

# calendar

distributors of the finest foods

## AGOUR

Ossau Iraty 12 mth 4.5kg

Origin: Nouvelle-Aquitaine France  
Classification: Artisan  
Milk: Sheep's Milk  
Type: Hard Cheese  
Form: 4.5kg wheel  
Item Code: 700014



Matured for nine months, the smooth ivory texture has a nutty flavour with a deliciously sweet aftertaste.

Maison Agour specialises in Basque cheeses produced and matured at their dairies at the Pyrenees. Ewe's milk cheeses of the Basque region date back more than 4000 years and represent an important link with tradition and regional identity.

Ossau Iraty is only made from December to August using the milk from 3 local breeds of sheep. This AOC cheese is lightly pressed (not cooked) and the rind is washed and hand salted before being matured in cellars for twelve months by affineurs. The smooth, dense paste retains a soft melting texture with complex savoury flavours on the palate.

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