

Selected by Will Studd

El Esparto Cave-Ripened Manchego DOP 3kg

Origin: Classification: Milk: Type: Form: Item Code: La Mancha, Spain Artisan Sheep's Milk Hard Cheese 3kg Wheel 707167



The distinct sweet, milky flavour and delicate herbal aroma of El Esparto Cave-Ripened Manchego is very different to industrial plastic-coated Manchego.

Taking its name from the plaited Esparto grass belts traditionally used by farmstead dairies to girdle young curds as they drained, this unique cheese is produced in La Mancha from the highest quality ewe's milk. Certified by the Manchego council, its rind is coated with natural charcoal before it is ripened in a series of stone-lined underground caves.

Each cave is connected to an above-ground greenhouse filled with herbs including rosemary, thyme and lavender. The warm, aromatic greenhouse air flows to the cave, filling it with unique seasonal aromas.

After 6 months aging, the moist ivory-coloured interior has developed a mild finish with a lingering hint of caramel and almonds. The natural grey rind has an ashy appearance and contains no artificial colours or mould inhibitors.

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