



TRADE CATALOGUE · 2026

La Mancha sheep's cheese.

Raw and pasteurised milk, matured in our own cellar,
vacuum-packed and delivered chilled to France within 48
hours, and by the pallet to the rest of the European Union.

WHO YOU ARE BUYING FROM

A family cheese dairy, not a trading company.

We are in Mora, a village in the Montes de Toledo, in the heart of La Mancha, the region that gave Spanish sheep's cheese its name. Three generations of cheesemakers have kept to the same way of working: milk from our own area, curd worked by hand, slow pressing and maturing in our own cellar until each cheese is ready, and not a day before.

What it means for your counter

Every wheel can be traced back to the milk it was made from. There is no middleman between our cellar and your shop: you buy from the people who make it, at the maker's price.

And you deal with a single house: one brand, one label and the same standard across all sixteen cheeses in this catalogue, from young to cured for six months.

At a glance

- Our own production, our own cellar and our own health registration.
- Raw and pasteurised milk, from young to cured for six months or more.
- Whole wheels, halves, quarters and wedges, all vacuum-packed.
- France in 48 hours, chilled; rest of the EU by the pallet. No customs paperwork.
- Sixteen awards since 2016: World Cheese Awards, Great Taste, Premios Cincho and Salón Gourmets.
- Private label available from a minimum run.

3

GENERATIONS
OF CHEESEMAKERS

16

CHEESES
IN THE RANGE

48 h

TO ANYWHERE
IN FRANCE

5

GOLD MEDALS
SINCE 2016

From the pastures of La Mancha to your counter,
with nobody in between.

MORA · TOLEDO · SPAIN
OWN HEALTH REGISTRATION
PRIVATE LABEL AVAILABLE

AWARDS · 2016 - 2026

Sixteen awards in ten years.



CURED

World Cheese Awards
Gold 2024-25



SEMI-CURED

World Cheese Awards
Silver 2025-26



ARTISAN CURED

World Cheese Awards
Silver 2024-25



CURED · SEMI-CURED

Cincho de Oro
2016 and 2026



SEMI-CURED

Great Taste
2026



ARTISAN CURED

Great Taste
2026



CURED

World Cheese Awards
Silver 2019-20



SEMI-CURED

World Cheese Awards
Silver 2018-19



CURED · ARTISAN CURED

World Cheese Awards
Bronze 2023-24



SEMI-CURED

World Cheese Awards
Bronze 2022-23



CURED

World Cheese Awards
Bronze 2021-22

COMPETITION

YEAR

MEDAL

CURED

World Cheese Awards	2024-25	GOLD
Premios Cincho · Cincho de Oro	2026	GOLD
Salón Gourmets · Cheese Championship	2023	GOLD
World Cheese Awards	2023-24	BRONZE
World Cheese Awards	2021-22	BRONZE
World Cheese Awards	2019-20	SILVER

SEMI-CURED

Great Taste · 2 stars	2026	★★
World Cheese Awards	2025-26	SILVER
World Cheese Awards	2024-25	BRONZE
World Cheese Awards	2022-23	BRONZE
World Cheese Awards	2018-19	SILVER
Premios Cincho · Cincho de Oro	2016	GOLD

ARTISAN CURED

Great Taste · 1 star	2026	★
World Cheese Awards	2024-25	SILVER
World Cheese Awards	2023-24	BRONZE

YOUNG (TIERNO)

Salón Gourmets · Cheese Championship	2024	GOLD
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BUSINESS AWARD · 2019

European Gold Medal for Merit at Work, from the European Association for Economy and Competitiveness, to **Juan David García Fernández**, cheesemaker and CEO of La Antigua Quesería.

ALL SIXTEEN CHEESES

The range at a glance.



Artisan Semi-Cured



Artisan Cured



Artisan in Olive Oil



Young (Tierno)



Semi-Cured



Cured



Rosemary & Ibérico lard



Ibérico lard



Black garlic



Truffle



Porcini



Mojo picón



Moscatel & honey



Cured cheese cream



Blue cheese cream



Truffle cheese cream

RANGE 01 · OUR SIGNATURE LINE

01

Artisan, raw sheep's milk.

Raw milk is what sets these cheeses apart from anything an industrial producer could send you: deeper, longer on the palate and never quite the same from one season to the next, because the pastures of La Mancha aren't either. This is the range a cheesemonger tastes and remembers.



Artisan Semi-Cured

RAW MILK · 2 MONTHS

La Mancha's most classic style, made one wheel at a time.

Whole 3.5 kg · Half 1.75 kg · Quarter 875 g ·
Wedge 437 g

Whole wheel €64.45 · wedges from €9.49



Artisan Cured

RAW MILK · 6 MONTHS +

Firm paste and deep flavour, with a long, nutty finish.

Whole 3.3 kg · Half 1.65 kg · Quarter 825 g ·
Wedge 412 g

Whole wheel €65.45 · wedges from €10.49

SILVER · WORLD CHEESE AWARDS 2024-25



Artisan in Olive Oil

RAW MILK · AGED IN EXTRA VIRGIN OLIVE OIL

The rind is sealed in olive oil, giving a richer paste and a rounder aroma.

Whole 3.6 kg · Half 1.8 kg · Quarter 900 g ·
Wedge 360 g

Whole wheel €65.45 · wedges from €10.49

UP TO 2 YEARS IN OIL

Raw milk, hand-worked curd and our own cellar.
Three cheeses, four formats.

WEDGES FROM €9.49
WHOLE · HALF · QUARTER · WEDGE
ALL VACUUM-PACKED

RANGE 02 · OUR EVERYDAY LINE

02

Traditional, pasteurised milk.

Same origin, same craft, with a rounder and more consistent profile: the cheese on Spanish tables every day of the year. It is the range that moves fastest from a counter and the safest bet for customers trying Spanish sheep's cheese for the first time.



Young (Tierno)

PASTEURISED MILK · YOUNG

Mild, milky and easy-going: the perfect first sheep's cheese.

Whole 3.6 kg · Half 1.8 kg · Quarter 900 g ·
Wedge 450 g

Whole wheel €62.95 · wedges from €7.99

GOLD · SALÓN GOURMETS 2024



Semi-Cured

PASTEURISED MILK · 2 MONTHS

The classic balance, and the one that sells fastest from a counter.

Whole 3.5 kg · Half 1.75 kg · Quarter 875 g ·
Wedge 437 g

Whole wheel €63.95 · wedges from €8.99

SILVER · WORLD CHEESE AWARDS 2025-26



Cured

PASTEURISED MILK · 6 MONTHS +

Dry, savoury and persistent, with the consistency a menu needs.

Whole 3.3 kg · Half 1.65 kg · Quarter 825 g ·
Wedge 412 g

Whole wheel €64.95 · wedges from €9.99

GOLD · WORLD CHEESE AWARDS 2024-25

The same craft and the same cellar, with a consistent profile all year round.

WEDGES FROM €7.99
WHOLE · HALF · QUARTER · WEDGE
GOLD · WORLD CHEESE AWARDS 2024-25

RANGE 03 · HAND-FINISHED

03

Cured, with something rubbed into the rind.

Not flavoured curds. The cheese is made and matured first, then finished by hand, wheel by wheel: the flavour works in from the outside and the cheese stays the star. On a counter, these are the ones that make customers stop and ask.



6 M+

Rosemary & Ibérico lard

HAND-FINISHED

Rind rubbed by hand with lard and wild rosemary.

Wedges from €10.49



6 M+

Ibérico lard

HAND-FINISHED

Buttery and still milky, with the gentle tang only raw milk gives.

Wedges from €10.49



6 M+

Black garlic

HAND-FINISHED

Sweet and balsamic, and one of our boldest. For lovers of big flavours.

Wedges from €14.99



6 M+

Truffle

HAND-FINISHED

Black truffle on the rind; a cellar-like aroma as you cut.

Wedges from €19.99



6 M+

Porcini

HAND-FINISHED

Dried porcini: earthy, woodland notes and deep umami.

Wedges from €14.99



6 M+

Mojo picón

HAND-FINISHED

Canarian chilli sauce, kept in check so the cheese leads.

Wedges from €14.99



6 M+

Moscatel & honey

HAND-FINISHED

A sweet finish: the wheel to end a dessert board.

Wedges from €14.99

Seven different rinds on the same cured sheep's cheese.

WEDGES FROM €10.49
WHOLE 3.3 KG · HALF 1.65 KG
QUARTER 825 G · WEDGE 412 G

RANGE 04 • 200 G JARS

04

Cheese creams.

Made with our own cheese, not with bought-in paste. They travel at ambient temperature, keep for months unopened and are the easiest add-on for a gift box: the cheapest way for a new customer to try the house and come back for a whole wheel.



Cured cheese cream

200 G GLASS JAR

Our cured cheese, made spreadable. Spread it cold or melt it hot.

€4.60 per jar



Blue cheese cream

200 G GLASS JAR

A gentle blue that never overpowers. Everyone gets on with it.

€4.60 per jar



Truffle cheese cream

200 G GLASS JAR

Our bestseller in gift boxes and as an add-on sale.

€4.60 per jar

FORMAT

200 g glass jar with a metal lid and full-colour label.

STORAGE

Ambient until opened; refrigerate once open. No cold chain needed in transit.

SELLING IDEA

A box of three jars with a 412 g wedge: a mid-priced gift without touching the cheese counter.

The add-on that completes a gift box without touching the cheese counter.

€4.60 PER JAR
THREE FLAVOURS
AMBIENT UNTIL OPENED

FORMATS, PACKING AND STORAGE

How it arrives.

FORMAT	APPROX. WEIGHT	BEST FOR
Whole wheel	2.5 – 3.6 kg	Cut-to-order counters, cheesemongers and delis
Half wheel	1.65 – 1.8 kg	Restaurants, tapas bars, smaller counters
Quarter	825 – 900 g	Tastings and small shops
Wedge	360 – 450 g	Shelf, gifts and samples
Jar (creams)	200 g	Gift boxes and add-on sales

Packing

Every piece is **vacuum-packed** and labelled with name, ingredients, allergens, net weight, best-before date, storage, health mark and producer. Labels in English, French or German on request.

Storage

Keep between 4 and 12 °C. Unopened and vacuum-packed, the cheese travels perfectly well unrefrigerated for 48–72 hours. Take it out of the fridge an hour before serving. The cheese in oil keeps for up to two years.

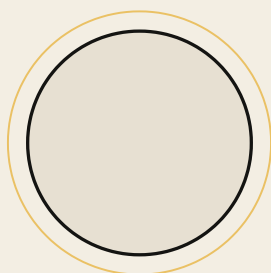
SPEC SHEET

Ingredients, allergens, shelf life, storage, units per case, pallet configuration and health mark: available for every cheese on request.

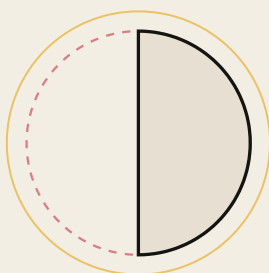
PRIVATE LABEL

Your own brand on the label from a minimum run, on any cheese in this catalogue.

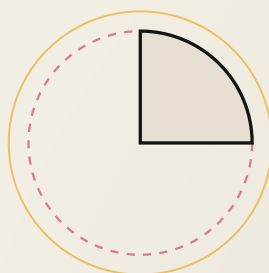
HOW A WHEEL IS CUT



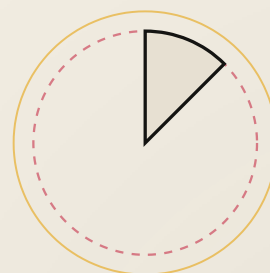
Whole wheel
3.3 KG



Half wheel
1.65 KG



Quarter
825 G



Wedge
412 G

TRADE PRICE LIST · SEPTEMBER 2026

Price list.

Trade prices are the same as in our online shop, ex-works (Mora, Toledo). Spanish VAT (4 %) included; EU trade customers with a valid VAT number are invoiced without VAT. Weights are approximate; wheels are invoiced per unit. Valid until 31 December 2026.

CHEESE AND FORMATS	WHOLE WHEEL	≈ €/KG
RANGE 01 · ARTISAN, RAW MILK		
Artisan Semi-Cured €64.45 whole · €44.45 medium · €33.35 half · €18.40 quarter · €9.49 wedge	€64.45	€18.41/kg
Artisan Cured €65.45 whole · €45.45 medium · €34.35 half · €19.40 quarter · €10.49 wedge	€65.45	€19.83/kg
Artisan in Olive Oil €65.45 whole · €45.45 medium · €34.35 half · €19.40 quarter · €10.49 wedge	€65.45	€18.18/kg
RANGE 02 · TRADITIONAL, PASTEURISED		
Young (Tierno) €62.95 whole · €42.95 medium · €31.85 half · €16.90 quarter · €7.99 wedge	€62.95	€17.49/kg
Semi-Cured €63.95 whole · €43.95 medium · €32.85 half · €17.90 quarter · €8.99 wedge	€63.95	€18.27/kg
Cured €64.95 whole · €33.85 half · €18.90 quarter · €9.99 wedge	€64.95	€19.68/kg
RANGE 04 · CHEESE CREAMS, 200 G JAR		
Cured cheese cream €4.60 jar	€4.60	€23.00/kg
Blue cheese cream €4.60 jar	€4.60	€23.00/kg
Truffle cheese cream €4.60 jar	€4.60	€23.00/kg

HOW TO READ IT

The right-hand column is the price per kilo of the whole wheel: use it to compare cheeses and to work out an order by weight.

WHAT'S INCLUDED

Cheese vacuum-packed and labelled, ex-works. Carriage and palletisation not included.

SAMPLES

A box of small wedges from the whole range, on request, once you have reviewed the price list.

TRADE PRICE LIST · SEPTEMBER 2026

Price list, continued.

CHEESE AND FORMATS	WHOLE WHEEL	≈ €/KG
RANGE 03 · SPECIALITIES, HAND-FINISHED CURED SHEEP'S CHEESE		
Rosemary & Ibérico lard €65.45 whole · €34.35 half · €19.40 quarter · €10.49 wedge	€65.45	€19.83/kg
Ibérico lard €65.45 whole · €34.35 half · €19.40 quarter · €10.49 wedge	€65.45	€19.83/kg
Black garlic €69.95 whole · €38.85 half · €23.90 quarter · €14.99 wedge	€69.95	€21.20/kg
Truffle €74.95 whole · €43.85 half · €28.90 quarter · €19.99 wedge	€74.95	€22.71/kg
Porcini €69.95 whole · €38.85 half · €23.90 quarter · €14.99 wedge	€69.95	€21.20/kg
Mojo picón €69.95 whole · €38.85 half · €23.90 quarter · €14.99 wedge	€69.95	€21.20/kg
Moscatel & honey €69.95 whole · €38.85 half · €23.90 quarter · €14.99 wedge	€69.95	€21.20/kg

MINIMUM ORDER	France: 6 wheels (≈ 20 kg), chilled, 48 h · Italy: 100 kg · Germany, the Netherlands, Belgium, Luxembourg and Austria: one pallet, or through your usual importer
LEAD TIME	_____ working days from order confirmation
PAYMENT TERMS	_____
INCOTERM	EXW Mora (Toledo) · DAP on request
INDICATIVE CARRIAGE	France ≈ €49 for 6 wheels (refrigerated van, 48 h) · pallet to Germany, the Netherlands, Belgium or Italy ≈ €0.70–0.80/kg, chilled, 3–6 days

COMPANY	_____
EU VAT NUMBER	_____
CONTACT NAME	_____
DATE AND SIGNATURE	_____

Send it back to us signed and we will confirm dispatch the same working day.

HOW WE WORK

Terms.

01 Prices first, then samples

Price list first, samples second. Once you have our prices and they work for you, we will send you a box with a small wedge of every cheese in this catalogue, so you can judge it with a knife. If it isn't for you, just tell us and that's that.

02 Orders

By email, in Spanish, English or French. We confirm availability and dispatch date the same working day. Minimum order: 6 wheels to France; 100 kg to Italy; one pallet (or through your importer) for the rest of the EU.

03 Delivery

France within 48 hours, chilled, to any address. Germany, the Netherlands, Belgium, Luxembourg, Austria and Italy by refrigerated groupage, 3–6 days, by the pallet. No customs paperwork within the EU.

04 Private label and exclusivity

Private label from a minimum run. Territorial exclusivity is possible for distributors with a committed annual volume: ask us and we will talk it through openly.

05 What we won't promise

We are a small dairy. We cannot supply a national chain overnight, and we won't pretend we can. What we can do is look after a shop or a distributor properly, month after month, with the same cheese.



LANGUAGES

We work in Spanish, English and French. Labelling in English, French or German on request.

DOCUMENTS

Invoice, delivery note, spec sheet for each cheese and health certificate. Within the EU, VAT-free invoice with a valid VAT number.

BEFORE INVOICING

We confirm availability, actual wheel weights and dispatch date in writing. Wheels are invoiced per unit, not by theoretical weight.

We are a small team, and the person who answers is the one who makes the cheese.

SPANISH · ENGLISH · FRENCH
REPLY WITHIN 1 WORKING DAY
+34 623 118 719

LET'S TALK

Ask for our price list and a sample box.

La Antigua Quesería de Mora S.L.

Mora · Toledo · Castilla-La Mancha · Spain

+34 925 341 487 · +34 623 118 719

laantiguaqueseria.shop/en/wholesale

We reply in Spanish, English and French within one working day.

