

MIMO DA SERRA CHEESE



Mimo da Serra cheese is produced in the Nativity Mountain, in the interior of São Paulo, in southwest of Brazil.

The Mimo da Serra cheese is made with French mold, has a firm, whitish, hard rind that contrasts with the creaminess of its interior, being a draw for lovers of tasty cheeses.

Mimo da Serra cheese has a soft buttery flavor and is made from raw milk and maturing for 30 to 40 days.