: 60 days of curing.

Available formats: Large 3,350 kg, small 1 kg, vacuum packed wedges 800 gr and mini 300 gr.

FRESH GOAT'S CHEESE



QFresh goat's milk cheese with less fat, higher nutritional properties and 100% natural ingredients, ideal for a balanced diet.

Format: Approx. 300 g tub.

CURED GOAT CHEESE



Made with 100% goat's milk selected from the Montes de Toledo.

The intensity of its flavour attenuates formidably with the curing time.

Presentation natural rind, paprika rind and bar.

Cured: 60days of curing.

Available formats: Mini 300 gr.

FRESH LACTOSE-FREE GOAT'S CHEESE



FFresh lactose-free with 100% natural ingredients, ideal for a balanced diet.

Natural source of calcium.

Format: Approx. 300 g tub.



LA CELESTINA
MINI GOAT



ORGANIC GOAT CHEESE

A white, mature, well-formed cheese, with a tender texture and smooth flavour in the mouth; with a marked goat flavour. Made with 100% pasteurised organic goat's milk.

This organic cheese is CAAE certified.

Format: Small 300 gr.



TENDER GOAT'S CHEESE SPECIAL KITCHEN

White cheese, matured, well-formed, with a tender and smooth texture in the mouth; with a milky aroma and flavour with a marked goat flavour. Made with 100% goat's milk, a great selection of Murcian-Granadine breed.

Format: Small 300 gr.



TENDER LACTOSE-FREE GOAT CHEESE

A white, mature, well-formed cheese, with a tender and smooth texture in the mouth, with a milky aroma and flavour with a marked goat flavour. Ideal cheese to enjoy a balanced diet. Made with 100% pasteurised goat's milk, a great selection of Murcian-Granadine breed.

Format: Small 300 gr.

LA CELESTINA®
GOAT SPECIES





TENDER GOAT'S CHEESE SPECIALITY WITH THYME

Cheese made with 100% pasteurised goat's milk, matured for 1 month and bathed in thyme.

Formats: Halves of 450 gr and whole of 900 gr.



**TENDER GOAT CHEESE
SPECIALITY WITH PAPRIKA**

Cheese made with 100% pasteurised goat's milk, matured for 1 month and bathed in paprika from La Vera.

Formats: Halves of 450 gr and whole of 900 gr.



**TENDER GOAT'S CHEESE
SPECIALITY WITH ROSEMARY**

Cheese made with 100% pasteurised goat's milk, matured for 1 month and bathed in rosemary.

Formats: Halves of 450 gr and whole of 900 gr.

PENICILIUM GOAT



LA CELESTINA®





ARTISAN GOAT'S MILK CHEESE

A soft cheese, powdered on the outside with *Penicillium candidum*, unique in this type of variety, with an unbeatable smoothness. Pronounced intensity for its short maturation period, making this cheese a gift to the palate. Made with 100% pasteurised goat's milk, a great selection of the Murcian-Granadine breed.

Formats: Cylindrical format of 1.300 kg and mini 400 gr approx.



SPECIAL GOURMET GOAT CHEESE

Cheese made with 100% pasteurised goat's milk, with *Penicilium roqueforti* and *Penicilium candidum* in the rind; mild flavour with some elongated and white development of the roqueforti. Specially for cooking.

Format: Approx. 450 gr.



SOFT ROQUEFORT GOAT'S CHEESE

Cheese made with 100% pasteurised goat's milk, with *Penicilium roqueforti* and *Penicilium candidum* on the rind; mild flavour with some elongated and white development of the roqueforti.

Format: Small 450 gr approx.



ORGANIC GOAT CHEESE WITH PENICILIUM

Cheese made with 100% pasteurised organic goat's milk, matured with mould; with *Penicillium roqueforti* and *Penicillium candidum* on the rind; mild flavour with some elongated and white development of the roqueforti. This organic goat's cheese is CAEE certified.

Format: Small 400 gr.



INTENSE ROQUEFORT GOAT'S CHEESE

Cheese made with 100% pasteurised goat's milk, with *Penicillium roqueforti* and *Penicillium candidum* on the rind; intense flavour with some elongated and white development of the roqueforti.

Format: Large 3,600 kg, small 450 gr approx.

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"QUESOS CORCUERA, awarded in all its products and gold among the best cheeses in the world".