

calendar

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MERCO

Manchego PDO 6mth 3kg

Origin: Castilla-La Mancha, Spain
Classification: Artisan
Milk: Sheep's Milk
Type: Hard
Form: 3kg wheel
Item Code: 702019

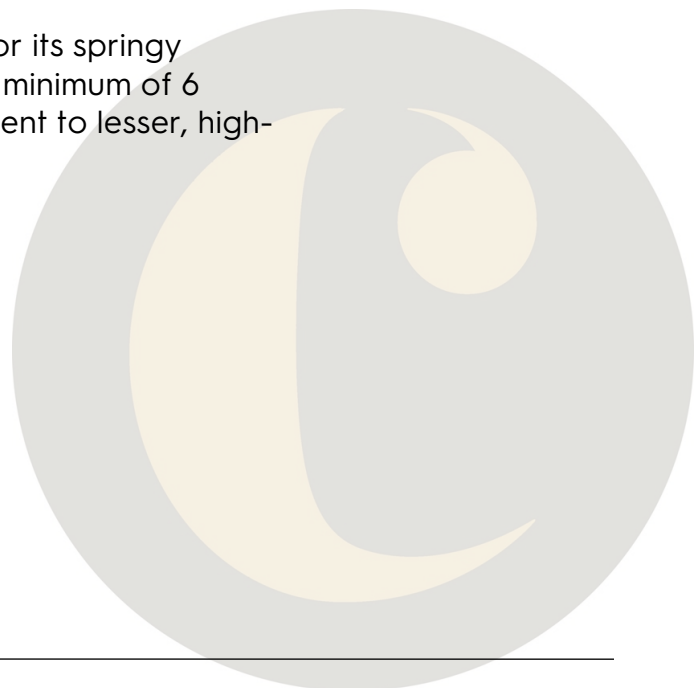


Manchega Sheep are native to the arid but fertile La Mancha Plateau in central Spain and give their name to this famous Spanish cheese.

Made exclusively from Manchega milk under the strict rules of the DOP that protect it, the curds are heated to expel the whey and then brine bathed before maturation. The zig-zag pattern on the rind was traditionally imprinted by a hand-woven grass belt, but today is typically the result of a modern basket used to mould the cheese.

As it matures, tiny holes or 'eyes' develop throughout the ivory-coloured paste and flavour that ranges from fruity with a milky finish when young, to a grassy flavour and sharp finish when long-aged.

This cheese is selected by Consorcio de los Quesos for its springy texture, buttery aroma and fruity flavour. Aged for a minimum of 6 months, this cheese has a milky character much different to lesser, high-acid cheeses that are widely available.



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