

Mf

Mondefrades
DE ZAMORA

MONDEFRADES

DAIRY

Mondefrades cured Cheese which belongs to the region of Fuentesauco, Zamora (Spain) and which is made with a traditional and cared process, was born as a result of an exclusive mixture of the cultures and know-how of the two most popular guarantee of origin of Spain.

To achieve it, we have combined the most appreciated qualities of the Zamorano cheese with the Manchego cheese. In this way, we have created an outstanding product which presumes of an unique texture, smell and flavor that remind the shepherd recipe.

This artisan treasure, created to indulge the finest palates, is made with the highest quality of raw milk and it embraces a recovering process above 12 months.

All of these facts provide our products with the strength of competing with the most powerful and well know sector brands.

This product is an indispensable item in our meals. Put our jewel on your table to success.

**Mondefrades Raw milk blended
cheese Centenario**



002300045 Mondefrades Raw milk blended cheese
Centenario

**Mondefrades Matured sheep's raw milk cheese
Sensaciones**



002300043 Mondefrades Matured sheep's raw milk
cheese Sensaciones



002300042 1/2 Mondefrades Matured sheep's raw milk
cheese Sensaciones

**Mondefrades Semi-matured
blended cheese**



002300001: Mondefrades Semi-matured blended cheese



002300046: 1/2 Mondefrades Semi-matured blended cheese