

Hontanar has three presentations of its pieces: no wrapper cheese, vacuum packed and wrapped in tissue paper.



Cheese made for raw milk

These cheeses need high quality milk for their elaboration. Both sheep and milk must pass numerous controls.

We have milk refrigerated at 3°C and in the elaboration process we only heat it to 32°C.

This way we do not give it thermal abuse, so cheese preserves all the good properties of milk.

For health reasons, never consume a cheese made with raw milk with less than five months of curing. After two months of curing you can consume a high end cheese and with characteristic flavors of the province of Teruel.

Cheese made for pasteurized milk

These cheeses need for their elaboration pure sheep's milk refrigerated to 3 / 4°C and to pasteurize we heat it to 65°C during 30 minutes or to 73°C for a moment. Then we cold it to 30 / 32°C, temperature that we maintain to add the ferments, the rennet.

Then the curd is cut and desuers to introduce it into the molds and press it. Then we introduce it a few hours with salted water and it aerates to later introduce the product in the digers.

They are cheeses that can be eaten from the same day they are made until they are old.

Hontanar, the tradename of our products is given in reference to a small village: Aguilar del Alfambra.

It is a small valley in the side of the pine forest in wich there is a fountaine for the cattle.

It is a very appreciated place by the shepherds of the area for its rich grass and excellent water.



Aguilar del Alfambra is a village from Teruel on one side of the Maestrazgo, 40 km from the capital and 30 km from the ski tracks of Valdelinares.

With an altitude of 1.300 m above sea level we enjoy the river that gives us the surname, wich is born in Gúdar-Valdelinares and in the city of Teruel it joins the Guadalaviar river to form the turia.



Hontanar

Hontanar Cheeses

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Hontanar





SHEEP MILK CHEESES

PASTEURIZED MILK



Soft cheese of 15 days of curing. 1 kg, 3 kg and wedge format.



Semi-cured cheese from 2 - 3 months of curing. 1 kg, 3 kg and wedge format.



Bar cheese Montanar semi-cured cheese 45 days of curing. 2 kg bar format.



Cured cheese, from 5 to 6 months of curing. 1 kg, 3 kg and wedge format.



Aged cheese with more than a year of curing. 1 kg, 3 kg and wedge format.

RAW MILK



Semi-cured cheese from 2 to 3 months of curing. 0,5 kg, 1 kg, 3 kg and wedge format.



Cured cheese, from 5 to 6 months of curing. 1 kg, 3 kg and wedge format.



Bar cheese Montanar semi-cured cheese 45 days of curing. 2 kg bar format.



Aged cheese with more than a year of curing. 1 kg, 3 kg and wedge format.



TERUEL CHEESE



Sheep cheese cured and semi-cured. 5 kg, 1,2 kg and edge format heart-shaped.



GOAT MILK CHEESES

PASTEURIZED MILK



Fresh cheese. 0,5 kg, 1 kg and wedge format.



Soft cheese. 15 days of curing. 0,5 kg, 1 kg and wedge format.



Semi-cured cheese from 25 days of curing. 0,5 kg, 1 kg, 3 kg and wedge format.



Cured cheese, from more than 60 days of curing. 0,5 kg, 1 kg, 3 kg and wedge format.

RAW MILK



Cured cheese, from more than 60 days of curing. 0,5 kg, 1 kg, 3 kg and wedge format.



TERUEL CHEESE

Cured goat cheese. 5 kg, 1,2 kg and edge format heart-shaped.



SPECIALTY CHEESES AND DESSERTS



Madurated cheese with **SAFFRON**. 0,5 Kg, 1 kg, 3 kg and wedge format.



Madurated **TRUFFLED** sheep's milk cheese. 0,5 Kg, 1 kg, 3 kg and wedge format.



Madurated **TRUFFLED** goat's milk cheese. 0,5 Kg, 1 kg, 3 kg and wedge format.

WINE matured cheese. 0,5 Kg, 1 kg, 3 kg and wedge format.



Madurated cheese with **ROSEMARY**. 1 kg, 3 kg and wedge format.



Cheese madurated with **SCHNAPPS**. 0,5 Kg, 1 kg, 3 kg and wedge format.

TARTUFO cheese. 0,5 Kg, 1 kg, 3 kg and wedge format.



CURD. 140 gr jars.



YOGURT. 140 gr jars.