



Artisan goat's cheeses from Málaga (Spain)

Quesos
montes de
Málaga

el
PINSAPO
sierra de las nieves
quesos



sabor
a
**má
laga**
PRODUCTOS
AUTÓCTONOS
DE LA PENÍNSULA





AGAMMASUR S.C.A.

AGAMMASUR is a cooperative made up of **more than 300 goat farms** (most of them located in the province of Malaga) that have joined forces to create a large and solid cooperative. AGAMMASUR was born in November 2023 after the merger of the cooperatives AGASUR S.C.A. and Agrupación de Ganaderos de Montes de Málaga (AGAMMA), both of which have been in existence for four decades.

With more than **100,000 head of goats** and a production of more than **25 million litres of milk/year**, AGAMMASUR is **one of the leading goat cooperatives in Spain**.

The cooperative operates in the provinces of Malaga, Granada, Seville and Cadiz, offering its members technical consultancy services, veterinary assistance, livestock feeding, genetic improvement, supplies of spare parts and milking components, etc.

Of the 25 million litres of milk collected per year, around **3 million litres are transformed into cheese**, giving rise to around 428,000 kg of goat's cheese. Since November 2023, all the cheeses are produced in the facilities that AGAMMA inaugurated in 2019 in **Colmenar (Malaga)** with more than **4,000 m² of surface area**, making it the largest goat's milk processing plant in Andalusia.



Around thirty people make up the AGAMMASUR staff, including administrative personnel, maintenance technicians, cheese masters, sales staff, veterinarians, quality technicians...



The livestock farms that make up AGAMMASUR

AGAMMASUR livestock farmers work hard every day to produce **quality food, sustainable and compatible with animal welfare**, playing a **great role at a social, environmental and economic level**.

They are professional livestock farmers, committed to their environment, with a capacity for innovation and development. The vast majority of AGAMMASUR's livestock farms are **semi-extensive livestock farms**, which make use of the natural resources of the territory through **grazing**, with a low use of external inputs. They use autochthonous breeds adapted to the territory (mainly goats of the **Malagueña breed**).



These livestock farms generate a series of very important ecosystem services, playing a fundamental role in the maintenance of ecosystems of great environmental and landscape value.

With a great potential to maintain biodiversity, these livestock farms are also key to the conservation of natural resources such as soil and water, contributing in turn to the fight against climate change.

AGAMMASUR's livestock farms constitute a **cultural, social and ethnographic heritage** of great importance in the natural areas where they are developed. The cattle graze every day in the green areas around the Cooperative, such as the “**Montes de Málaga Natural Park**” or the “**Sierra de las Nieves**”, natural areas that give their name to AGAMMASUR's cheese brands. They help to fix the population in the most disadvantaged rural areas, as it can be developed in environmental conditions where other production systems are not possible, contributing in turn to the prevention of fires by controlling combustible material.



Grazing is synonymous with **quality** and all the food obtained in these natural areas, which also abound with aromatic plants such as rosemary and thyme, **gives special properties, aromas and flavours to the milk**, which are passed on to the cheeses.



Cheeses with authentic flavour

This **milk with unique organoleptic characteristics**, together with an **artisan production process**, is the secret behind the fact that AGAMMASUR cheeses have won **more than 90 national and international awards**, which are proof of their quality and exclusivity.

At AGAMMASUR, traditional artisan cheese-making techniques are combined with state-of-the-art machinery to produce **cheeses with a unique flavour and aroma**. Its goat cheeses meet the highest quality standards, guaranteeing the traceability of the entire production process, offering consumers totally natural, healthy and local dairy products.

Since November 2023, the **Quesos Montes de Málaga** and **Quesos El Pinsapo** brands have been marketed under the **AGAMMASUR** umbrella.



We care about offering you the best cheese, with an unbeatable flavour.





Quesos montes de Málaga

Authentic Flavour



Quesos Montes de Málaga

FRESH

Handmade fresh cheese, with enzymatic coagulation, made from pasteurised goat's milk, mainly from the Malaga breed. Bright white in colour, it is very smooth on the nose and in the mouth, with lactic notes of fresh milk. Slightly sweet, its texture is firm and its persistence is short and reminiscent of goat's milk.

Product classification: Fresh goat's cheese.

Unripened.

Ingredients: Pasteurised goat's milk, salt, calcium chloride hardener and rennet.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 30 days from the date of elaboration.

Storage: refrigerated between 1°C and 6°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 14 cm
Height: 6,5 cm
Weight: 1,220 Kg



Logistical data:

Cheeses per box: 6
Boxes per pallet: 60

Half a cheese

Radio: 7 cm
Height: 6,5 cm
Weight: 0,610 Kg



Logistical data:

Cheeses per box: 12
Boxes per pallet: 60



Quesos Montes de Málaga

SEMI-CURED

Semi-cured goat's cheese with enzymatic coagulation made from pasteurised goat's milk, mainly from the Malaga breed, and matured in chambers for 30 to 60 days. It has a very light colour and a mild flavour, with notes of butter and toffee on the nose and in the mouth. It has a tender texture and a medium persistence on the palate.

Product classification: Matured goat's cheese (semi-cured).

Maturing: 1 to 2 months.

Ingredients: Pasteurised goat's milk, salt, calcium chloride hardener, rennet and lactic ferments.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 9 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

DIMENSIONES Y PESO APROXIMADOS

Whole cheese

Diameter: 13 cm
Height: 6,5 cm
Weight: 0,980 Kg



Logistical data:

Cheeses per box: 6
Boxes per pallet: 30

Half a cheese

Radio: 6,5 cm
Height: 6,5 cm
Weight: 0,490 Kg



Logistical data:

Cheeses per box: 12
Boxes per pallet: 60



Quesos Montes de Málaga

CURED

Cured goat's cheese with enzymatic coagulation made from pasteurised goat's milk, mainly from the Malaga breed, and matured in chambers for 90 to 120 days. It is ivory-white in colour and has an intense flavour, which stands out for its spicy aftertaste and goaty aromas. The texture is firm and the persistence is long.

Product classification: Matured Goat's Cheese (Cured).

Maturing: 3 to 4 months.

Ingredients: Pasteurised goat's milk, salt, calcium chloride hardener, rennet and lactic ferments.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 12 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

DIMENSIONES Y PESO APROXIMADOS

Whole cheese

Diameter: 13 cm
Height: 6 cm
Weight: 0,860 Kg



Logistical data:

Cheeses per box: 6
Boxes per pallet: 60

Half a cheese

Radio: 6,5 cm
Height: 6 cm
Weight: 0,430 Kg



Logistical data:

Cheeses per box: 12
Boxes per pallet: 60



Quesos Montes de Málaga

RAW MILK CHEESE

Enzymatically coagulated raw goat's milk cheese matured in chambers for 90 to 120 days. It has a light colour and firm texture. It has an intense flavour and aroma, with a long persistence. It stands out for the complexity of its pungent smell with clean notes of animal, typical of cheeses made with raw milk. It preserves all the properties of the milk as it has not been heat-treated, with all the hygienic-sanitary guarantees.

Product classification: Matured Goat's Cheese (Cured).

Maturing: 3 to 4 months.

Ingredients: Raw goat's milk, salt, rennet, lysozyme (derived from egg) and lactic ferments.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 12 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

DIMENSIONES Y PESO APROXIMADOS

Whole cheese

Diameter: 13 cm

Height: 6,5 cm

Weight: 0,980 Kg



Logistical data:

Cheeses per box: 6

Boxes per pallet: 30

Half a cheese

Radio: 6,5 cm

Height: 6,5 cm

Weight: 0,450Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos Montes de Málaga

CURED "EMBORRIZADO"

Cured cheese with enzymatic coagulation made from pasteurised goat's milk, mainly from the Malaga breed, and matured in chambers for 150 to 180 days. It is covered in extra virgin olive oil and wheat bran, which gives the sensation of eating cheese with bread dipped in oil.

Product classification: Matured Goat's Cheese (Cured).

Maturing: 5 to 6 months.

Ingredients: Pasteurised goat's milk, salt, calcium chloride hardener, rennet and **lactic ferments**.

Coating: Extra Virgin Olive Oil and **wheat bran**.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 18 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

DIMENSIONES Y PESO APROXIMADOS

Whole cheese

Diameter: 13 cm
Height: 6,5 cm
Weight: 0,980 Kg



Logistical data:

Cheeses per box: 6
Boxes per pallet: 60

Half a cheese

Radio: 6,5 cm
Height: 6,5 cm
Weight: 0,490 Kg



Logistical data:

Cheeses per box: 12
Boxes per pallet: 60



Quesos Montes de Málaga

NATURE RESERVE

Cured cheese matured for 5 to 6 months. Made with raw goat's milk from the Malaga goat breed and matured in extra virgin olive oil of the verdial variety from the Montes de Málaga Natural Park during the last two months of maturing. It has a medium salty and very mild bitter taste, with a spicy touch and a long persistence on the palate.

Product classification: Matured Goat's Cheese (Cured).

Maturing: 5 to 6 months.

Ingredients: Raw goat's milk, salt, rennet, lysozyme (derived from egg) and lactic ferments. Coating: Extra Virgin Olive Oil.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 18 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

DIMENSIONES Y PESO APROXIMADOS

Whole cheese

Diameter: 13 cm
Height: 6,5 cm
Weight: 0,980 Kg



Logistical data:

Cheeses per box: 6
Boxes per pallet: 60

Half a cheese

Radio: 6,5 cm
Height: 6,5 cm
Weight: 0,490Kg



Logistical data:

Cheeses per box: 12
Boxes per pallet: 60



Quesos Montes de Málaga

NATURE RESERVE WITH PAPRIKA

Cured cheese matured for 5 to 6 months. Made with raw goat's milk, mainly from the Malaga breed, and refined in extra virgin olive oil of the verdial variety. It has a deep red rind and a whitish paste. It is an authentic gastronomic jewel that stands out for its balance and elegance. Paprika, extra virgin olive oil and raw goat's milk are masterfully combined in the preparation of this cheese, achieving a balanced product that delights the palate.

Product classification: Matured Goat's Cheese (Cured).

Maturing: 5 to 6 months.

Ingredients: Raw goat's milk, salt, rennet, lysozyme (derived from egg) and lactic ferments.

Coating: Extra Virgin Olive Oil and paprika.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 18 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

DIMENSIONES Y PESO APROXIMADOS

Whole cheese

Diameter: 13 cm

Height: 6,5 cm

Weight: 0,980 Kg



Logistical data:

Cheeses per box: 6

Boxes per pallet: 30

Half a cheese

Radio: 6,5 cm

Height: 6,5 cm

Weight: 0,490Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



el PINSAPO

sierra de las nieves

quesos

Artisan masters of
pure goat's cheese



Quesos El Pinsapo

FRESH

Fresh cheese made from goat's milk. Homogeneous white colour and firm texture. Smooth on the nose with notes of fresh milk. Low intensity flavour, slightly salty and absence of bitter flavours. Short persistence in the mouth. Ideal for a healthy diet.

Product classification: Fresh goat's cheese.

Unripened.

Ingredients: Pasteurised goat's milk, salt, calcium chloride hardener and rennet.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 30 days from the date of elaboration.

Storage: refrigerated between 1°C and 6°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 20 cm
Height: 10 cm
Weight: 3 Kg



Logistical data:
Cheeses per box: 2
Boxes per pallet: 60

Cheese wedge

10 x 10 x 9 cm
Weight: 0,400 Kg



Logistical data:
Cheeses per box: 12
Boxes per pallet: 60

Cheese wedge

9 x 9 x 8 cm
Weight: 0,250 Kg



Logistical data:
Cheeses per box: 24
Boxes per pallet: 60



Quesos El Pinsapo

SEMI-CURED

Semi-cured cheese matured for 35 to 60 days. With an ivory-yellow paste. The rind has a characteristic aroma of Roquefort and Camembert. In the mouth it is buttery, with a mild flavour and medium persistence on the palate, very creamy.

Product classification: Matured goat's cheese (semi-cured).

Maturing: 1 to 2 months.

Ingredients: Pasteurised goat's milk, salt, calcium chloride hardener, rennet and lactic ferments.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 9 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 19 cm
Height: 9,5 cm
Weight: 2,8 Kg



Logistical data:

Cheeses per box: 2
Boxes per pallet: 60

Half a cheese

Radius: 9,5 cm
Height: 8,5 cm
Weight: 1,4 Kg



Logistical data:

Cheeses per box: 4
Boxes per pallet: 60

Cheese wedge

10 x 9,5 x 9 cm
Weight: 0,400 Kg



Logistical data:

Cheeses per box: 12
Boxes per pallet: 60



Quesos El Pinsapo

SEMI-CURED WITH PAPRIKA

Semi-cured cheese matured for 30 to 60 days. Cheese with a natural exterior colour (white-ivory), with a coating of extra virgin olive oil and paprika. Very mild aroma. Slightly acidulous flavour with the aroma of fresh goat's milk. Creamy on the palate. Buttery in the mouth, with a lot of elasticity. The paprika gives it an unmistakable flavour and aroma.

Product classification: Matured goat's cheese (semi-cured).

Maturing: 1 to 2 months.

Ingredients: Pasteurised goat's milk, salt, calcium chloride hardener, rennet and **lactic ferments**.

Coating: extra virgin olive oil and paprika.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 9 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 19 cm

Height: 8,5 cm

Weight: 2,8 Kg



Logistical data:

Cheeses per box: 2

Boxes per pallet: 60

Cheese wedge

10 x 9,5 x 9 cm

Weight: 0,400 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos El Pinsapo

SEMI-CURED WITH PEDRO XIMÉNEZ

Semi-cured cheese matured for 30 to 60 days, made with an artisanal and long bath of the exceptional "Pedro Ximénez" wine. The chocolate-coloured rind is edible, given by the wine bath. The paste is medium-high consistency, closed with few holes, white to ivory-white in colour. The predominant smell is that of wine. In the mouth, creamy texture, with a pleasant, slightly salty aroma. A peculiar, ample and generous flavour with a dry wine background.

Product classification: Matured goat's cheese (semi-cured).

Maturing: 1 to 2 months.

Ingredients: Pasteurised goat's milk, salt, calcium chloride hardener, rennet and lactic ferments.

Coating: Pedro Ximénez wine (contains sulphites).

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 9 months from the date of elaboration.

Storage: Refrigerated between 2°C and 8°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 13 cm

Height: 6,5 cm

Weight: 0,980 Kg



Logistical data:

Cheeses per box: 6

Boxes per pallet: 60

Half a cheese

Radius: 6,5 cm

Height: 6,5 cm

Weight: 0,490 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos El Pinsapo

CURED

Cured cheese matured for 180 to 200 days. With an ivory-yellow paste that turns into darker shades depending on the degree of maturity. The rind has a characteristic aroma of Roquefort and Camembert. In the mouth it is buttery, smooth and with a long persistence on the palate. Flavour degraded from the outside, developed and intense, slightly spicy. Aftertaste of dried fruits, roasted.

Product classification: Matured Goat's Cheese (Cured).

Maturing: 6 months.

Ingredients: Pasteurised goat's milk, salt, calcium chloride hardener, rennet and lactic ferments.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 12 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 18,5 cm

Height: 8 cm

Weight: 2,6 Kg



Logistical data:

Cheeses per box: 2

Boxes per pallet: 60

Half a cheese

Radius: 9,25 cm

Height: 8 cm

Weight: 1,3 Kg



Logistical data:

Cheeses per box: 4

Boxes per pallet: 60

Cheese wedge

10 x 7,5 x 8 cm

Weight: 0,380 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos El Pinsapo

OLD

Aged cheese matured for at least 9 months. The rind is dark in colour and the paste is yellow. In the mouth it is buttery and very persistent on the palate. Flavour degraded from the outside to the inside, developed and intense, spicy.

Product classification: Matured Goat's Cheese (Old).

Maturing: minimum 9 months.

Ingredients: Pasteurised goat's milk, salt, calcium chloride hardener, rennet and lactic ferments.
Coating: Extra Virgin Olive Oil.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 18 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 18,5 cm

Height: 8 cm

Weight: 2,6 Kg



Logistical data:

Cheeses per box: 2

Boxes per pallet: 60

Half a cheese

Radius: 9,25 cm

Height: 8 cm

Weight: 1,3 Kg



Logistical data:

Cheeses per box: 4

Boxes per pallet: 60

Cheese wedge

10 x 7,5 x 8 cm

Weight: 0,380 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60



Quesos El Pinsapo

GREAT RESERVE

Cured cheese made from raw milk and matured for a minimum of 6 months in the best drying conditions. This is the top of the range of Quesos El Pinsapo. After a masterly selection of the milk, this old raw milk goat's cheese is made following the most traditional method. Its aroma, of great intensity. Very pleasant for lovers of intense cheese. Its flavour is lively, deep, robust and spicy, with a very persistent aftertaste.

Product classification: Matured Goat's Cheese (Old).

Maturing: minimum 6 months.

Ingredients: Raw goat's milk, salt, rennet, lysozyme (egg derivative) and lactic ferments. Coating: Extra Virgin Olive Oil.

Packaging: Vacuum-packed in food-safe plastic containers.

Best before: 18 months from the date of elaboration.

Storage: refrigerated between 2°C and 8°C.

APPROXIMATE DIMENSIONS AND WEIGHT

Whole cheese

Diameter: 18,5 cm

Height: 8 cm

Weight: 2,6 Kg



Logistical data:

Cheeses per box: 2

Boxes per pallet: 60

Half a cheese

Radius: 9,25 cm

Height: 8 cm

Weight: 1,3 Kg



Logistical data:

Cheeses per box: 4

Boxes per pallet: 60

Cheese wedge

10 x 7,5 x 8 cm

Weight: 0,380 Kg



Logistical data:

Cheeses per box: 12

Boxes per pallet: 60

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The Global Food Marketplace







Get to know us



agammasur.es

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