

ONETIK

Ossau Iraty PDO Grande Reserve 4.5kg

Origin: Nouvelle-Aquitaine France

Classification: **Artisan** Sheep's Milk Milk: Hard Cheese Type: 4.5kg wheel Form: 704637 Item Code:



Specially selected wheels are aged for a further 6 months, earning the title of Grande Reserve. Onetik is the largest dairy cooperative in the Basque region, collecting milk from the bergers (shepherds) of Ossau Valley and Iraty region in the French Pyrenees.

This cheese is made exclusively with milk from local breeds of sheep (Manech and Basco-Bearnaise) and using traditions that date back 4000 years, this pressed curd cheese has a natural crusty rind and smooth oily paste.

While traditional Ossau Iraty is cellar aged for six months, extended maturation creates a rich, dense texture with a nutty, sweet flavour and a long lasting finish.

