



# Mahon Reserva



**City:** Minorca

**Region:** Balearic Islands

**Country:** Spain

**Milk:** Raw Cow

**Rennet:** Traditional

**Rind:** Natural

**Texture:** Firm

**Aging:** 6 - 24 months

**Size:** 6 pound wheel

Second only to Manchego as Spain's most popular cheese, Mahon is produced in a municipality by the same name on Minorca, an agriculturally-devoted island. The most remote of the Balearic Islands, Minorca has been famous for cheese for centuries, and in 1993 the island was designated a biosphere reserve by UNESCO.

Ripened between six months and two years, cow milk Mahon is simultaneously sweet, nutty, sharp, and buttery with a light golden paste and a fiery orange rind.

Tomales Bay Foods  
Wholesale  
707.789.9433

Cowgirl Creamery  
Mail Order  
866.433.7834

*Information from the Library of Cheese*  
[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

