

calendar

distributors of the finest foods

MERCO

Valdeon IGP 2.5kg

Origin:	Castile and León, Spain
Classification:	Artisan
Milk:	Cow & Goat's Milk
Type:	Blue
Form:	2.5kg wheel
Item Code:	702024



The traditional wrapping of Queso Valdeon in plane tree leaves gives it a distinctive appearance and unique flora whilst reducing moisture loss and discouraging the formation of a rind.

A mixed milk cheese, seasonal availability of milk will dictate the exact combination of cow and goats milk in each batch. The finest cheese is made in late spring and early summer when the cows freely roam the surrounding mountain pastures and local goats milk is rich and creamy.

Throughout the year, the cheese maintains a bold assertive, fruity flavour accentuated by a gentle acidity that intensifies as the cheese ages. The texture is buttery, a stark contrast to the small, blue-grey mould pockets that lace the paste.

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