



Press release

## Medal shower for Gourmino cheesemakers at the World Cheese Awards 2023

**Having accepted the challenge, Gourmino once again has reason to celebrate. After winning the 2022 World Cheese Awards, the Gourmino cheeses were able to impress the jury – they are rewarded with Super Gold for Gotthelf Emmentaler AOP, Gold for Emmentaler AOP, Jüscht and Le Gruyère AOP as well as 11 more medals. This with a participation of 4'502 cheeses from 43 countries from 5 continents. A great achievement!**

After an exceptional year of success in 2022 with two overall wins, at the World Championship Cheese Contest in Wisconsin in early March and at the World Cheese Awards in Wales in October, Gourmino has stuck to its philosophy and quality strategy. Participation in international competitions is thus a part of it. With 1x Super Gold, 3x Gold, 7x Silver and 4x Bronze, the Gourmino family can once again be pleased with a great overall result! Only two of the 17 registered cheeses leave without a medal.

### **Supergold for Gotthelf Emmentaler AOP Slow Food (18 months ripened) by Marlies Zaugg and Bernhard Meier, Mountain Dairy Hüpfenboden**

The Gotthelf Emmentaler AOP slow food – a Swiss original! Affinage by hand in the heart of the Emmental valley.


Marlies Zaugg and Bernhard Meier are the only Gotthelf Emmentaler AOP producers, worldwide. The production is very traditional; a maximum of two cheeses are made per day.

A striking feature is the eye-catching wheel label, which recalls the story of Jeremias Gotthelf, a famous Swiss writer. This helps consumers distinguish Gotthelf from the other Emmental AOP cheeses.



[learn more...](#)





#SaveTheEmmentaler 

Bernhard Meier, Mountain Dairy Hüpfenboden

 Slow Food  
Presidio

**CHEESE CRAFTED FOR THE CONNOISSEURS**

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### Gold for Emmentaler AOP surchoix (12 months ripened) by Beni Näf, Village Dairy Guntershausen

The Emmentaler AOP is the classic and king of cheese. The gold awarded cheese, has reached the surchoix maturity stage of 12 months. Produced by Beni Näf in the Village Dairy Guntershausen. Affinage by our experts in Langnau and in the mountain.


With diligence, passion and persistence, the sociable cheese maker from the eastern part of Switzerland has achieved a number of great results. He has once again more than succeeded in his goal of producing expressive and delicious Emmentaler AOP.

[learn more...](#)



Beni Näf, Village Dairy Guntershausen



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### Gold for Jüscht (3 months ripened) by Pius Hitz, Mountain Dairy Vorderfultigen

In addition, awarded gold is the Jüscht from the 2022 WCA winning mountain dairy Vorderfultigen.

«Eifach en Jüschte» (simply a good one), this is how the German-speaking people of the canton Fribourg describe a god person. What name could be more appropriate for this cheese!

Pius Hitz was also successful with his Le Gruyère AOP: ripening stage réserve (15 months ripened) silver medal and ripening stage surchoix (12 months ripened) bronze medal. With this success, he has managed to “seamlessly continue” last year’s successes of the Mountain Dairy Vorderfultigen.

[learn more...](#)



Pius Hitz, Mountain Dairy Vorderfultigen



## Gold for Le Gruyère AOP surchoix (12 months ripened) by Michael Spycher, Mountain Dairy Fritzenhaus

After the care in the cheese dairy, the Gruyère was selected for the "affinage in the mountain" and cared for in Reichenbach in the Kander valley by the Gourmino affinage team during 9 months.

Michael Spycher, his wife Monika and the team of the Mountain Dairy Fritzenhaus could already achieve several victories with Le Gruyère AOP. Now the 3-time world champion (World Cheese Championship Contest) could also convince the jury at this year's World Cheese Awards.

[learn more...](#)



Michael Spycher, Mountain Dairy Fritzenhaus

### More top rankings:

In addition to super gold and gold, we can be pleased about numerous other medals:

Silver	Emmentaler AOP surchoix (12 months ripened)*	Robin Straub und Markus Hengartner, Village Dairy Rohrenmoos
Silver	Emmentaler AOP mild (6 months ripened)*	Robin Straub und Markus Hengartner, Village Dairy Rohrenmoos
Silver	Le Gruyère AOP réserve (15 months ripened)	Pius Hitz, Mountain Dairy Vorderfultigen
Silver	Fluehblüemli / Rockflower (10 months ripened)	Silvio Schöpfer, Mountain Dairy Kleinstein
Silver	Bleu de Combremont (10 weeks ripened)	Michael Hanke, Village Dairy Combremont-le-Petit
Silver	Gourmino Geiss (3 months ripened)	Michael Hanke, Village Dairy Combremont-le-Petit
Silver	Sbrinz Alpage AOP (min. 36 months ripened)	Andreas Gut, Alp Chüeneren
Bronze	Emmentaler AOP mild (6 months ripened)	Beni Näf, Village Dairy Guntershausen
Bronze	Rahmtaler (6 months ripened)	Robin Straub und Markus Hengartner, Village Dairy Rohrenmoos
Bronze	Le Gruyère AOP surchoix (12 months ripened)	Pius Hitz, Mountain Dairy Vorderfultigen
Bronze	Le Gruyère AOP réserve (15 months ripened)	Michael Hanke, Village Dairy Combremont-le-Petit

Once again, Gourmino proves its high level of expertise in selection and affinage in the field of matured raw milk cheeses and its own specialties of the Gourmino brand.

### 4'502 participating 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 Norway. About the judging process: the participating 4'502 cheeses from 43 countries of 5 continents are distributed in a mixed way on about 90 tables. So, it can happen in the evaluation that for example, an Emmentaler is judged but not directly compared with mozzarella or a soft cheese. For each table, a jury evaluates about 50 cheeses according to appearance, aroma, texture and taste. The bronze, silver and gold winners of the respective table will be determined (multiple medals with the same score are possible). Supergold is chosen from all Gold medal winners per table. Only one Supergold winner of each table will participate in the election of the overall winner, judged by the Super Jury. One favorite cheese per Super Juror for the final jury round before the overall winner is determined. An exciting endeavor.



## 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.  
 #AffinageInMountain #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.

[learn more...](#)

#SaveTheEmmentaler 

"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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	World Cheese Awards	<a href="http://worldcheeseawards.com">worldcheeseawards.com</a>