

# calendar

distributors of the finest foods

## ONETIK

Ossau Iraty PDO 6mth  
4.5kg

Origin: Nouvelle-Aquitaine France  
Classification: Artisan  
Milk: Sheep's Milk  
Type: Hard Cheese  
Form: 4.5kg wheel  
Item Code: 701791



Basque cheese making traditions date back at least 4000 years. Onetik is the largest dairy cooperative in the French Basque region collecting milk from 250 dairies across the Ossau Valley and Iraty Forest.

Only milk from the local breeds of sheep - Manech and Basco-Bearnaise and traditional techniques can be used under PDO conditions.

An uncooked, pressed curd cheese, the rind is washed and hand salted during six months maturation which encourages a hard crusty rind. It develops a succulent firm texture and complex flavour, developing notes of hazelnut and a slightly sweet finish.



WA  
8A FOCAL WAY  
BAYSWATER WA  
6053  
08 9327 3500  
[order here](#)

SA/ NT  
34 ROSBERG RD  
WINGFIELD SA  
5013  
08 8168 1907  
[order here](#)

VIC/ TAS  
L2/ 262 LORIMER ST  
PORT MELBOURNE  
VIC 3207  
03 8645 4666  
[order here](#)

NSW/ ACT  
24A RALPH ST  
ALEXANDRIA  
NSW 2015  
02 8244 8288  
[order here](#)

QLD  
3/31 ARCHIMEDES  
PLC MURARRIE  
QLD 4172  
07 3895 4888  
[order here](#)

calendar



[www.calendarcheese.com.au](http://www.calendarcheese.com.au)