

Press release

Success for Gourmino cheesemakers at the World Cheese Awards 2024

At the 36th World Cheese Awards, which took place last weekend in Portugal, Gourmino cheesemakers once again won a proud 15 medals this year, including 4 gold medals. Gourmino has thus proven once again that Gourmino cheeses are always a force to be reckoned with at international competitions!

With this result, Gourmino can seamlessly build on and confirm the successes of the two previous years. As part of the quality strategy, the Gourmino cheesemakers have set themselves the goal of taking on the international competitors at the two most important international quality contests for cheese. After the great result in the USA in spring, where Gourmino cheesemaker Michael Spycher won the overall title, the results in Portugal are now also impressive. In total, Gourmino won 4x gold, 4x silver and 7x bronze. The field of 4,786 cheeses from 47 countries from all continents taking part in Viseu, Portugal, was judged by a jury of 240 experts from over 40 countries.

Gourmino once again demonstrated its high level of expertise in the selection and affinage of ripened raw milk cheeses and its own Gourmino brand specialties. In addition, Gourmino also took part in the competition for the first time with two cheeses from third-party cheese dairies, which it selects and matures for specific customer reservations. And both Le Gruyère AOP reserve also won medals at the first attempt (1x gold and 1x bronze).

More gold for Michael Spycher, Mountain Dairy Fritzenhaus



Michael Spycher, Mountain Dairy Fritzenhaus

When it comes to top rankings at international competitions, Michael Spycher is a force to be reckoned with. He wins a gold medal with his 15-month matured Le Gruyère AOP, having already won a gold medal at the same competition in Norway last year with the 12-month-old Gruyère. After his overall victory in the spring in the USA with Hornbacher little brother, he can confirm this success with a silver medal in Portugal.

Fritz Baumgartner, Mountain Dairy Trub now also wins gold at the WCA



Fritz Baumgartner, Mountain Dairy Trub

In the past, Fritz Baumgartner's Emmentaler has already distinguished itself as a category winner in the USA on several occasions; now, for the first time, it has also won a gold medal at the World Cheese Awards in Portugal with its 18-month matured Emmentaler réserve, once again confirming its high quality when it comes to matured Emmentaler. In addition, Fritz Baumgartner now also produces Jüscht, a semi-hard cheese for Gourmino, which was awarded bronze in Portugal.

Silvio Schöpfer, Mountain Dairy Kleinstein wins gold with Luzerner Bergkäse



Silvio Schöpfer, Mountain Dairy Kleinstein

Silvio Schöpfer from Mountain Dairy Kleinstein took part in the World Cheese Awards for the first time with this 5-month matured semi-hard cheese made from raw milk and won a gold medal straight away. The cheese has a very smooth texture and is characterized by its subtle roasted notes.

Expertise in mature Emmentaler once again confirmed

Since Gourmino was founded, the aim has always been to be among the best when it comes to ripened Emmentaler. This task is particularly demanding, as it requires comprehensive expertise in the handling of raw milk – from the milk producers to the master cheesemakers to the affinage in the selection and care of the cheese as well as the development of the optimal dough and taste characteristics. With 1x gold and 3x silver, Gourmino in Portugal once again succeeds in underpinning this expertise with several cheese dairies. As already mentioned, gold went to Fritz Baumgartner, Mountain Dairy Trub with an 18-month matured Emmentaler; Hansruedi Gasser from Mountain Dairy Oberei with a 12-month matured Rahmtaler, Beni Näf from Village Dairy Guntershausen and Markus Hengartner/Robin Straub from Village Dairy Rohrenmoos with a 12-month matured Emmentaler surchoix each won a silver medal.



Three medals for Michael Hanke, Village Dairy Combremont-le-Petit



Michael Hanke, Village Dairy Combremont-le-Petit

With three medals, Michael Hanke impressively demonstrates that Gourmino cheesemakers are also masters of their craft when it comes to specialties. Bronze for the 15-month matured Le Gruyère AOP, as well as for the Gourmino Geiss and Bleu de Combremont, which have already won several awards.

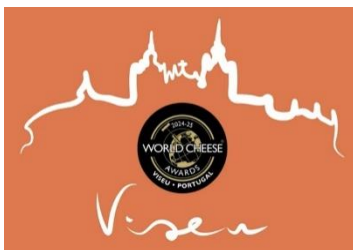
Newly launched product line wins four medals



In late summer, Gourmino launched the new “Handcrafted tradition since 1815” product line. The focus is on cheese specialties outside of the traditional varieties, but the range is based on raw milk, tradition and craftsmanship throughout. The range currently includes 5 varieties, all of which have also been submitted to the World Cheese Awards. Four of them have now won a medal straight away (1x gold and 3x bronze). A promising start for this line.

Congratulations to the cheesemakers and their teams on this success. Congratulations also to the team in the affinage (selection and maturing) for their achievement! Gourmino would also like to thank them for their strong commitment to the traditional Swiss cheese craft, which is held in high esteem by international experts and thus also forms an important foundation for the image of our products.

Selected from 4,786 cheeses



The World Cheese Awards is a cheese competition that attracts participants, exhibitors and visitors from all over the world. Every year, this contest takes place in a different country; this year in Viseu, Portugal. About the judging process: the 4,786 participating cheeses from 47 countries on 5 continents are mixed and distributed across around 100 tables. This means that an Emmental may be compared with mozzarella or soft cheese in the judging. A jury evaluates around 50 cheeses per table according to appearance, texture and taste. The bronze, silver and gold

winners of each table are determined (several identical medals with the same number of points are possible). All gold medal winners are then selected as Supergold winners for each table. These Supergold winners will take part in the selection of the overall winner and will be judged by the Super Jury. One favorite per juror will be selected for the final round of judging before the overall winner is determined. An exciting undertaking.



In 2025, the World Cheese Awards will take place in Switzerland for the first time. The next world champion and the super gold, gold, silver and bronze winners will be chosen in Bern from November 13-15, 2025. Of course, Gourmino will also be taking up the challenge again.

About Gourmino - "Selection directly from the cheesemaker"

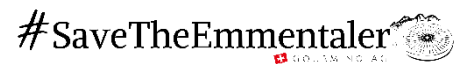
In 2001, in a difficult economic environment, five master cheesemakers came together to market and promote their centuries-old traditional handcraft. The result is Gourmino, the company of the cheesemakers. Our assortment includes a collection of masterfully handcrafted Swiss cheeses made and selected in small mountain and village dairies.

The cheesemakers and owners of Gourmino have dared the step in 2017 to develop a former mountain tunnel into a cheese warehouse. Since 2018, under the best and natural climatic conditions, Le Gruyère AOP and Emmentaler AOP as well as some specialties are affinated there.
#AffinagInMountain #NothingIsAsPerfectAsNature



Save the Emmentaler®

With the brand **Save the Emmentaler®**, we convey what makes an original and genuine Emmentaler. Our mission is to promote Emmentaler and the cheesemakers from small cheese dairies, the associated decentralized structures and a 700-year-old craft. Not simply for nostalgic reasons, but also to preserve the quality of a genuine natural and authentic product.



"Gourmino belongs to the cheesemakers" and advocates for the traditional craft. For small family farms and local milk processing. Moreover, Gourmino stands for quality. In a market where abundance is an everyday occurrence, we stand up for tradition and our philosophy. These results continue to motivate us to follow this path.

Congratulations to the cheesemakers for their great achievement! Gourmino would like to thank the cheesemakers for their dedication, pride and commitment to the traditional Swiss cheese craft, which is highly esteemed by international experts. Thanks also to the Gourmino staff, who are doing a great job in all their activities.



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Visuals	On demand	
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