

ST. GEORGE'S CHEESE



São Jorge cheese is produced in a protected designation of origin legally reserved for a certain type of cheese made from raw cow's milk on the island of São Jorge in the Azores Archipelago and for the purposes of production constitutes the entire demarcated region of the St. George cheese.

São Jorge cheese is a hard cheese, hard or semi-hard and yellowish in color.

In cheese production raw milk is curdled with animal rennet after the addition of lacto-whey from the previous manufacture as an acidification aid. The serum is later removed and refined salt is added. The curd is then pressed and allowed to stand for 30 days at room temperature and finally followed by at least 60 more days of ripening.

The characteristics of São Jorge cheese are due to the climatic conditions of that region that originate pastures of varied cultures that in turn positively influence milk quality.

On the other hand, its production method is practically unchanged over the 500 years of its existence and promotes the uniqueness of the product.

Regarding the physical characteristics the cheese has a diameter of about 25 to 35 cm and a height of 10 to 15 cm. The cheese has a slightly strong, clean and slightly spicy flavor and aroma.