

Mimeli line

The most remarkable cheeses by Vilkyškių Pieninė honour the exceptional valley gifts embracing the river Mimeli (Nemunas) in the cheese brands – Mimeli Reserve, Mimeli Gold, and Mimeli Heritage 1934.

Mimeli Reserve

“Mimeli Reserve” is full fat cheese matured for 5 months. “Mimeli Reserve” represents a unique matured cheese, which is firm in the structure, but pleasantly mild in the flavour.



- Original recipe, developed by master cheesemaker of Vilkyškių Pieninė
- Hard, but elastic structure, thus perfect for slicing
- Full fat cheese
- Aging: 5 months
- Matured in a special black cheese coating
- Naturally gluten free
- Free from: GMO, antibiotics and preservatives
- Pairs well with light white wine; ideal partner – Beaujolais wine

Mimeli Gold

“Mimeli Gold” is premium quality 12 months ripening hard cheese. 12 months of ripening creates a brittle and delicate structure, making the cheese particularly pleasant to eat. If cheese ripens longer, you may feel lactose crystals in it, and flavours of dried tropical fruits and buttermilk.

- Original recipe, developed by master cheesemaker of Vilkyškių Pieninė
- Aging: 12 months
- Naturally ripened on the Scandinavian spruce shelves
- Matured in a special greenish cheese coating
- Naturally lactose and gluten free
- Free from: GMO, antibiotics and preservatives
- Pairs well with strong wine or beer



Mimeli Heritage 1934

"Mimeli Heritage 1934" is premium quality 24 months ripening hard cheese. Elegant, balanced, semi-salt taste and firm, toothsome texture – this is an expression of the highest quality. You may feel lactose crystals in it, and flavours of dried tropical fruits and buttermilk.



- Original recipe, developed by master cheesemaker of Vilkyškių Pieninė
- Aging: 24 months
- Matured in a special royal-blue cheese coating
- Naturally lactose and gluten free
- Free from: GMO, antibiotics and preservatives
- Pairs well with strong wine or beer



"Maasdam"

"Maasdam" ripens under special conditions in the course of 2 months. The walnut-size holes unevenly distributed within the cheese are the result of cheese ripening microorganisms. "Maasdam" cheese is also called the king of fondue since this dish requires specifically this kind of cheese.

- Original Maasdam recipe
- Aging: 2 months
- Naturally ripened on the Scandinavian spruce shelves
- Matured in a special yellow cheese coating
- Naturally lactose
- Free from: GMO, antibiotics and preservatives
- Perfect for the famous Soupe a l'oignon (French soup) or cheese fondue



Piquant cheeses



Piquant semi-hard cheeses are a range of coloured cheeses matured for 2 months. The cheeses are distinctive not only in flavours, but also in their quality – there are no artificial colorants and preservatives, it's all pure nature! There are 4 varieties of the cheese with suggestive names: mild tasting "Tomator" with sun-dried tomatoes and "Basilis" seasoned with basil leaves, and spicy "Jalatoris" with sun-dried tomatoes and green jalapenos peppers, and "Pippiro" with a kick of chilli.

- Original recipe developed by master cheesemaker of Vilkyškių Pieninė
- Aging : more than 2 months
- Natural colorants
- Matured in a special transparent cheese coating
- Naturally ripened on the Scandinavian spruce shelves
- Refined to the last detail with automatic Dutch cheese coating covering machines



Blue cheese “Memel blue”



“Memel Blue” is Lithuania’s best-selling locally produced blue cheese with the blue mold *Penicillium roqueforti*. Vilkyškių Pieninė has accumulated fifteen years of blue cheese production experience, so we strive to provide the highest standards of the quality of this cheese. Memel Blue is made from carefully selected cow milk, and produced without any colorants. The cheese ripening period is six to eight weeks under special conditions, which enables the blue mold culture to grow and develop fascinating blue veins throughout the cheese wheel.

Blue mold is distinguished from other mold species by its mild flavour which provides a subtle taste for the soft cheese. “Memel Blue” cheese has a unique structure: firm, but soft and crumbly white cheese mass is engraved with blue veins of mold. Our cheese is of strong and salty taste, which gives a mouth-watering experience.

- Convenient cheese wheel size – a standard for blue cheese
- Aging: over 6 weeks
- Best-selling locally produced blue cheese in the Baltic states
- Naturally gluten free
- Free from: GMO and colorants
- Pairs well with light and sweet white wine, dessert wine or strong red wine

